

Thank you for thinking of **Davio's Back Bay** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Back Bay**, located at 75 Arlington Street in the former Paine Furniture building in Boston's Back Bay, includes an enormous display kitchen with in-house bakery, an open wine room with over 350 bins and parking!

Contacts	Proprietor:	Steve DiFillippo	Sales Manager:	Abigail Metcalf
	Culinary Director:	Rodney Murillo		Meaghan Doherty
	Executive Chefs:	Eric Swartz	General Manager:	Zeke Josma
		Nelson Martinez	Regional Manager:	Francesca Little

Décor: High Ceilings, majestic columns with period cornice moldings, large wall-to-wall windows on both Arlington and Stuart Streets 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 100 guests for a full service sit down dinner and up to 200 for receptions. Rooms are also ideal for meetings, seminars and presentations that require audiovisuals or Internet access capabilities. Reception space for up to 600 is also available in the adjacent Galleria of the 10 St. James building. Arrangements for the entire restaurant may also be made.

Seating Capacity:

Wine Room	12-24 seated dinner, 40 Reception
Arlington Room	20-40 seated dinner, 50 Reception
Berkeley Room	20-40 seated dinner, 50 Reception
Arlington/Berkeley Room	60-100 seated dinner, 150 Reception
Galleria	50-200 seated dinner, 150-800 Reception

Credit Cards: American Express, MasterCard, Visa, Discover.

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

Valet Parking: **After 5 PM**

Thursday – Saturday	\$30 per car on Stuart Street
Sunday – Wednesday	\$100 Charge & \$30 per car on Stuart Street

Self-Parking: In the attached 10 St. James Building garage.
Nightly, after 5 PM, Validated Rates
Up to 1 hour \$7
Up to 2 hours \$11
Up to 3 hours \$15
Over 3 hours – normal rates apply

Hours:

Lunch	Monday - Friday	11:30 am – 3:00 pm
Dinner	Monday - Wednesday	3:00 pm – 10:00 pm
	Thursday - Friday	3:00 pm – 11:00 pm
	Saturday	3:00 pm – 11:00 pm
	Sunday	3:00 pm – 10:00 pm
Late Night Lounge Menu	Sunday - Wednesday	until 11:00 pm
	Thursday - Saturday	until Midnight

75 Arlington Street, Boston, MA 02116
Abigail Metcalf 617.982.6079 | Meaghan Doherty 617.936.3700
davios.com | @DaviosBoston

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE



ATRIUM



ARLINGTON



BERKELEY



WINE ROOM

Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's, located in Boston's Historic Back Bay area, offers private dining rooms available for groups of 15 to 100 guests for a full service sit down dinner and up to 300 for receptions. Rooms are ideal for meetings, seminars and presentations that require audio-visual or Internet access capabilities. Reception space for up to 800 guests is available in the adjacent Galleria of the 10 St. James building. Arrangements for the entire restaurant may also be made. At Davio's Back Bay, It's All About the Guest.

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

**Davio's Northern Italian Steakhouse 75
Arlington Street, Boston, MA 02116**

**Contact | Abigail Metcalf 617.982.6079
Meaghan Doherty 617.936.3700**

**Email | Abigail@davios.com
Meaghan.doherty@davios.com**

Website | davios.com/bos

Capacity | 10- 300

GALLERIA

[200 seated, 800 reception]

WINE ROOM

(15-30 seated, 40 reception)

ARLINGTON ROOM

(20-40 seated, 50 reception)

BERKELEY ROOM

(20-40 seated, 50 reception)

ARLINGTON / BERKELEY

(60-100 seated, 150 reception)

75 Arlington Street, Boston, MA 02116
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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

Spinach, Feta, Spring Rolls

Hot Appetizers

Assorted Davio's Spring Rolls

Davio's Chicken Sausage, Mustard Aioli

Davio's Pork Sausage, Mostarda

Mini Davio's Meatballs

Assorted Davio's Pizza

Organic Mushroom Arancini

Spicy Chicken Croquettes, Lemon Caper Aioli

Cold Appetizers

Tuna Tartare, Avodaco, Crispy Pasta Wafer

Tomato - Mozzarella Skewers

Eggplant Caponata, Shaved Piave, Crostini

Portobello Mushroom, Goat Cheese, Crostini

Prosciutto Wrapped Melon, Mint Oil

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

Braised Beef Short Rib, Polenta Cup

Beef Tenderloin, Horseradish Aioli, Gougere

Cold Appetizers

Mini Lobster Roll

Smoked Salmon, Dill, Crème Fraiche, Cucumbers

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, Aged Balsamic

Pasta / Risotto

\$20++ per person- Choose Two *

Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream
Rigatoni, Davio's Chicken Sausage, Broccoli Rabe, Parmigiano
Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, Truffle Butter
Sweet Pea Risotto, Campari Tomatoes, Basil, Parmigiano
Organic Mushroom Risotto
Hand-Rolled Potato Gnocchi Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Chef Attendant \$200 per pasta station

