

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: Grace Innamorato

> Rodney Murillo **Culinary Director:** Abigail Metcalf

**Executive Chefs:** Zeke Josma Eric Swartz General Manager:

JT Taylor

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

> 20-40 seated dinner, 50 Reception Arlington Room 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.

After 5 PM Valet Parking:

> Thursday – Saturday \$30 per car on Stuart Street

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

In the attached 10 St. James Building garage. Self-Parking:

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 3:00 pm – 10:00 pm Sunday

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

Thursday - Saturday until Midnight

# DAVIO'S<sup>®</sup>









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 | Grace Innamorato & Abigail Metcalf Email | Grace@davios.com & Abigail@davios.com Website | www.davios.com/bos

Capacity | 10-300

# DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

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)



# 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 Cider Bacon Wrapped Scallops Mini Davio's Meatballs Assorted Davio's Pizza Organic Mushroom Arancini

Spicy Chicken Croquettes, Lemon Caper Aioli

**Cold Appetizers** 

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

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 Marinated Steak Skewers Lollipop Lamb Chops, Aged Balsamic Braised Beef Short Rib, Polenta Cup Beef Tenderloin, Horseradish Aioli, Gougere Cold Appetizers

Lobster Gougere

Tuna Tartare, Avocado, Lemon, Harissa, Wonton Chips 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 \$4.50++pp

Tuna Sashimi \$5.00++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, 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, Shaved Parmigiano, Lemon Olive Oil

Caesar, White Anchovy, Crispy Parmigiano, Crostini

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

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

\$12++ per person- Choose Two \*

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

Sliders

\$18++ per person- Choose Two \*

Crispy Chicken, Pickles, Caper Aioli Braised Beef Short Rib, Horseradish Aioli

Davio's Meatball, Caciocavallo 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
Coconut Macaroon Brownie Bite

Mini Cheesecake

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, 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

Davio's Clam Chowder, Little Neck Clams, Pancetta

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

Davio's 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

Acorn Squash, Butternut Squash-Sage Risotto Crispy Leeks

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

Atlantic 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 \$18 pp ++

\*Additional Family Style Sides Available for \$ 8 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)

Georges Bank Sea Scallops, Creamy Corn, Crispy Parsnips
Fusilli, Grilled Prawns, Hot Cherry Peppers, Vermentino, Lemon, Olive Oil
Atlantic Halibut, Saffron Risotto, Asparagus
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 \$18 pp
- \*Additional Family Style Sides Available for \$ 8 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, 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 Chop, Creamy Potatoes, Asparagus, Brandy Peppercorn 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 Chocolate Truffle Cake
Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Coconut Macaroon Brownie Bite

Mini Cheesecake

Pecan Diamond 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 – unless booking thru a sales manager, then your cake will be added to your final bill)

Please PRINT & EMAIL form to grace@davios.com or abigail@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 Matthew Dworkin.

#### 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.

<sup>\*</sup>Please note all cake requests must be received at least 48 hours in advance.



# 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 Dolce Gift Box

\$20 per box
Macaroons or Truffles

# 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, 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, Fresh Basil, San Marzano Tomatoes

#### Dolci

Family Style Assorted Miniature Pastries

(Choose Three)
Served Stationary
Croom Puff

Cream Puff Chocolate Truffle Cake
Eclair Cannoli

Fresh Fruit Tartlet Carrot Cake
Coconut Macaroon Brownie Bite
Mini Cheesecake

Pecan Diamond



# Lunch Menu Selections

# Lunch Menu 1

\$55 ++ 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

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, Butternut Squash-Sage Risotto Crispy Leeks

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

Caesar Salad, White Anchovy, Crispy Parmigiano, Crostini

add

Chicken or Salmon

#### Dolci

## Family Style Assorted Miniature Pastries

(Choose Three)
Served Stationary
Cream Puff

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Coconut Macaroon Brownie Bite

Mini Cheesecake Pecan Diamond



# 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, 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 Fusilli, Grilled Prawns, Hot Cherry Peppers, Vermentino, Lemon, Olive Oil Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter Atlantic Salmon, Farro, Sugar Snap Peas, Citrus Butter

#### Dolci

Family Style Assorted Miniature Pastries

(Choose Three)
Served Stationary
Cream Puff

Eclair Fresh Fruit Tartlet

Coconut Macaroon 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 Georges Bank Sea Scallops, Creamy Corn, Crispy Parsnips Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings Atlantic Halibut, Saffron Risotto, Asparagus

#### Dolci

#### Family Style Assorted Miniature Pastries

(Choose Three)
Served Stationary
Cream Puff

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Coconut Macaroon Brownie Bite

Mini Cheesecake Pecan Diamond





# Continental Breakfast \$35 ++ per person - Minimum of 20 guests

8:00am - 11:00am

\$500 Room Rental Fee

Complimentary Screen & Projector

#### Menu

Assorted Juices - Orange, Tomato, Cranberry

Seasonal Sliced Fresh Fruit

Muffins

Danish

Croissants

Bagels, Lox, Cream Cheese

Assorted Jams & Butter

Yogurt Parfait, Granola, Fresh Berries

\*All Baked Goods are Prepared by our In-House Bakery

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#### 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 Shrimp 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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