

Thank you for thinking of **Davio's Irvine** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Irvine** located at 18420 Von Karman Avenue, includes an enormous display kitchen with in-house bakery, over 300 bins of wine and parking!

Contacts	Proprietor:	Steve DiFillippo	Sales Manager:	Lisa Oliveira
	Culinary Director:	Rodney Murillo	General Manager:	Michael DiFillippo
	Executive Chef:	Istvan Toth	Managers:	Scott McCully
	Pastry Chef:	Lena Huynh	_	Amber Johnson
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Décor: High Ceilings, majestic columns with period cornice moldings, large wall-to-wall windows on both Von Karman Avenue and Michelson Drive as well as hardwood floors in the main dining room and private rooms. 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 65 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. Arrangements for the entire restaurant may also be made.

Newbury Room	10-22 seated dinner, 25 Reception	
Von Karman Room	10-24 seated dinner, 35 Reception	
Jamboree Room	10-24 seated dinner, 35 Reception	
Von Karman/Jamboree Room	25-56 seated dinner, 80 Reception	
Patio	10-70 seated dinner, 125 Reception	
Fire Pit	10-20 Reception	
Restaurant Buyout	Up to 300	
	Von Karman Room Jamboree Room Von Karman/Jamboree Room Patio Fire Pit	

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

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

Valet Parking: \$6 per car starting at 11:30 am.

Self-Parking: Free Validated Parking up to 8 hours

Hours:	Lunch	Monday – Friday	11:30 am - 3 pm
	Brunch	Sunday	11 am – 3 pm
	Bar & Patio	Monday – Tuesday	11:30 am – 11 pm
		Wednesday – Friday	11:30 am – midnight
		Saturday	5 pm – midnight
		Sunday	11 am – 11 pm
	Dinner	Sunday – Tuesday	5 pm - 10 pm
		Wednesday - Saturday	5 pm - 11 pm
	Late Night Lounge	Sunday - Tuesday	until 11 pm
		Wednesday – Saturday	until midnight
	To Go Shop	Monday – Friday	7 am – 4 pm



Cocktail Reception Tier 1 Passed Hors D'oeuvres

\$23++ per person/per hour

(Choose Five)

Spring Rolls

Philly Cheese Steak Spring Rolls[®], Spicy Ketchup, Spicy Mayo Buffalo Chicken Spring Rolls[®], Blue Cheese Shrimp Cotija Spring Rolls[™], Citrus Aioli Chicken Parm Spring Rolls[®], Marinara Spinach, Feta, Spring Rolls, Lemon Aioli

Hot Appetizers

Cider Bacon Wrapped Scallop Mini Kobe Beef Meatball Assorted Davio's Pizza Wild Mushroom Arancini Spicy Chicken Croquette, Lemon Caper Aioli Veal-Prosciutto Arancini, Black Olive Aioli

Cold Appetizers

Spiced Rubbed Tuna, Pickled Relish, Fried Pasta Canape, Aioli Tomato - Mozzarella Skewer Eggplant Caponata, Crostini Portobello Mushroom, Goat Cheese, Crostini Prosciutto Wrapped Melon, Mint Oil Chilled Jumbo Shrimp \$5.00++pp

Tier 2 Passed Hors D'oeuvres

\$29++ 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, Pasta Chip Beef Tenderloin, Horseradish Aioli, Gougere Crispy Crab Ravioli, Sweet Chili

Reception Displays

Raw Bar (Priced Per Piece) Raw Bar Available Upon Request Jumbo Poached Shrimp \$5.00++pp Oysters on the Half Shell \$4.25++pp Tuna Sashimi \$4.25++pp Cold Appetizers

Lobster Gougere Spicy Tuna, Avocado, Fried Pasta Canape Smoked Salmon, Dill, Crème Fraiche, Cucumber

Clams on the Half Shell \$3.50++pp Crab Claws (seasonal, Price TBD)++pp Jumbo Lump Crab Cocktail \$4.25++pp

Antipasto

\$18++ per person* An Assortment of Marinated Vegetables Cured Italian Meats, Imported Cheeses, Mixed Olives, House Baked Breads Cheese & Fruit

\$15++ per person*

Display of Imported Cheeses, Seasonal Fresh Fruit, Fresh Bread



Reception Displays

Salad \$14++ per person* Mixed Field Greens, Aged Balsamic Arugula, Shaved Parmigiano, Lemon Olive Oil Caesar, Romaine, Parmigiano Crisps, White Anchovy Caprese, Bufala Mozzarella, Tomatoes, Fresh Basil, Balsamic Reduction - \$2 additional Pasta / Risotto \$18++ per person- Choose Two* Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream Rigatoni, Davio's Sausage, Burrata, Black Truffles Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce Sweet Pea Risotto, Campari Tomatoes, Basil, Parmigiano Wild Mushroom Risotto Chef Attendant \$125 per pasta station

