

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

Thank you for thinking of **Davio's Lynnfield** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Lynnfield**, located at the exciting Market Street complex located in Lynnfield, includes an enormous display kitchen with in-house bakery, vibrant bar and lounge as well as outdoor patios and parking!

As a Northern Italian Steakhouse our menu includes a selection of the finest cuts of meat – 55 Day Prime Aged Strip Steak, Center Cut Filet Mignon and Niman Ranch Double Cut Pork Chop. The menu also includes well known classic Davio's recipes such as our Tagliatelle Bolognese, Crispy Chicken Livers, Brandt Beef Steaks and our assortment of Davio's Spring Rolls. We also offer a wide selection of fresh seafood dishes, such as Atlantic Salmon, Yellowfin Tuna and Lump Crab Cakes. We have an in-house bakery where we prepare all of our own breads and desserts daily. Our open wine room has over 200 selections and the list is comprised of wines from Italy, the United States and other regions around the world.

Contacts	Proprietor:	Steve DiFillippo	Sales Managers:	Gia Page
	Culinary Director:	Rodney Murillo		Suzie Travers
	Chef:	Jorge Montoya	General Manager:	Jennifer Schubert
	Pastry Chef:	Katy Idaragga		

Dress: Business Casual

Décor: High Ceilings, majestic columns with period cornice moldings, large wall-to-wall windows and hardwood floors in the main dining room. All rooms include fabric upholstered high back chairs and movable square and round tables for maximum flexibility.

Function Rooms: Private dining rooms available for groups of 10 to 130 guests for a full service sit down dinner and up to 400 for receptions. Rooms are ideal for meetings, seminars and presentations that require audiovisuals or Internet access capabilities. Arrangements for the entire restaurant may also be made.

Seating:	Wine Room	10-28 seated dinner, 35 reception
	Newbury Room	10-16 seated dinner, 20 reception
	Walnut Room	20-32 seated dinner, 40 reception
	Colonial Room	10-32 seated dinner, 50 reception
	Pioneer Room	10-24 seated dinner, 30 reception
	Newbury/Walnut/Colonial/Pioneer	75-130 seated dinner, 150 reception
	Page Room	50-80 seated dinner, 110 reception
	Restaurant	400 seated dinner

Credit Card: All major credit cards accepted.

Handicap Access: Full access to all dining rooms, restrooms and parking.

Parking: Self Parking - complimentary

Hours:	Lunch	Monday - Friday	11:30 am – 3:00 pm
	Brunch	Saturday & Sunday	11:00 am – 1:30 pm
	Dinner	Monday - Thursday	3:00 pm – 10:00 pm
		Friday	3:00 pm – 11:00 pm
		Saturday	1:30 pm – 11:00 pm
		Sunday	1:30 pm – 10:00 pm

1250 MarketStreet, Lynnfield, MA 01940
Gia Page 781.776.6443 | Suzie Travers 781.776.6442
davios.com | @DaviosLynnfield

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NORTHERN ITALIAN STEAKHOUSE



DAVIO'S NORTHERN ITALIAN STEAKHOUSE

Located in the MarketStreet Complex, Davio's Lynnfield is an upscale Northern Italian Steakhouse offering a refined menu of handmade pasta, prime-aged steaks and fresh seafood — all expertly prepared with the finest ingredients. Chef/Owner Steve DiFillippo, a longtime Lynnfield resident and former football captain at Lynnfield High, Davio's brings a warm, hometown connection to world-class dining on the North Shore. Perfect for both intimate gatherings and large-scale events, Davio's features private dining rooms that accommodate 10 to 130 guests for full-service, sit-down dinners and up to 400 for receptions. Each private room is equipped for meetings, seminars and presentations with audio-visual and internet capabilities. Full restaurant buyouts are also available for exclusive events. At Davio's, It's All About the Guest.