Carving Station

\$65++ per person- Choose Two *

Niman Ranch Pork Tenderloin	Filet Mignon (add \$20 per person)
Turkey	55 Day Prime Aged Ribeye (add \$20 pp)
Lamb Rack	55 Day Prime Aged Strip Steak (add \$20pp)
Seared Sesame Yellowfin Tuna	

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

Chef Attendant \$200 per carving station

Sides

\$15++ per person- Choose Two *

Green Beans	Creamy Potatoes
Asparagus	Yukon Baby Potatoes
Brussels Sprouts	Sugar Snap Peas

Sliders

\$26++ per person- Choose Two *

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

Dessert

\$15 ++ per person – Choose Five *

Assorted Mini Pastries *Served Stationary or Passed*

Cream Puff	Chocolate Truffle Cake
Eclair	Cannoli
Fresh Fruit Tartlet	Carrot Cake
Mini Cheesecake	Brownie Bite
Pecan Diamond	

additional selections available

**Price per person is based on a one-hour cocktail reception*

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

Clam Chowder, Little Neck Clams, Pancetta

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

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

Acorn Squash, Sweet Pea Risotto, Crispy Leeks

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

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

Niman Ranch Pork Chop, Butternut-Fontina Arancini, Apple Cider Jam, Aged Balsamic

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

55 Day Prime Aged Flat Iron, Truffle Potatoes, Asparagus, Port Wine

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

Piatti Del Giorno

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

East Coast Cod, Creamy Corn, Crispy Parsnips

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

Swordfish, Asparagus Risotto, Lemon Caper Butter

Veal Tenderloin, Mushroom Risotto, Broccolini, Truffle 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, 55 Day Prime Aged 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, Roasted Potatoes, Broccoli Rabe, Port Wine - Add \$25

Dolci

(see attached dessert list)

Dolci

Groups under 30

(Choose Two)

Chef's Dessert Sampler

Miniature Warm Chocolate Cake

Cappuccino Semifreddo & Raspberry Mille Feuille

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

Classic Tiramisu, Espresso Soaked Ladyfingers, Mascarpone Cream

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

Banana Chocolate Bread Pudding, Homemade Vanilla Ice Cream

Seasonal Crostata, Homemade Vanilla Bean Ice Cream

Warm Chocolate Cake, Homemade Vanilla Bean Ice Cream

Semifreddo of Cappuccino Gelato, Chocolate Mousse

Vanilla Bean Panna Cotta, Fresh Berries

Fresh Fruit Tart

Groups 30 guests and over

Chef's Dessert Sampler

Miniature Warm Chocolate Cake

Cappuccino Semifreddo & Raspberry Mille Feuille

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.

BOSTON BACK BAY • 75 ARLINGTON STREET BOSTON, MA 02116 •
617.357.4810

CAKE ORDER FORM

Reservation Name: _____

Phone Number: _____

Number of Guests: _____

Date Order Taken: _____

*Reservation Day/Date/Time: _____

Order Taken By: _____

Inscription: _____

*Please note all cake requests must be received at least 48 hours in advance.

(Payment for cakes must be made prior to reservation – unless booking thru a sales manager, then your cake will be added to your final bill)

Please PRINT & EMAIL form to abigail@davios.com or meaghan.doherty@davios.com

- **Strawberry Chiffon Cake**– Yellow cake layers filled with a light pastry cream and fresh strawberries, finished with sweet whipped cream.
- **Flourless Chocolate Cake** – Dark chocolate gluten free cake, topped with chocolate cream and chocolate shavings.
- **Tiramisu Torte** – Chocolate cake layers soaked in espresso, filled with mascarpone tiramisu cream, finished with espresso buttercream and chocolate glaze.
- **Lemon Blueberry Torte** – Lemon cake layers with blueberries, filled with whipped cream and lemon curd, finished with fresh blueberries.
- **Chocolate Truffle Cake** – Chocolate cake layers moistened with vanilla syrup, layered with chocolate ganache and chocolate buttercream, finished with a dark chocolate glaze.
- **Coconut, Caramel Cake** - Coconut cake layers soaked in vanilla syrup, layered and frosted with caramel buttercream, finished with toasted coconut flakes.

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 Kathy Rivas.

