

Thank you for thinking of **Davio's Braintree** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Braintree**, located at 250 Granite Street, includes an enormous display kitchen, vibrant bar and lounge as well as an outdoor patio and parking!

As a Northern Italian Steakhouse our menu includes a selection of the finest cuts of meat – 55 Day Prime Aged Strip Steak, Center Cut Filet Mignon and Niman Ranch Double Cut Pork Chop. The menu also includes well known classic Davio's recipes such as our Tagliatelle Bolognese, Crispy Chicken Livers, Veal Rib Chop and our assortment of Davio's Spring Rolls. We also offer a wide selection of fresh seafood dishes, such as Atlantic Salmon, Yellowfin Tuna and Lump Crab Cakes. We have an in-house bakery where we prepare all of our own breads and desserts daily. Our wine list is comprised of wines from Italy, the United States and other regions around the world.

Contacts: **Proprietor:** Steve DiFillippo **Executive Chef:** Nelson Martinez

**Regional Manager:** Francesca Little **Sales Manager:** Meaghan Doherty

Dress: Business Casual

Seating: Arlington Room 10-24 seated dinner, 30 reception

Granite Room 20-40 seated dinner, 70 reception
Newbury Room 15-30 seated dinner, 50 reception
Arlington/Granite/Newbury Room 40-120 seated dinner, 150 reception

Function Rooms: Private dining rooms available for groups of 15 to 120 guests for a full service

sit down dinner and up to 150 for receptions. Rooms are ideal for meetings, seminars and presentations that require audiovisuals or Internet access capabilities. Arrangements for the entire restaurant may also be made.

Credit Card: All major credit cards accepted.

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

Parking: Self Parking

Hours: Lunch Monday - Friday 11:30 am - 3:00 pm

 Brunch
 Saturday & Sunday
 11:00 am - 1:30 pm

 Dinner
 Monday - Thursday
 3:00 pm - 10:00 pm

 Friday
 2:00 pm
 11:00 pm

 $\begin{array}{lll} \mbox{Friday} & 3:00 \ \mbox{pm} - 11:00 \ \mbox{pm} \\ \mbox{Saturday} & 1:30 \ \mbox{pm} - 11:00 \ \mbox{pm} \\ \mbox{Sunday} & 1:30 \ \mbox{pm} - 9:00 \ \mbox{pm} \end{array}$ 

Dietary Concerns: Our Chefs are able to accommodate special dietary needs because of the high

quality and freshness of all of our dishes. 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.



# 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

**Hot Appetizers** 

Assorted Davio's Spring Rolls

Davio's Chicken Sausage, Mustard Aioli

Davio's Pork Sausage, Mostarda Cider Bacon Wrapped Scallops

Blue Cheese Stuffed Dates, Bacon, Balsamic

Mini Davio's Meatballs Assorted Davio's Pizza

Organic Mushroom Arancini

**Cold Appetizers** 

Tuna Tartare, Avocado, Wonton Chip

Tomato - Mozzarella Skewers

Eggplant Caponata, Shaved Piave, Crostini Portobello Mushroom, Goat Cheese, Crostini

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

Beef Tenderloin, Horseradish Aioli, Gougere

Oysters Rockefeller

**Cold Appetizers** 

Lobster Gougere

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 \$5.00++pp

Tuna Sashimi \$5.00++pp

Crab Claws (seasonal, Price TBD)++pp Jumbo Lump Crab Cocktail \$9.00++pp

Antipasto

\$25++ per person

An Assortment of Marinated Vegetables

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

Cheese & Fruit

\$25++ per person \*

Display of Imported Cheeses, Seasonal Fresh Fruit, Freshly Baked Bread

250 Granite Street, Braintree, MA 02184

781.843.4810

www.davios.com | @DaviosBraintree



# 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, Balsamic Reduction

Pasta / Risotto

\$20++ per person- Choose Two \*

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

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, Truffle Butter

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

Pancetta, Sweet Pea, Basil Risotto

Organic Mushroom Risotto

Chef Attendant \$200 per pasta station

**Carving Station** 

\$65++ per person- Choose Two \*

Niman Ranch Pork Tenderloin

Turkey

Lamb Rack

Seared Sesame Yellowfin Tuna

Filet Mignon (add \$20 per person) 55 Day Prime Aged Ribeye (add \$20 pp)

