

Thank you for thinking of **Davio's The Colony** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's The Colony**, located at 5762 Grandscape Blvd in The Colony, includes an enormous display kitchen with in-house bakery, two floors of dining and over 300 bottles of wine!

<b>Contacts</b>	<b>Proprietor:</b>	Steve DiFillippo	<b>Sales Manager:</b>	Maddie Smith
	<b>Culinary Director:</b>	Rodney Murillo	<b>General Manager:</b>	Ben Gingras
	<b>Executive Chef:</b>	John Holloman	<b>Managers:</b>	Greg Gray
	<b>Pastry Chef:</b>	Lena Huynh		

**Décor:** High Ceilings, majestic columns with period cornice moldings, large wall-to-wall windows, warm wood tones with inviting wall colors as well as vibrant artwork from Europe. 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 250 guests for a full service sit down dinner and up to 300 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:** 1st Floor

Newbury	18 - 24 Seated, 30 Reception
The Colony Combo	20 - 28 Seated, 40 Reception
The Colony 1	16
The Colony 2	12
Arlington & Berkeley	60 - 78 Seated, 100 Reception
Arlington	42
Berkeley	36
Washington	36 - 45 Seated, 60 Reception
Table 120	10

2nd Floor

Grandscape Room	75 Seated inside, 40 Patio, 100 Reception
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**Credit Cards:** American Express, MasterCard, Visa, Discover.

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

**Valet Parking:** Complimentary Valet. Podium is located across from the Davio's Entrance

Thursday	5 pm - 11 pm
Friday & Saturday	12 noon - 11 pm
Sunday	11 am - 10 pm

**Self-Parking:** Free Self Parking in the Parking Lot and Parking Garage - Details TBD

<b>Hours:</b>	Lunch	Friday & Saturday	11:30 am - 3:00 pm
	Brunch	Sunday	11:30 am - 3:00 pm
	Dinner	Sunday - Wednesday	5:00 pm - 10:00 pm
		Thursday - Saturday	5:00 pm - 11:00 pm
	Late Night Lounge Menu	Sunday - Wednesday	until 11:00 pm
		Thursday - Saturday	until Midnight

## Cocktail Reception

### Tier 1 Passed/Seated Hors D'oeuvres

\$21++ 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  
Wild Mushroom Arancini  
Spicy Cheddar Croquette, Lemon Caper Aioli

#### Cold Appetizers

Tomato - Mozzarella Skewer  
Eggplant Caponata, Shaved Piave, Crostini  
Portobello Mushroom, Goat Cheese, Crostini  
Chilled Jumbo Shrimp \$6.00++pp

### Tier 2 Passed/Seated Hors D'oeuvres

\$27++ 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  
Smoked Salmon, Dill, Crème Fraiche, Cucumber

## Reception

### Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request

Jumbo Poached Shrimp \$6.00++pp

Oysters on the Half Shell \$4.25++pp

Tuna Sashimi \$4.25++pp

Clams on the Half Shell \$3.50++pp

Crab Claws (seasonal, Price TBD)++pp

Jumbo Lump Crab Cocktail \$4.25++pp

### Antipasto

\$16++ per person

An Assortment of Marinated Vegetables

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

### Cheese & Fruit

\$13++ per person \*

Display of Imported Cheeses, Seasonal Fresh Fruit, Fresh Bread

5762 Grandscape Blvd, The Colony, TX 75056

469.772.4810

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## Reception

### Salad

\$12++ 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, Balsamic Reduction - \$2 additional

### Pasta / Risotto

\$16++ per person- Choose Two \*

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

Campanelle, Davio's Pork Sausage, Asparagus, Cacio e Pepe

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

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

Sweet Pea Risotto, Campari Tomatoes, Basil, Parmigiano

Wild Mushroom Risotto

*Chef Attendant \$100 per pasta station*

### Carving Station

\$35++ per person- Choose Two \*

Niman Ranch Pork Tenderloin

Roasted Filet Mignon

Lamb Rack

Herb Roasted Prime Rib Eye

Sesame Crusted Seared Yellowfin Tuna

Roasted Turkey

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

*Chef Attendant \$100 per carving station*

### Sides

\$8++ per person- Choose Two \*

Green Beans

Creamy Potatoes

Asparagus

Yukon Baby Potatoes

Brussels Sprouts

Sugar Snap Peas

### Sliders

\$15++ per person- Choose Two \*

Crab Cake

Kobe Beef Meatball

Braised Beef Short Rib

Crispy Chicken

### Dessert

\$10 ++ per person – Choose Five \*

Assorted Mini Pastries *Served Stationary or Passed*

Cream Puffs

Chocolate Truffle Slice

Eclairs

Cannoli's

Fresh Fruit Tartlets

Carrot Cake

Coconut Macaroons

Brownie Bites

Mini Cheesecake

Assorted Biscotti

Pecan Diamonds

*additional selections available*

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

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## Dinner Menu 1

\$70 ++ per person

### Antipasti

(Choose Three)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, White Anchovy, Crispy Parmigiano, Crostini

