

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 Managers: Shannon Walsh

Culinary Director:Rodney MurilloGeneral Manager:Zeke JosmaExecutive Chef:Eric SwartzManagers:Joe LaSpada

Director of

Special Projects: Tania Higgins

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: \$22 After 5pm on Stuart Street (hosted valet is \$25 per car).

Self-Parking: In the attached 10 St. James Building garage Validated after 5pm up to 3 hours

\$11.00 Monday- Friday

\$15.00 Flat Rate Saturday/Sunday

Hours: Lunch Monday - Friday 11:30 am – 3:00 pm

Dinner Monday & Tuesday 3:00 pm – 10:00 pm

Wednesday - Friday 3:00 pm - 11:00 pmSaturday 3:00 pm - 11:00 pmSunday 3:00 pm - 10:00 pm

Late Night Lounge Menu Sunday - Tuesday until 11:00 pm

Wednesday - Saturday until Midnight



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 Shrimp Cotija Spring Rolls™, Citrus Aioli 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 Cider Bacon Wrapped Scallop

Mini Kobe Beef Meatball Assorted Davio's Pizza

Organic Mushroom Arancini

Spicy Chicken Croquette, Lemon Caper Aioli

Cold Appetizers

Spiced Rubbed Tuna, Pickled Relish, Wonton Wasabi Chip, Aioli

Tomato - Mozzarella Skewer

Eggplant Caponata, Shaved Piave, Crostini Portobello Mushroom, Goat Cheese, Crostini

Prosciutto Wrapped Melon, Mint Oil Chilled Jumbo Shrimp \$7.00++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 Cake, Aioli

Marinated Skirt Steak Skewer

Lollipop Lamb Chop, Aged Balsamic

Braised Beef Short Rib, Polenta Cup

Beef Tenderloin, Horseradish Aioli, Gougere

Cold Appetizers

Lobster Gougere

Tuna Tartare, Avocado, Lemon, Harissa, Wonton Chip Smoked Salmon, Dill, Crème Fraiche, Cucumber

Reception Displays

Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request

Jumbo Poached Shrimp \$7.00++pp

Oysters on the Half Shell \$4.50++pp

Tuna Sashimi \$5.00++pp

Clams on the Half Shell \$4.50++pp Crab Claws (seasonal, Price TBD)++pp Jumbo Lump Crab Cocktail \$7.00++pp

Antipasto

\$25++ per person

An Assortment of Marinated Vegetables

Cured Italian Meats, Imported Cheeses, Mixed Olives, House Baked Breads

Cheese & Fruit

\$25++ per person *

Display of Imported Cheeses, Seasonal Fresh Fruit, Fresh Bread



Reception Displays

Salad

\$15++ per person *

Mixed Field Greens, Aged Balsamic

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, White Anchovy, Crispy Parmigiano, Crostini

Caprese, Bufala Mozzarella, Tomatoes, Fresh Basil, Aged Balsamic - \$2 additional

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

Turkey

55 Day Prime Aged Rib Eye (add \$20 pp)

Lamb Rack

55 Day Prime Aged Strip Steak (add \$20 pp)

Seared Sesame Yellowfin Tuna

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

Chef Attendant \$200 per carving station

Sides

\$12++ per person- Choose Two *

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

Sliders

\$18++ per person- Choose Two *

Kobe Beef Meatball Braised Beef Short Rib

Crispy Chicken, Pickles, Caper Aioli

Dessert

\$15 ++ per person - Choose Five *

Assorted Mini Pastries Served Stationary or Passed

Cream Puffs Chocolate Truffle Slice

Eclairs Cannoli
Fresh Fruit Tartlets Carrot Cake
Coconut Macaroons Brownie Bites

Mini Cheesecake

Pecan Diamonds additional selections available

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



Dinner Menu 1

\$75 ++ per person

Antipasti

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

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, White Anchovy, Crispy Parmigiano, Crostini

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

San Marzano Tomato Soup, Goat Cheese Chive Crostini

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

American Kobe Beef Meatball, Caciocavallo

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

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

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

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Mustard Seed Crusted Atlantic Salmon, Parsnip Purée, Beet Onion Jam

Roasted Eggplant, Farro, Spinach, San Marzano Tomatoes

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$18 pp ++

*Additional Family Style Sides Available for \$ 8 pp ++



Dinner Menu 2

\$85++ 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)

Jumbo Poached Shrimp, Tomato Horseradish Oven Baked Lump Crab Cake, Whole Grain Mustard Oysters Rockefeller

Piatti Del Giorno

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

Prime Flat Iron, Blue Cheese Potatoes, Asparagus, Port Wine
Sea Scallops, La Quercia Guanciale, Lemon Risotto, Sugar Snap Peas
Atlantic Salmon, Crab Meat, Arborio, Sugar Snap Peas, Lemon Butter
Veal Tenderloin, Creamy Potatoes, Organic Mushrooms, Cipollini, Marsala
Swordfish, Toasted Farro, Kale, Broccoli Rabe, Cherry Peppers, Raisins, Pine Nuts