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

Davio's Northern Italian Steakhouse **1250 MarketStreet, Lynnfield, MA 01940**

Contact | gia@davios.com, 781.776.6443
suzie@davios.com, 781.776.6442
Website | davios.com/lynnfield
Capacity | 10 - 400

TABLE 120

(10 seated)

WINE ROOM

(10 – 28 seated, 35 reception)

NEWBURY ROOM

(10 – 16 seated, 20 reception)

WALNUT ROOM

(20 – 32 seated, 40 reception)

NEWBURY/WALNUT ROOM

(40 – 60 seated, 80 reception)

COLONIAL ROOM

(10 – 32 seated, 50 reception)

PIONEER ROOM

(10 – 24 seated, 30 reception)

PIONEER/COLONIAL ROOM

(60 seated, 80 reception)

COLONIAL/PIONEER/WALNUT/NEWBURY

(75 – 130 seated, 150 reception)

PAGE ROOM

(50 – 80 seated, 110 reception)

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Cocktail Reception

Tier 1 Passed Hors D'oeuvres

\$25++ per person/per hour

(Choose Five)

Spring Rolls

Philly Cheese Steak Spring Rolls®, Spicy Ketchup, Spicy Mayo
Chicken Parm Spring Rolls®, Marinara
Buffalo Chicken Spring Rolls®, Blue Cheese

Hot Appetizers

Assorted Davio's Spring Rolls
Spicy Chicken Croquette, Lemon-Caper Aioli
Davio's Chicken Sausage, Mustard Aioli
Davio's Pork Sausage, Mostarda
Blue Cheese Stuffed Dates, Bacon, Balsamic
Mini Davio's Meatballs
Assorted Davio's Pizza
Organic Mushroom Arancini
Veal-Prosciutto Arancini, Black Olive Aioli

Cold Appetizers

Tuna Tartare, Avocado, Crispy Pasta Wafer
Tomato - Mozzarella Skewers
Eggplant Caponata, Shaved Piave, Crostini
Whipped Ricotta, Honey, Lemon Zest, Crostini
Chilled Prawn Cocktail \$9.00++pp

Tier 2 Passed Hors D'oeuvres

\$30++ per person/per hour

(if you select Tier 2, you may select items from Tier 2 & Tier 1)

(Choose Five)

Hot Appetizers

Lump Crab Cakes, Aioli
Cider Bacon Wrapped Scallops
Marinated Steak Skewers
Lollipop Lamb Chops, Aged Balsamic
Beef Tenderloin, Horseradish Aioli, Gougere
Oysters Rockefeller

Cold Appetizers

Mini Lobster Roll
Smoked Salmon, Dill, Crème Fraiche, Cucumber

Reception Displays

Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request

Chilled Prawn Cocktail \$9.00++pp

Oysters on the Half Shell \$5.00++pp

Tuna Sashimi \$5.00++pp

Crab Claws (seasonal, Price TBD)++pp

Jumbo Lump Crab Cocktail \$9.00++pp

Antipasto

\$25++ per person

An Assortment of Marinated Vegetables

Cured Italian Meats, Imported Cheeses, Mixed Olives, Freshly Baked Bread

Cheese & Fruit

\$25++ per person *

Display of Imported Cheeses, Seasonal Fresh Fruit, Freshly Baked Bread

Reception Displays

Salad

\$15++ per person *

Mixed Field Greens, Aged Balsamic
Arugula, Parmigiano, Lemon Olive Oil
Caesar, Parmigiano Crisp, Croutons
Caprese, Bufala Mozzarella, Tomatoes, Fresh Basil, Balsamic

Pasta / Risotto

\$20++ per person- Choose Two *

Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream
Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, Truffle Butter
Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes
Pancetta, Sweet Pea, Basil Risotto
Organic Mushroom Risotto

Chef Attendant \$200 per pasta station

Carving Station

\$65++ per person- Choose Two *

Niman Ranch Pork Tenderloin
Turkey
Lamb Rack
Seared Sesame Yellowfin Tuna

Filet Mignon (add \$20 per person)
55 Day Prime Aged Ribeye (add \$20 pp)
55 Day Prime Aged Strip Steak (add \$20 pp)