Baby Iceberg, Bacon, Tomatoes, Onions, Herb Buttermilk

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)

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

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

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

Grilled Niman Ranch Pork Chop, Spicy Cheddar Croquettes, Bourbon, Apricot-Onion Jam

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Atlantic Salmon, Eggplant Caponata, Baby Spinach

Maple Roasted Acorn Squash, Farro, Wild Mushrooms, Sugar Snap Peas, Carrot Chips

### Dolci

(see attached dessert list)

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

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

## Dinner Menu 2

\$80++ per person

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

Prime Flat Iron Steak, Horseradish Potatoes, Asparagus, Port Wine

Georges Bank Sea Scallops, Butternut Squash Risotto, Sugar Snap Peas

Atlantic Salmon, Crab Meat, Arborio, Sugar Snap Peas, Lemon Butter

Veal Tenderloin, Potato Gnocchi, Brandy Peppercorn Cream

Swordfish, Eggplant, Olive, Tomato Risotto, Crab Meat Butter

### Dolci

(see attached dessert list)

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

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

## Dinner Menu 3

\$100++ 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, White Truffle Oil  
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)

Grilled Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port  
Grilled Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Pepata  
Maine 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  
Prime Aged Strip Steak, Broccolini, Roasted Potatoes, Port Wine - Add \$10

### Dolci

(see attached dessert list)

## Dolci

### Groups under 30

Chef's Dessert Sampler or Individual Dessert

#### **Chef's Dessert Sampler**

Miniature Warm Chocolate Cake, Tiramisu, Strawberry Profiterole

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

#### **Individual Dessert**

(Choose Two)

Classic Tiramisu, Espresso Soaked Ladyfingers, Mascarpone Cream

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

Seasonal Crostata, Homemade Vanilla Bean Ice Cream

Warm Chocolate Cake, Homemade Vanilla Bean Ice Cream

Vanilla Bean Panna Cotta, Fresh Berries

### Groups over 30

(Choose One - Chef's Dessert Sampler, Individual Dessert or Assorted Family Style Pastries)

#### **Chef's Dessert Sampler**

Miniature Warm Chocolate Cake, Tiramisu, Strawberry Profiterole

#### **Individual Dessert**

Classic Tiramisu, Espresso Soaked Ladyfingers, Mascarpone Cream

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

Seasonal Crostata, Homemade Vanilla Bean Ice Cream

Warm Chocolate Cake, Homemade Vanilla Bean Ice Cream

Vanilla Bean Panna Cotta, Fresh Berries

#### **Assorted Family-Style Mini Pastries**

Choose Five\*

*Served Stationary or Passed*

Cream Puffs

Eclairs

Fresh Fruit Tartlets

Coconut Macaroons

Mini Cheesecake

Pecan Diamonds

Chocolate Truffle Slices

Cannoli

Carrot Cake

Brownie Bites

Assorted Biscotti

*additional selections available*

All selections are subject to seasonal availability.

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## 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 [ben@davios.com](mailto:ben@davios.com) or fax to 972.410.0405 Attention: Ben

- **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 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 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      \$100.00
- Serves 12-16    \$120.00
- Serves 16-20    \$160.00

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 gelato.**

### 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.*

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[www.davios.com](http://www.davios.com) | [@DaviosTheColony](https://www.instagram.com/DaviosTheColony)



## Lunch Reception

\$40++ 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

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

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

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

## Lunch Menu Selections

### Lunch Menu 1

\$40 ++ per person

Add one hour of Passed/Seated Appetizers for \$21 ++ pp

#### Insalate/ Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Mixed Field Greens, Aged Balsamic

Caesar, White Anchovy, Crispy Parmigiano, Crostini

Baby Iceberg, Bacon, Tomatoes, Onions, Herb Buttermilk

San Marzano Tomato Soup, Goat Cheese Chive Crostini

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

#### Piatti Del Giorno

(Choose Three)

Fusilli, Fresh Basil, Pomodoro

Maple Roasted Acorn Squash, Farro, Wild Mushrooms, Sugar Snap Peas, Carrot Chips

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

## Lunch Menu 2

\$50 ++ per person

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

Add one hour of Passed/Seated Appetizers for \$21++ pp

### Insalate/ Antipasti

(Choose Two)

American Kobe Beef Meatball, Caciocavallo

Oven Baked Lump Crab Cake, Whole Grain Mustard

### Piatti Del Giorno

(Choose Three)

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

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

Campanelle, Davio's Pork Sausage, Asparagus, Cacio e Pepe

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

Atlantic Salmon, Eggplant Caponata, Baby Spinach

### Dolci

Family Style Assorted Miniature Pastries

## Lunch Menu 3

\$60 ++ per person

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

Add one hour of Passed/Seated Appetizers for \$21 ++ 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)

Prime Flat Iron Steak, Horseradish Potatoes, Asparagus, Port Wine

Sea Scallops, Butternut Squash Risotto, Sugar Snap Peas

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Swordfish, Eggplant, Olive, Tomato Risotto, Crab Meat Butter

### Dolci

Family Style Assorted Miniature Pastries