

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!

Contacts	Propriet Culinary Executiv Pastry C	7 Director: ve Chef:	Steve DiFillippo Rodney Murillo Brad Albers Lena Huynh		Sales Manager: General Manager: Managers:		Maddie Smith Jacqueline Egert John Reedy James Chisholm	
Décor:	_	_	-	_	iod cornice moldir	-	_	
windows, warm wood tones with inviting wall colors as well as vibrant artwork from								
	-			-	6	airs a	and movable square	
Function			for maximum f	•		:0 m	acts for a full corrige	
Function	Kooms:	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						
							ovisuals or Internet	
		0	-		-			
Seating Capacity:		access capabilities. Arrangements for the entire restaurant may also be made. 1^{st} Floor						
		Newbury			18 - 24 Seated, 30 Reception			
		The Colony Combo			20 - 24 Seated, 40 Reception			
		The Colony 1 12						
		The Colony 2 10						
		Arlington & Berkeley60 – 78 Seated, 100 Reception				ception		
		Arlington 36						
		5		36 20 26 Sectod 50 Decention				
		Washington30 – 36 Seated, 50 ReceptionTable 120 (semi-private)10				eption		
		$\frac{2^{nd} Floor}{2^{nd}}$	(seini private)	-				
		Grandscap	be Room	7	75 Seated inside, 4	10 Pa	atio, 100 Reception	
Credit Ca	rds:	-	American Express, MasterCard, Visa, Discover.					
Handicap	Access:	Full access to all dining rooms, restrooms and valet.						
Valet Par			0				unable to guarantee	
	0	valet availability), located at Seven Doors for the Grandscape complex (this is in						
		the parking lot directly across from our main entrance). A secondary valet stand						
			across from P.F.	0				
		Monday - T	•		5 pm – 11 pm			
		Friday & Sa Sunday	aturday		2 noon – 11 pm 1 am – 10 pm			
Self-Park	ing	Free Self Parking in the Parking Lot & Parking Garage (closest to Davio's is P3 &						
Sen-1 ark		P4). Additional parking for Grandscape can be found in the underground						
			parking lot across from Andretti as well as a parking garage behind Grandscape					
		off Destination Drive that offers free covered parking. Guests can enjoy a scenic						
						-	ugh Grandscape to	
		Davio's ma	ain entrance.					
Hours:		Lunch			- Friday		30 am – 3:00 pm	
				Saturda	у		30 am – 1:30 pm	
		Brunch Dinner		Sunday	Thursday		30 am – 3:00 pm	
		Diffiei		Friday	- Thursday		0 pm – 10:00 pm 0 pm – 11:00 pm	
				Saturda	у		0 pm – 11:00 pm	
		Lounge Mer	nu	Sunday	- Thursday	11:	30 am – 10:00 pm	
				Friday 8	5 Saturday	11:	30 am – 11:00 pm	
5762 Grandscape Blvd, The Colony, TX 75056 469.772.4810								
www.davios.com @DaviosTheColony								



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

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

Antipasto

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

\$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

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Cold Appetizers

Lobster Gougere Smoked Salmon, Dill, Crème Fraiche, Cucumber



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, Truffle Butter Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes Sweet Pea Risotto, Campari Tomatoes, Basil, Parmigiano Wild Mushroom Risotto

Chef Attendant \$200 per pasta station

Carving Station

\$55++ per person- Choose Two * Niman Ranch Pork Tenderloin Filet Mignon (add \$10 per person) 55 Day Prime Aged Rib Eye (add \$10 pp) Turkev 55 Day Prime Aged Strip Steak (add \$10pp) Lamb Rack Seared Sesame Yellowfin Tuna Sauces: Port Wine, Horseradish, Davio's Steak Sauce Chef Attendant \$200 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, Pickles, Caper Aioli

Dessert

\$12 ++ per person - Choose Five *Assorted Mini PastriesServed Stationary or PassedCream PuffsChocolate Truffle SliceEclairsCarnoli'sFresh Fruit TartletsCarrot CakeCoconut MacaroonsBrownie BitesMini CheesecakeAssorted BiscottiPecan Diamondsadditional selections available

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



Dinner Menu 1

\$70 ++ per person

Antipasti

(Choose Three, Parties over 50 guests please Choose Two) 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, 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, 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, Organic 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, 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 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, 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, Broccolini, Port Wine - Add \$15

Dolci

(see attached dessert list)



Dolci

<u>Groups under 30</u> 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 Gelato

Warm Chocolate Cake, Homemade Vanilla Bean Gelato

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 Gelato

Warm Chocolate Cake, Homemade Vanilla Bean Gelato

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.



THE COLONY • 5762 GRANDSCAPE BLVD, THE COLONY, TX 75056 • 469.772.4810

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 maddie@davios.com or fax to 972.410.0405 Attention: Maddie

• **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.



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

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



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, Organic 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, 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 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

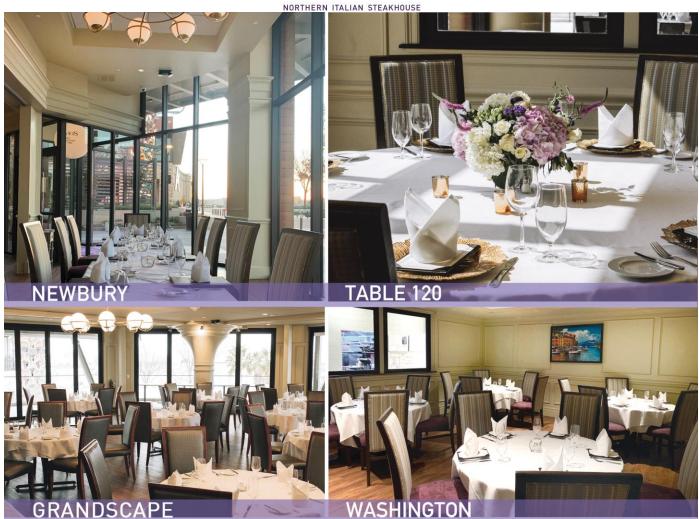
(Choose Three, Parties over 50 guests please Choose Two)

Prime Flat Iron, Blue Cheese 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





Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's The Colony, located at Grandscape, offers private dining rooms available for groups of 10 to 140 guests for a full service sit down dinner and up to 500 for receptions. Our elegant private event spaces are excellent for business functions, receptions and dinner parties. Rooms are also ideal for meetings, seminars and presentations that require audio-visuals or Internet access. Arrangements for the entire restaurant may also be made. At Davio's, It's All About the Guest.



Davio's Northern Italian Steakhouse 5762 GRANDSCAPE BLVD THE COLONY, TX 75056 Phone | 469.772.4810 Contact | Maddie Smith Email | Maddie@davios.com Website | www.davios.com/thecolony Capacity | 10 - 500

THE COLONY ROOM (24 SEATED, 40 RECEPTION) NEWBURY ROOM (24 SEATED, 30 RECEPTION) ARLINGTON/BERKELEY ROOM (78 SEATED, 100 RECEPTION) WASHINGTON ROOM (36 SEATED, 60 RECEPTION) GRANDSCAPE ROOM (75 SEATED, 40 SEATED PATIO, 100 RECEPTION) TABLE 120 SEMI-PRIVATE [10 SEATED]