Dolci

(see attached dessert list)

^{*}Additional Pasta Course Available for \$18 pp

^{*}Additional Family Style Sides Available for \$ 8 pp



Dinner Menu 3

\$120++ 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, Shaved Parmigiano, Lemon Olive Oil Caesar, White Anchovy, Crispy Parmigiano, Crostini Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

Piatti Del Giorno

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

Center Cut Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Pepata Maine Lobster, Creamy Potatoes, Green Beans, Lemon Tarragon Butter Davio's Surf & Turf, Prime Flat Iron, Maine Lobster Tail Creamy Potatoes, Asparagus, Lemon Tarragon Butter

55 Day Prime Aged Strip Steak, Roasted Potatoes, Broccoli Rabe, Port Wine - Add \$20

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 (Apple) 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 Puffs
Eclairs
Fresh Fruit Tartlets
Coconut Macaroons
Mini Cheesecake

Pecan Diamonds

Chocolate Truffle Slice

Cannoli's Carrot Cake Brownie Bites

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:	

(Payment for cakes must be made prior to reservation)

Please PRINT & EMAIL form to **shannon@davios.com** or fax to 617.357.1997 Attention: Shannon

- **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 May Edith Bianchi.

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.

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



Prosecco Welcome Toast: 2oz Toast Pour: \$6 Full Pour: \$15 **Champagne Welcome Toast:** 2oz Toast Pour: \$9 Full Pour: \$20



Wine Pairing: Starting at \$15 per course per guest.



Davio's Russian River Valley Wine Pairing: \$17 per course per guest.



Customized Signature Cocktail: \$20 per drink.





Customized Davio's Dolce Gift Box: \$20 per box.



Davio's Pasta Sampler Trio: \$29 per guest.



Raw Bar / Seafood Display: Seasonal Price ++ per guest.



Lunch Reception Displays

\$45++ per person

Salad

(Choose One)

Caesar, White Anchovy, Crispy Parmigiano, Crostini 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, San Marzano Tomatoes, Fresh Basil, Olive Oil

Dolci

Family Style Assorted Miniature Pastries

(Choose Three) Served Stationary Cream Puffs

Cream Puffs Chocolate Truffle Slice

Eclairs Cannoli
Fresh Fruit Tartlets Carrot Cake
Coconut Macaroons Brownie Bites

Mini Cheesecake Pecan Diamonds



Lunch Menu Selections

Lunch Menu 1

\$50 ++ per person

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

Insalate/ Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Mixed Field Greens, Aged Balsamic

Caesar, White Anchovy, Crispy Parmigiano, Crostini

San Marzano Tomato Soup, Goat Cheese Chive Crostini

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

Warm Pastrami, Swiss, Caramelized Onions, Grain Mustard, Rye

Roasted Eggplant, Farro, Spinach, San Marzano Tomatoes

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

Steakhouse Burger, Vermont Cheddar, Bacon, Herb Aioli, Brioche Roll

Caesar Salad, White Anchovy, Crispy Parmigiano, Crostini

add

Chicken or Salmon

Dolci

Family Style Assorted Miniature Pastries

(Choose Three) Served Stationary

Cream Puffs Chocolate Truffle Slice

Eclairs Cannoli
Fresh Fruit Tartlets Carrot Cake
Coconut Macaroons Brownie Bites

Mini Cheesecake Pecan Diamonds



Lunch Menu 2

\$60 ++ 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)

American Kobe Beef Meatball, Caciocavallo 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 Rigatoni, Davio's Chicken Sausage, Broccoli Rabe, Parmigiano Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter Mustard Seed Crusted Atlantic Salmon, Parsnip Purée, Beet Onion Jam

Dolci

Family Style Assorted Miniature Pastries

(Choose Three) Served Stationary Cream Puffs **Eclairs** Fresh Fruit Tartlets

Coconut Macaroons Mini Cheesecake

Pecan Diamonds

Chocolate Truffle Slice

Cannoli Carrot Cake **Brownie Bites**



Lunch Menu 3

\$70 ++ 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)

Jumbo Poached Shrimp, Tomato Horseradish

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

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

Piatti Del Giorno

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

Prime Flat Iron, Blue Cheese Potatoes, Asparagus, Port Wine

Sea Scallops, La Quercia Guanciale, Lemon Risotto, Sugar Snap Peas

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Baked Haddock, Crab Meat, Lemon Capers, Panko Crumbs, Roasted Potatoes, Snap Peas

Dolci

Family Style Assorted Miniature Pastries

(Choose Three) Served Stationary Cream Puffs

Cream Puffs Chocolate Truffle Slice

Eclairs Cannoli
Fresh Fruit Tartlets Carrot Cake
Coconut Macaroons Brownie Bites

Mini Cheesecake Pecan Diamonds



NORTHERN ITALIAN STEAKHOUSE









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 75 Arlington Street, Boston, MA 02116 Phone | 617.357.4810 Contact | Shannon Walsh Email | shannon@davios.com Website | www.davios.com/bos

Capacity | 10-300

ATRIUM
[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)