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 in this packet 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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Davio's Menu Additions



Prosecco Welcome Toast

2oz Toast Pour \$5

Full Pour \$14

Champagne Welcome Toast

2oz Toast Pour \$8

Full Pour \$20



Signature Cocktail

Starting at \$20 per guest

Customized Davio's Truffle Gift Box

\$20 per box



Davio's Pasta Sampler Trio

\$28 per guest

Intermezzo

\$6 per guest

(select one)

Lemon Sorbet, Mint Leaf

Raspberry Sorbet, Mint Leaf

Seasonal Fruit, Berries, Sparkling Wine Brodo



Raw Bar / Seafood Display

Seasonal Price ++ per guest

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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)

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

All White Tuna Salad, Lettuce, Dijon Mustard
Whole Wheat Sourdough

Grilled Eggplant, Vermont Goat Cheese
Tomato Jam, Focaccia Bread

Roast Beef, Cheddar, Horseradish Aioli
Caramelized Onions, Sourdough Bread

Pastrami, Swiss, Caramelized Onions
Grain Mustard, Rye Bread

Free Range Natural Roasted Chicken Salad
Scallions, Lettuce, Mayo
Italian White

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
Fusilli, 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

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

Clam Chowder, Little Neck Clams, Pancetta

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

Piatti Del Giorno

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

Fusilli, Fresh Basil, Pomodoro

Crispy Fish, Melted Havarti, Caper Aioli, Tuscan Roll

Italian Cotto Ham, Gruyere Melt, Fig Jam, Creamy Bechamel, Tuscan White

Acorn Squash, Sweet Pea Risotto, Crispy Leeks

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

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

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

Lobster Bisque, Lobster Tomalley Buttered Crostini

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

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

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

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)

Chilled Prawns, 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, Truffle Potatoes, Asparagus, Port Wine

East Coast Cod, Creamy Corn, Crispy Parsnips

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Swordfish, Asparagus Risotto, Lemon Caper Butter

Dolci

Family Style Assorted Miniature Pastries

(Choose Three)

Served Stationary

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

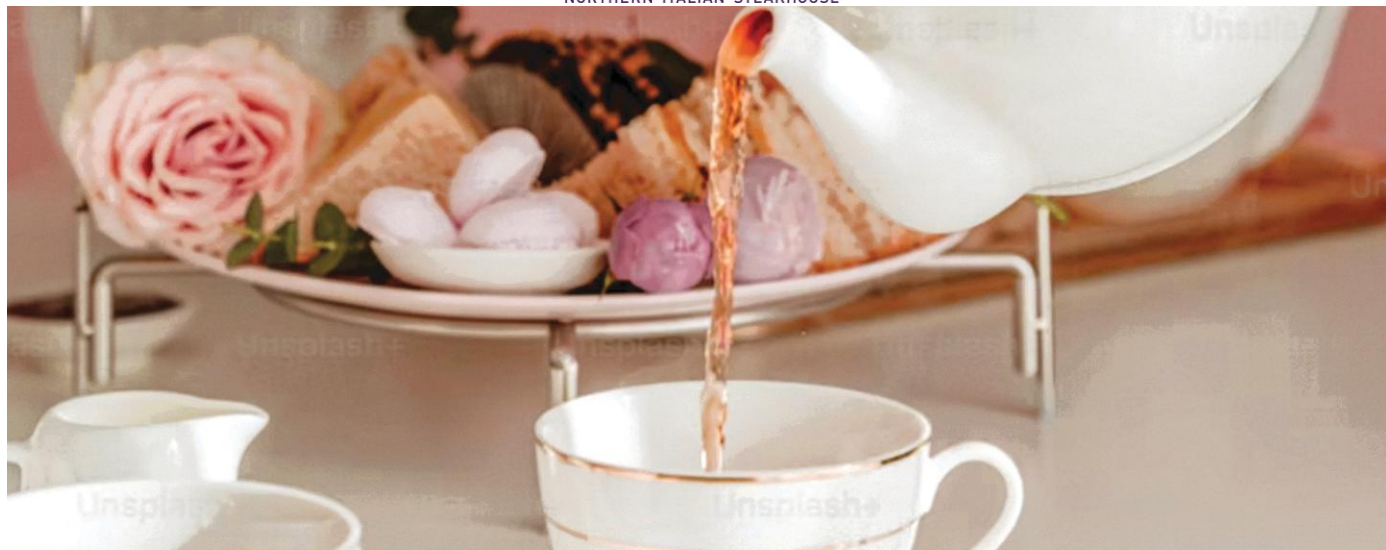
Pecan Diamond

Chocolate Truffle Cake

Cannoli

Carrot Cake

Brownie Bite



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
Chocolate Truffle Cake
Cannoli
Carrot Cake
Brownie Bite

Additional selections available upon request

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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

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