Sauces: Port Wine, Horseradish, Davio's Steak Sauce

Chef Attendant \$200 per carving station

Sides

\$15++ per person- Choose Two *

Green Beans
Asparagus
Brussels Sprouts

Creamy Potatoes
Yukon Baby Potatoes
Broccolini

Sliders

\$26++ per person- Choose Two *

Braised Beef Short Rib
Davio's Meatball, Provolone
Crispy Chicken, Pickles, Caper Aioli
Kobe Beef, Cheese, Herb Aioli

Dessert

\$15 ++ per person – Choose Five *

Assorted Mini Pastries

Served Stationary or Passed

Cream Puff
Eclair
Fresh Fruit Tartlet
Mini Cheesecake
Pecan Diamond

Chocolate Truffle Cake
Cannoli
Carrot Cake
Brownie Bite
additional selections available

**Price based on a one-hour cocktail reception pp*



Dinner Menu 1

\$80 ++ per person

Antipasti

(Choose Three, Parties over 50 guests please Choose Two)

Arugula, Parmigiano, Lemon Olive Oil

Caesar, Parmigiano Crisp, Croutons

Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

San Marzano Tomato Soup, Goat Cheese Chive Crostini

Davio's Clam Chowder, Little Neck Clams, Pancetta

Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo

Chicken Parm Spring Rolls®, Marinara

Davio's Meatball, Provolone

Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, Truffle Butter

Grilled Eggplant, Farro, Sugar Snap Peas, San Marzano Tomatoes

Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter

Atlantic Miso Salmon, Farro, Sugar Snap Peas, Citrus Butter

Niman Ranch Pork Chop, Goat Cheese Puffs, Vidalia Onions, Cherry Pepper Jam

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

55 Day Prime Aged Flat Iron, Creamy Truffle Potatoes, Green Beans, Pepata

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$22 pp ++

Dinner Menu 2

\$90++ per person

(if you select Menu 2, you may select items from Menu 2 & Menu 1)

Antipasti

(Choose Three, Parties over 50 guests please Choose Two)

Chilled Prawns, Tomato Horseradish

Oven Baked Lump Crab Cake, Whole Grain Mustard

Oysters Rockefeller

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

East Coast Cod, Creamy Corn, Crispy Parsnips

Tuna, Confit Potatoes, Olives, Lemon, Capers

Fusilli, Grilled Prawns, Hot Cherry Peppers, Vermentino, Lemon, Olive Oil

Veal Tenderloin, Prosciutto, Creamy Parmigiano Polenta, Spinach, Veal Au Jus

*6 oz Center Cut Filet Mignon, Grilled Prawn, Creamy Potatoes, Asparagus, Béarnaise

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$22 pp ++



Dinner Menu 3

\$125++ per person

(if you select Menu 3, you may select items from Menu 3, 2 & 1)

Antipasti

(Choose Two)

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, Truffle Butter
Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Insalate

(Choose Two)

Arugula, Parmigiano, Lemon Olive Oil
Caesar, Parmigiano Crisp, Croutons
Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Pepata

Davio's Surf & Turf, Prime Flat Iron, Maine Lobster Tail
Creamy Potatoes, Asparagus, Lemon Tarragon Butter

Maine Lobster, Creamy Potatoes, Green Beans, Lemon Tarragon Butter – Add \$15
55 Day Prime Aged Strip Steak, Broccolini, Roasted Potatoes, Port Wine - Add \$25

Dolci

(see attached dessert list)

Dolci

Groups under 30
(Choose Two)

Chef's Dessert Sampler

Miniature Warm Chocolate Cake
Seasonal Fruit Napoleon
Semifreddo

** (When the sampler is chosen, it must be done for the whole group)

Seasonal Crostata, Vanilla Gelato

Classic Tiramisu- Espresso Soaked Lady Fingers, Mascarpone Cream

Warm Chocolate Cake, Homemade Vanilla Bean Gelato

Panna Cotta, Fresh Fruit

*Macedonia of Fresh Fruit, Citrus Broth, Mini Sweet Ricotta Cannoli

Dulce de Leche Bread Pudding, Vanilla Bean Gelato

Groups 30 guests and over

Chef's Dessert Sampler

Miniature Warm Chocolate Cake
Seasonal Fruit Napoleon
Semifreddo

OR

Assorted Mini Pastries

Choose Five*

Served Stationary or Passed

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Chocolate Truffle Cake

Cannoli

Carrot Cake

Brownie Bite

additional selections available

All selections are subject to seasonal availability.



