

Thank you for thinking of **Davio's Chestnut Hill** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Chestnut Hill**, located at 55 Boylston Street in the Showcase SuperLux Cinema in Chestnut Hill includes an enormous display kitchen with in-house bakery, an open wine room with over 200 bins and parking!

Contacts	Proprietor:	Steve DiFillippo	Executive Chef:	Aaron DePaolo
	General Manager:	Robert Regan	Pastry Chef:	Maria Cavaleri
	Culinary Director:	Rodney Murillo	Sales Manager:	Casey Sarno

Décor: High Ceilings, majestic columns with period cornice moldings, large wall-to-wall windows on Boylston Street 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 150 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.

Seating Capacity:	Wine Room	10-20 seated dinner, 30 Reception
	Newbury Room	10-16 seated dinner, 20 Reception
	Boylston Room	20-64 seated dinner, 80 Reception
	Newbury/Boylston/Wine Room	60-100 seated dinner, 150 Reception

Credit Cards: American Express, MasterCard, Visa, Discover, Diners Club

Handicap Access: The main floor dining room and bar/lounge area is accessible from street level by escalator and elevator. Dining and bar/lounge areas are wheelchair accessible.

Parking: Self Parking at The Street in Chestnut Hill complex is available

Hours:	Lunch	Daily	11:30 am – 3 pm
	Bar	Sunday – Thursday	11:30 am – 11 pm
		Friday & Saturday	11:30 am - 12:00 am
	Dinner	Sunday – Thursday	5 pm - 10 pm
		Friday & Saturday	5 pm – 11 pm
	Late Night Lounge	Sunday - Thursday	until 11 pm
		Friday & Saturday	until 12:00 am

Dietary Concerns: All of our dishes use the high quality and freshest ingredients and our chefs are able to accommodate special dietary needs. Please advise our staff of your limitations upon your arrival. For private events with preplanned meals, advance notice of special dietary needs is appreciated. Kosher meals can also be made available for private events with 72 hours prior notice.

55 Boylston Street, Chestnut Hill, MA 02467
617.738.4810
www.davios.com | @DaviosChestnutH

Cocktail Reception

Passed Hors D'oeuvres

\$18++ 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

Shrimp Cotija Spring Rolls™, Citrus Aioli

Spinach, Feta Spring Rolls, Lemon Aioli

Hot Appetizers

Baked Stuffed Mushroom, Parmigiano

Mini Crab Cake, Aioli

Sea Scallop, Crispy Bacon, Aged Balsamic

Mini Kobe Beef Meatball

Assorted Davio's Pizza

Stuffed Dates, Blue Cheese, Crispy Bacon

Wild Mushroom Arancini

Marinated Flat Iron Skewer

Tenderloin, Blue Cheese, Onion Jam, Grilled Bread

Spicy Chicken Croquette, Lemon Caper Aioli

Crispy Short Rib Arancini, Horseradish Aioli

Crispy Crab Ravioli, Spicy Sweet Chili

Braised Beef Short Rib Polenta Cup

Cold Appetizers

Lobster Salad, Davio's Herb Pasta Chip™

Tuna Tartare, English Cucumber

Smoked Salmon, Dill, Crème Fraiche, Cucumber

Prosciutto Wrapped Melon, Fresh Mint

Eggplant Caponata, Crostini

Tomato, Mozzarella Skewer

Chilled Jumbo Shrimp (add \$6.00 per piece)

Reception Displays

Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request

Jumbo Poached Shrimp \$6 ++pp

Oysters on the Half Shell \$4.25++pp

Tuna Sashimi \$4.25++pp

Clams on the Half Shell \$3.50++pp

Jumbo Lump Crab Cocktail \$4.25++pp

Antipasto

\$15++ per person *

An Assortment of Marinated Vegetables

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

Cheese & Fruit

\$12++ per person *

Display of Artisan Cheeses, Seasonal Fresh Fruit, House Baked Breads

Salad

\$10++ per person – Choose One*

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, Romaine, Parmigiano Crisps, White Anchovy