Carving Station

\$39++ per person- Choose Two* Niman Ranch Pork Tenderloin Rack of Lamb Sesame Crusted Seared Yellowfin Tuna Sauces: Port Wine, Horseradish, Davio's Steak Sauce

Roasted Filet Mignon Herb Roasted Prime Rib Eye **Roasted Turkey**

Chef Attendant \$125 per carving station

Sides

\$10++ per person- Choose Two* Green Beans Asparagus **Brussels Sprouts**

Creamy Potatoes Yukon Baby Potatoes Sugar Snap Peas

Sliders

\$17++ per person- Choose Two* Crab Cake Lobster Kobe Beef Meatball

Braised Beef Short Rib Kobe Beef Burger

Dessert

\$14++ per person* – Choice of Five Assorted Mini Pastries Served Stationary or Passed Cream Puffs Eclairs Fresh Fruit Tartlets **Coconut Macaroons** Mini Cheesecake Pecan Diamonds

Chocolate Truffle Slice Cannoli Carrot Cake **Brownie Bites** Assorted Biscotti additional selections available

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



\$65++ per person

Antipasti (Choose One)

Arugula, Shaved Parmigiano, Lemon Olive Oil San Marzano Tomato Soup, Goat Cheese Chive Crostini Philly Cheese Steak Spring Rolls[®], Spicy Homemade Ketchup, Spicy Mayo

Piatti Del Giorno

(Choose Two)

Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter Scottish Salmon, Baby Spinach, Warm Eggplant Caponata

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$15 pp ++ *Additional Family Style Sides Available for \$10 pp ++



\$75++ per person

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

Antipasti

(Choose Two)

Caesar, Romaine, Parmigiano Crisps, White Anchovy Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic Chicken Parm Spring Rolls[®], Marinara American Kobe Beef Meatball, Caciocavallo

Piatti Del Giorno

(Choose Three)

Rigatoni, Davio's Sausage, Burrata, Truffle Oil Niman Ranch Pork Chop, Goat Cheese Puffs, Shishito Peppers, Onion Jam Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings Prime Flat Iron Steak, Horseradish Potatoes, Grilled Asparagus, Port Wine Roasted Squash, Farro, Cauliflower, Mushrooms, Asparagus, Oven Cured Tomatoes

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$15 pp ++ *Additional Family Style Sides Available for \$10 pp ++



\$85++ per person

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

Antipasti (Choose Three)

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

Piatti Del Giorno

(Choose Three)

Veal Tenderloin, Roasted Potatoes, Wild Mushrooms, Cipollini, Spinach, Sage, Madeira Sea Scallops, Celery Root Purée, Maitake Mushrooms, Garlic Chips Grilled Swordfish, Toasted Farro, Kale, Broccoli Rabe, Cherry Peppers, Raisins, Pine Nuts Cod Loin, PEI Mussels, Fregola, Sugar Snap Peas, Clam Broth Grilled 8 oz. Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$15 pp ++ *Additional Family Style Sides Available for \$10 pp ++



\$110++ per person

(if you select Menu 4, you may select items from Menu 4, 3, 2 & 1)

Antipasti (Choose Two)

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

Insalate

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil Caesar, Romaine, Parmigiano Crisps, White Anchovy Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

Piatti Del Giorno

(Choose Three)

Grilled Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port

Pan Roasted Lobster, Creamy Potatoes, Green Beans, Lemon Tarragon Butter

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

Grilled Prime Aged New York Strip, Broccoli Rabe, Roasted Potatoes, Port Wine - Add \$10

Dolci

(see attached dessert list)



Dolci

Groups under 30 (Choose Two)

Chef's Dessert Sampler Miniature Warm Chocolate Cake Tiramisu & Raspberry Mille Feuille ** (When the sampler is chosen, it must be done for the whole group) Tiramisu, Espresso Soaked Ladyfingers, Mascarpone Cream Macedonia of Fresh Fruit, Citrus Broth, Mini Sweet Ricotta Cannoli Mascarpone Cheesecake, Roasted Apples, Chantilly Cream Espresso Creme Brulee Tart, Chantilly Cream, Chocolate, Cacao Nibs Warm Chocolate Cake, Homemade Vanilla Bean Gelato Vanilla Bean Panna Cotta, Fresh Berries

Groups 30 guests and over

Chef's Dessert Sampler Miniature Warm Chocolate Cake Tiramisu & Raspberry Mille Feuille

Assorted Mini Pastries

Chef's Choice of Five* Served Stationary or Passed Cream Puffs Eclairs Fresh Fruit Tartlets Coconut Macaroons Mini Cheesecake Pecan Diamonds

Chocolate Truffle Slice Cannoli Carrot Cake Brownie Bites Assorted Biscotti *additional selections available*

All selections are subject to seasonal availability.