LYNNFIELD • 1250 MARKETSTREET, LYNNFIELD, MA 01940 • 781.944.4810

CAKE ORDER FORM

Reservation Name: _____

Phone Number: _____

Number of Guests: _____

Date Order Taken: _____

*Reservation Day/Date/Time: _____

Order Taken By: _____

*Please note all cake requests must be received at least 72 hours in advance.

(Payment for cakes must be made prior to reservation)

Please PRINT & EMAIL form to gia@davios.com or suzie@davios.com

- **Strawberry Chiffon** – Yellow cake layers filled with light pastry cream and fresh strawberries, finished with whipped cream.
- **Flourless Chocolate Cake** – Dark chocolate gluten free cake, topped with chocolate cream and chocolate shavings.
- **Mocha Torte** – Chocolate and yellow cake layers moistened with coffee syrup, layered with mocha buttercream and a hint of apricot jam, finished with a dark chocolate glaze.
- **Lemon Raspberry Torte** – Yellow cake layers moistened with raspberry syrup, filled with lemon cream and fresh raspberries, finished with whipped cream.
- **Chocolate Truffle Cake** – Chocolate cake layers moistened with sugar syrup, layered with chocolate ganache and chocolate buttercream, finished with a dark chocolate glaze.
- **Custom/Decorated Cake** – Yellow or Chocolate Cake with Vanilla or Chocolate Buttercream.

Wedding Cakes • Single or tiered cakes available • \$10.00 per person.

Sizes:

- **Serves 8-12** **\$125.00**
- **Serves 12-16** **\$145.00**
- **Serves 16-20** **\$185.00**

For larger parties, bigger cakes or special orders, please ask to speak with our Pastry Chef.

Inscription: _____

Wedding cake design/decoration: _____

All of our cakes are plated & served with Davio's homemade vanilla ice cream.

NOTES:

Before placing your order, please inform your server if a person in your party has a food allergy.

Please note not all ingredients are listed.

Tax, gratuity, and over beverages not included.

We do our very best to keep the menus current. However, due to daily changes in product availability & quality, menu items may vary or not be exactly as they appear on our website. Please call or email us to receive a copy of today's menu.

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Prosecco Welcome Toast:

2oz Toast Pour: \$5

Full Pour: \$14

Champagne Welcome Toast:

2oz Toast Pour: \$8

Full Pour: \$20



Signature Cocktail:

Starting at \$17 per guest



Customized Davio's Dolce Gift Box:

\$20 per box.



Davio's Pasta Sampler Trio:

\$28 per guest.



Raw Bar / Seafood Display:

Seasonal Price ++ per guest.

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NORTHERN ITALIAN STEAKHOUSE



Davio's Tasting Menu

Davio's Lynnfield Tasting Menu \$180pp ++

Wine Pairing Available upon Request

BENVENUTO

Chef's Seasonal Selection

ANTIPASTO

Hamachi Crudo, Yuzu, Fennel, Caviar

SECONDO

Foie Gras, Misson Fig Purée, Sauternes, Brioche

FARINACEO

Wagyu Beef Caramelle, Cacio e Pepe

PESCE

Dover Sole, Cipollini Onion Purée, Lump Crab, Citrus Butter

INTERMEZZO

Chef's Seasonal Selection

CARNE

55 Day Prime Aged Brandt Beef Strip Steak, Truffle Potatoes, Crispy Artichokes, Bordelaise

DOLCE

Hazelnut, Dark Chocolate Brulee, Espresso Macaroon, Candied Orange

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Lunch Reception Displays

\$50++ per person

Salad

(Choose One)

Caesar, Parmigiano Crisp, Croutons
Mixed Field Greens, Aged Balsamic

Sandwiches

(Choose Two)

Roasted Turkey, Cheddar, Alfalfa Lettuce,
Tomatoes, Carrots, Basil Aioli
Harvest Grain Bread