Mixed Greens, Grape Tomatoes, Cucumbers, Balsamic Vinaigrette

Pasta

\$16++ per person- Choose Two *

Rigatoni, Fresh Basil, San Marzano Tomatoes

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

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

Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

Carving Station

\$30++ per person- Choose Two*

Niman Ranch Pork Tenderloin

Oven Roasted Lamb Rack

Roasted Filet Mignon

Herb Roasted Prime Rib

Chef Attendant \$100 per carving station

Dessert

\$15++ per person- Choose Five

Eclairs

Cream Puffs

Tiramisu Cups

Whoopie Pies

Almond Cannoli

Peanut Butter Cookie Sandwiches, Ganache

Mini Fruit Tarts, Berries, Vanilla Pastry Cream

Salted Chocolate Cake Truffles

Lemon Meringue Tarts

Espresso Glazed Brownies

Mini Strawberry Shortcake

Seasonal Cheesecake Bites

Served Stationary or Passed

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

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DINNER

Lombardi

\$65.00 ++ per person

Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Mixed Greens, Grape Tomatoes, Cucumbers, 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

Chicken Parm Spring Rolls®, Marinara

Piatti Del Giorno

(Choose Three)

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

Free Range Chicken, Creamy Potatoes, Green Beans, Roasted Lemon Sauce

Atlantic Salmon, Warm Eggplant Caponata, Baby Spinach

Prime Flat Iron Steak, Creamy Potatoes, Spinach, Port Demi Glaze

Roasted Seasonal Vegetables, Farro, Basil Pesto

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$13 pp ++

Piedmont

\$75++ per person

(if you select Piedmont, you may select items from Piedmont & Lombardi)

Antipasti

(Choose Three)

Oven Baked Lump Crab Cake, Whole Grain Mustard

Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream
Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil

Piatti Del Giorno

(Choose Three)

Penne Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

Roasted Cod, Fingerling Potatoes, Spinach, Lemon Butter

Maine Lobster Risotto, Asparagus, Fresh Herbs, Lobster Cream

Petite Ribeye, Creamy Potatoes, Asparagus, Port Wine

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$13 pp ++

Tuscany

\$90++ per person

(if you select Tuscany, you may select items from Tuscany, Piedmont & Lombardi)

Antipasti

(Choose Two)

American Kobe Beef Meatball, Caciocavallo

Sautéed Shrimp, Garlic, Oregano, Lemon Oil, Toasted Focaccia

Maine Lobster Risotto, Asparagus, Basil, Lobster Cream

Insalate

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Mixed Greens, Grape Tomatoes, Cucumbers, Aged Balsamic

Caesar, Romaine, Parmigiano Crisps, White Anchovy

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

Piatti Del Giorno

(Choose Three)

Pan Roasted Maine Lobster Tail, Creamy Potatoes, Sautéed Green Beans, Tarragon Cream

Grilled Center Cut Filet Mignon, Creamy Potatoes, Asparagus, Port Wine

Grilled Prime Aged New York Strip, Garlic Potatoes, Sautéed Spinach, Brandy Cream

Surf & Turf, Grilled Center Cut Filet Mignon, Maine Lobster Tail

Yukon Gold Creamy Potatoes, Asparagus, Herb Butter - \$15 additional

Dolci

(see attached dessert list)

Dolci

Individual

(Groups under 30 Guests - Choose Two)

(Groups 30 Guests and over- Choose One)

Chef's Dessert Sampler

Miniature Warm Chocolate Cake

Berries & Cream Mille Feuille

Neapolitan Semifreddo

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

Tiramisu, Espresso, Lady Finger Sponge Cake, Mascarpone Mousse, Chocolate Ganache

Warm Chocolate Cake, Homemade Vanilla Bean Gelato

Vanilla Bean Panna Cotta with Seasonal Fruit Compote

Neapolitan Semifreddo, Frozen Mousse Layers, Pistachio Sponge Cake, Cherry Coulis

Seasonal Fresh Fruit, Basil-Mint Syrup, Fresh Mint

Gelato Trio of Chocolate, Vanilla, Hazelnut, Mixed Berries

Sorbet Medley of Lemon, Mango, Raspberry, Mixed Berries

Seasonal Brulée - ** (available only for groups under 30 guests)

Petite Four Display

(Choose Five)