IRVINE • 18420 VON KARMAN AVENUE, IRVINE, CA 92612 • 949.477.4810

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 48 hours in advance. (Payment for cakes must be made prior to reservation)

Please PRINT & EMAIL form to lisa@davios.com or fax to 949.660.8790 Attention: Lisa

• **Strawberry Chiffon** – 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.

• **Mocha Torte** – Chocolate and yellow cake layers moistened with coffee brandy 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 sweet whipped cream.

• **Chocolate Truffle Cake** – Chocolate cake layers moistened with crème de cocoa syrup, layered with chocolate ganache and chocolate buttercream, finished with a dark chocolate glaze.

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

Sizes:

- Serves 8-12 \$75.00
- Serves 12-16 \$100.00
- Serves 16-20 \$125.00

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

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 on our website 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.



Lunch Reception Displays

\$45++ per person

Salad

(Choose One)

Caesar, Romaine, Parmigiano Crisps, White Anchovy Mixed Field Greens, Aged Balsamic

Sandwiches

(Choose Three)

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

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

Free Range Natural Roasted Chicken Salad Scallions, Lettuce, Mayo Italian White Italian, Prosciutto, Mortadella, Salami Capicola, Provolone, Pickles, Tomatoes Italian White Bread

Ham, Swiss, Bread & Butter Pickles Honey Mustard, Country French Bread

Mozzarella Pesto, Fresh Mozzarella, Tomatoes Basil Pesto, Country Tuscan

Pasta

(Choose One)

Rigatoni Bolognese, Veal, Beef, Pork, Tomato Sauce Penne Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream Fusilli, San Marzano Tomatoes, Fresh Basil, Olive Oil

Dolci

Family Style Assorted Miniature Pastries



Lunch Menu Selections

Lunch Menu 1

\$45 ++ per person

Add one hour of Passed Appetizers for \$23 ++ pp

Insalate/ Antipasti (Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil Mixed Field Greens, Aged Balsamic Caesar, Romaine, Parmigiano Crisps, White Anchovy San Marzano Tomato Soup, Goat Cheese Chive Crostini Philly Cheese Steak Spring Rolls[®], Spicy Homemade Ketchup, Spicy Mayo

Piatti Del Giorno

(Choose Three)

Rigatoni Bolognese Spaghettini, Fresh Basil, San Marzano Tomatoes Fresh Mozzarella, Roasted Tomatoes, Arugula Pesto, Ciabatta Beef Tenderloin Club, Bibb, Tomatoes, Bacon, Horseradish Aioli Soppressata, Mortadella, Capicola, Provolone, Olive Tapanade, Grain Mustard, Focaccia Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream Steakhouse Burger, Vermont Cheddar, Bacon, Herb Aioli, Brioche Roll Caesar Salad, Romaine, Parmigiano Crisps, White Anchovy add Chicken or Salmon

Dolci

Family Style Assorted Miniature Pastries



Lunch Menu 2

\$55 ++ per person

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

Add one hour of Passed Appetizers for \$23++ pp

Insalate/ Antipasti (Choose Two)

American Kobe Beef Meatball, Caciocavallo Oven Baked Lump Crab Cake, Whole Grain Mustard Davio's Sausage, Pear Mostarda, Port Wine Heirloom Tomatoes, Watercress, Blue Cheese Croquette, Vin Cotto, Olive Oil

Piatti Del Giorno

(Choose Three)

Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil Rigatoni, Davio's Sausage, Burrata, Black Truffles Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter Scottish Salmon, Baby Spinach, Warm Eggplant Caponata

Dolci

Family Style Assorted Miniature Pastries



Lunch Menu 3

\$65 ++ per person

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

Add one hour of Passed Appetizers for \$23 ++ pp

Insalate/ Antipasti (Choose Two)

Jumbo Poached Shrimp, Tomato Horseradish Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce Warm Spinach Salad, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

Piatti Del Giorno (Choose Three)

Grilled Prime Flat Iron Steak, Horseradish Potatoes, Grilled Asparagus, Port Wine Sea Scallops, Celery Root Purée, Maitake Mushroom, Garlic Chips Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Dolci

Family Style Assorted Miniature Pastries