Prosciutto, Mortadella, Salami, Capicola
Provolone, Pickles, Tomatoes
Ciabatta

Chicken BLT, Bacon, Avocado, Tomatoes
Herb Buttermilk, Focaccia

Mozzarella Pesto
Fresh Mozzarella, Tomatoes, Basil Pesto
Country Tuscan

Pasta

(Choose One)

Rigatoni Bolognese, Veal, Beef, Pork, San Marzano Tomatoes
Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream
Rigatoni, Fresh Basil, San Marzano Tomatoes

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

Cream Puff
Eclair
Fresh Fruit Tartlet
Mini Cheesecake
Pecan Diamond

Chocolate Truffle Cake
Cannoli
Carrot Cake
Brownie Bite
additional selections available

*All selections are subject to seasonal availability.

Lunch Menu Selections

Lunch Menu 1

\$55 ++ per person

Add one hour of Passed Appetizers for \$25 ++ pp

Insalate/ Antipasti

(Choose Two)

Arugula, Parmigiano, Lemon Olive Oil

Mixed Field Greens, Aged Balsamic

Caesar, Parmigiano Crisp, Croutons

San Marzano Tomato Soup, Goat Cheese Chive Crostini

Davio's Clam Chowder, Little Neck Clams, Pancetta

Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo

Chicken Parm Spring Rolls®, Marinara

Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

Rigatoni, Fresh Basil, San Marzano Tomatoes

Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream

Chicken BLT, Bacon, Avocado, Tomatoes, Herb Buttermilk, Focaccia

Grilled Eggplant, Farro, Sugar Snap Peas, San Marzano Tomatoes

Italian Panini, Ciabatta

Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter

Caesar, Parmigiano Crisp, Croutons

Add Chicken or Salmon

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Chocolate Truffle Cake

Cannoli

Carrot Cake

Brownie Bite

additional selections available

*All selections are subject to seasonal availability.

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Lunch Menu 2

\$65 ++ per person

(if you select Menu 2, you may select items from Menu 2 & Menu 1)

Add one hour of Passed Appetizers for \$25++ pp

Insalate/ Antipasti

(Choose Two)

Davio's Meatball, Provolone

Oven Baked Lump Crab Cake, Whole Grain Mustard

Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Fusilli, Grilled Prawns, Hot Cherry Peppers, Vermentino, Lemon, Olive Oil

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Truffle Butter

Atlantic Miso Salmon, Farro, Sugar Snap Peas, Citrus Butter

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Chocolate Truffle Cake

Cannoli

Carrot Cake

Brownie Bite

additional selections available

*All selections are subject to seasonal availability.



Lunch Menu 3

\$75 ++ per person

(if you select Menu 3, you may select items from Menu 3, 2 & 1)

Add one hour of Passed Appetizers for \$25 ++ pp

Insalate/ Antipasti

(Choose Two)

Prawn Cocktail, Tomato Horseradish

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

55 Day Prime Aged Flat Iron, Creamy Truffle Potatoes, Green Beans, Pepata

East Coast Cod, Creamy Corn, Crispy Parsnips

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Tuna, Confit Potatoes, Olives, Lemon, Capers

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Chocolate Truffle Cake

Cannoli

Carrot Cake

Brownie Bite

additional selections available

*All selections are subject to seasonal availability.

Seated Brunch Menu

\$45++ per person

Antipasti

(Choose Two)

Fresh Fruit Bowl

Yogurt Parfait, Granola, Fresh Berries

Cinnamon Bomboloni

Mixed Field Greens, Aged Balsamic

Heirloom Beets, Warm Honey-Goat Cheese, Mascarpone, Microgreens, Aged Balsamic

Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo

Chicken Parm Spring Rolls®, Marinara

Oven Baked Lump Crab Cake, Whole Grain Mustard – Add \$15

Piatti Del Giorno

(Choose Two)