Eclairs

Cream Puffs

Tiramisu Cups

Whoopie Pies

Almond Cannoli

Peanut Butter Cookie Sandwiches, Ganache

Mini Fruit Tarts, Berries, Vanilla Pastry Cream

Salted Chocolate Cake Truffles

Lemon Meringue Tarts

Espresso Glazed Brownies

Mini Strawberry Shortcake

Seasonal Cheesecake Bites

Family Style Platters

(Choose One)

Assorted Italian Cookies

Seasonal Fresh Fruits

Assorted Cheeses

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Lunch Reception Displays

\$35++ per person

Salad

(Choose One)

Arugula, Shaved Parmigiano, Lemon Olive Oil
Caesar, Romaine, Parmigiano Crisps, White Anchovy
Mixed Greens, Grape Tomatoes, Cucumbers, Balsamic Vinaigrette

Sandwiches

(Choose Three)

Chicken B.L.T
Tuna Salad, Bibb Lettuce, Dill Aioli
Grilled Portobello Mushroom, Provolone Cheese
Black Pastrami, Gruyere Cheese, Rye

Ham & Brie, Fig Jam
Free Range Natural Roasted Chicken Salad
Mozzarella, Basil Pesto, Tomato

Pasta

(Choose One)

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

Dessert

(Choose One)

Add \$5++ per person

Cream Puffs
Homemade Cookies
Brownies

AM Break

\$8 ++per guest
Fresh Fruit Salad
Soda, Coffee, Tea and Decaffeinated Coffee

PM Break

\$6++ per guest
Homemade Potato Chips
Cookies & Biscotti
Soda, Coffee, Tea & Decaf Coffee

Lunch Menu Selections

Barbaresco

\$35 ++ per person

Add one hour of Passed Appetizers for \$18 ++ pp

Insalate/ Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Mixed Greens, Grape Tomatoes, Cucumbers, 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

Chicken Parm Spring Rolls®, Marinara

Piatti Del Giorno

(Choose Three)

Penne, Fresh Basil, San Marzano Tomatoes, Olive Oil

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

Penne, Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

Free Range Chicken Milanese, Fingerling Potatoes, Arugula, Capers

Atlantic Salmon, Warm Eggplant Caponata, Baby Spinach

Dolci

Family Style Assorted Miniature Pastries

Chianti

\$45 ++ per person

(if you select Chianti, you may select items from Chianti & Barbaresco)

Add one hour of Passed Appetizers for \$18 ++ pp

Insalate/ Antipasti

(Choose Two)

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

American Kobe Beef Meatball, Caciocavallo

Oven Baked Lump Crab Cake, Whole Grain Mustard

Piatti Del Giorno

(Choose Three)

Free Range Chicken, Potato Purée, Green Beans, Roasted Lemon Sauce

Roasted Cod, Fingerling Potatoes, Spinach, Lemon Butter

Prime Flat Iron, Creamy Potatoes, Spinach, Balsamic Glaze

Dolci

Family Style Assorted Miniature Pastries



Davio's - Cake Order Form
72-Hour Notice Required
2 Weeks' Notice Required for Specialty Cake Designs

Reservation Name # of People
Phone # Reservation Date & Time
CC # Exp. Date
Order Taken By Date

- (\$25) 2-5 Servings - 4" cake (\$50) 8-10 Servings- 6" (\$70) 12-15 Servings- 8"
(\$90) 20-25 Servings -10" (\$110) 40-45 Servings-12" (\$130) 60+ Servings-sheet cake

Strawberries & Cream - Vanilla cake filled with sweetened strawberries and fresh whipped cream finished in vanilla buttercream or whipped cream

Lemon Burst - Lemon chiffon cake filled with lemon curd mousse and fresh raspberries finished in vanilla buttercream

Simply Vanilla - Vanilla cake filled and finished with vanilla buttercream

Tiramisu Cake- Vanilla cake soaked with espresso syrup, layered with chocolate ganache and mascarpone mousse finished with espresso buttercream

Chocolate & Vanilla - Vanilla cake filled with chocolate mousse finished with vanilla buttercream

Chocolate Lovers - Chocolate cake filled with chocolate mousse finished in chocolate ganache glaze

Different flavors can be accommodated with approval from the pastry chef only.

- ***Tiered Cakes Available - additional \$10 per tier***
Cake tastings are only available for weddings
Inquire with pastry chef for special requests

Special instructions and inscription:

Three horizontal lines for special instructions and inscription.