Scrambled Eggs, Davio's Pork Sausage, Havarti, Tomato Jam, Cheddar Biscuit

Egg Sandwich, Bacon, Avocado, Vermont Cheddar Cheese, Cheddar Biscuit

French Toast, Berry Compote, Warm Vermont Syrup

Egg White Frittata, Asparagus, Spinach, Mushrooms, Goat Cheese, Brunch Potatoes

Brunch Bowl, Scrambled Eggs, Spinach, Avocado, Corn, Crispy Potatoes, Provolone

Smoked Salmon, Poached Eggs, Cheddar Biscuit, Hollandaise

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil

*Atlantic Miso Salmon, Farro, Sugar Snap Peas, Citrus Butter

*Prime 8 oz Flat Iron, Scrambled Eggs, Brunch Potatoes, Cheddar Biscuit – Add \$20

Dolce

Family Style Assorted Mini Pastries

(Choose Three)

Served Stationary

Cream Puff

Éclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Chocolate Truffle Cake

Cannoli

Carrot Cake

Brownie Bite

additional selections available

Contorni – Family Style

\$10++ per person

(Choose Two)

Fresh Fruit

Brunch Potatoes

Crispy Bacon

Davio's Pork or Chicken Sausage

Parmigiano Fries

Mac & Cheese, White Truffle Oil

Continental Breakfast

\$35++ per person – Minimum of 20 Guests

Assorted Juices - Orange, Tomato, Cranberry

Seasonal Sliced Fresh Fruit

Muffins

Danish

Croissants

Bagels, Cream Cheese

Toast

Assorted Jams & Butter

Yogurt Parfait, Granola, Fresh Berries

~ Baked goods are all homemade in our in-house bakery ~

Brunch Reception Displays

\$50++ per person

Antipasti & Contorni

Cinnamon, Sugar Popover

Fresh Fruit Bowl

Mixed Field Greens, Aged Balsamic

Brunch Potatoes

Crispy Bacon

Piatti Del Giorno

(Choose Two)

Egg Sandwich, Bacon, Avocado, Vermont Cheddar, Cheddar Biscuit

French Toast, Berry Compote, Warm Vermont Syrup

Egg White Frittata, Asparagus, Spinach, Mushrooms, Tomatoes, Goat Cheese

Smoked Salmon, Poached Eggs, Cheddar Biscuit, Hollandaise

Scrambled Eggs, Davio's Pork Sausage, Havarti, Tomato Jam, Cheddar Biscuit

Dolce

Family Style Assorted Mini Pastries

(Choose Three)

Served Stationary

Cream Puff

Éclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Chocolate Truffle Cake

Cannoli

Carrot Cake

Brownie Bite

additional selections available

Brunch Reception Display (Add-On's)

Pastry Basket - Blueberry Muffins, Cheese Danish, Croissants
\$15++ per person

Individual Yogurt Parfait - Granola, Fresh Berries
\$12++ per person

Avocado Toast - Shaved Radishes, Tomato Vinaigrette, Country Bread
\$11++ per person

Davio's Pork or Chicken Sausage
\$11++ per person

Mimosa Station
\$8++ per person
\$65++ per bottle of Bubbly
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

Omelet Station
\$ 20++ per person
Chef Attendant \$200 per 25 guests

Smoked Salmon Display
\$ 23++ per person
Cream Cheese, Red Onions, Tomatoes, Capers, Bagels

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE



Tea Party Experience

TEAPOT - LOOSE LEAF TEA

\$85 ++ per person - Minimum of 20 guests

Includes:

Teapot - Choice of Loose Tea
English Breakfast, Vanilla Rooibos
Blue Flower Earl Grey, Dragonwell Green Tea
Chamomile
✧
Glass of Prosecco

TEA SANDWICHES

(Choose Three)

Tomato, Goat Cheese, Balsamic
Mozzarella, Tomatoes, Basil Pesto
Salmon, Cucumber, Cream Cheese
Jumbo Lump Crab, Lemon Aioli
Prawn Salad, Bibb Lettuce
Ham, Brie, Apple

SCONES

Served with Assorted Jelly & Butter
(Choose Two)

Cheddar
Chocolate Chip
Pistachio
Lemon Poppyseed
Raspberry, White Chocolate

ASSORTED MINI PASTRIES

(Choose Three)

Cream Puff
Eclair
Fresh Fruit Tartlet
Mini Cheesecake
Pecan Diamond
Lemon Meringue Tartlet
Carrot Cake
Brownie Bite

**additional selections available upon request*

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