55 Day Prime Aged Strip Steak (add \$20 pp)

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

Chef Attendant \$200 per carving station

Sides

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

Green Beans Creamy Potatoes
Asparagus Yukon Baby Potatoes

Brussels Sprouts Broccolini

Sliders

\$23++ per person- Choose Two \*

Crab Cake

Davio's Meatball

Braised Beef Short Rib

Crispy Chicken, Pickles, Caper 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
Mini Cheesecake Brownie Bite

Pecan Diamond additional selections available

\*Price based on a one-hour cocktail reception pp

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# 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)

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

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Truffle Butter

Grilled Eggplant, Farro, Spinach, San Marzano Tomatoes

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

Atlantic Salmon, Eggplant Caponata, Spinach

Niman Ranch Pork Chop, Goat Cheese Potatoes, Vidalia Onions, Asparagus

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

55 Day Prime Aged Flat Iron, Truffle Potatoes, Asparagus, Port Wine

## Dolci

(see attached dessert list)

\*Additional Pasta Course Available for \$22 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, Sweet Creamy Corn, Crispy Parsnips Swordfish, Milanese Risotto, Microgreens Fusilli, Grilled Prawns, Hot Cherry Peppers, Vermentino, Lemon, Olive Oil Veal Tenderloin, Roasted Potatoes, Mushrooms, Broccolini, Marsala 6 oz Center Cut Filet Mignon, Grilled Prawn, Creamy Potatoes, Asparagus, Béarnaise

### Dolci

(see attached dessert list)

\*Additional Pasta Course Available for \$22 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, Truffle Butter Penne 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 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, Broccolini, Roasted Potatoes, Port Wine - Add \$25

## Dolci

(see attached dessert list)



# Dolci

Groups under 30 (Choose Two)

## Chef's Dessert Sampler

Miniature Warm Chocolate Cake Seasonal Fruit Napoleon Miniature Cheesecake, Strawberries

\*\* (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

Warm Chocolate Cake, Homemade Vanilla Bean Gelato

Seasonal Fruit Tart, Homemade Vanilla Bean Gelato

Vanilla Bean Panna Cotta, Mixed Berries

### Groups 30 guests and over

## Chef's Dessert Sampler

Miniature Warm Chocolate Cake Seasonal Fruit Napoleon Miniature Cheesecake, Strawberries

OR

#### Assorted Mini Pastries

Choose Five\*
Served Stationary or Passed
Cream Puff
Eclair
Fresh Fruit Tartlet
Mini Cheesecake
Pecan Diamond

Chocolate Truffle Cake
Cannoli
Carrot Cake
Brownie Bite
additional selections available

All selections are subject to seasonal availability.



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CAKE ORDE	R FORM
Reservation Name	:
Phone Number:	
Number of Guests	<b>:</b>
Date Order Taken:	
*Reservation Day/	Date/Time:
Order Taken By: _	
	requests must be received at least 48 hours in advance.  nust be made prior to reservation)
Please PRINT & El	MAIL form to francesca@davios.com & meaghan.doherty@davios.com
finished with whip  • Flourless Choco chocolate ganache  • Mocha Torte – O buttercream and a  • Lemon Raspber cream and fresh ra  • Chocolate Truff chocolate ganache	chate Cake – Dark chocolate gluten free cake, topped with chocolate cream and chocolate and yellow cake layers moistened with coffee syrup, layered with mochat hint of apricot jam, finished with a dark chocolate glaze.  Ty Torte – Yellow cake layers moistened with raspberry syrup, filled with lemon aspberries, finished with whipped cream.  Le Cake – Chocolate cake layers moistened with sugar syrup, layered with and chocolate buttercream, finished with a dark chocolate glaze.
G	ngle or tiered cakes available • \$10.00 per person.
Sizes: • Serves 8-12 • Serves 12-16 • Serves 16-20	·
For larger parties, b	igger cakes or special orders, please ask to speak with our Pastry Chef.
Inscription: Wedding cake desi	
All of our cakes a	re plated & served with Davio's homemade vanilla ice cream

#### 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 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.





### **Prosecco Welcome Toast:**

2oz Toast Pour: \$5 Full Pour: \$14

**Champagne Welcome Toast:** 

2oz Toast Pour: \$8 Full Pour: \$20



## Signature Cocktail:

Starting at \$18 per guest



## Customized Davio's Dolce Gift Box:

\$20 per box.



Davio's Pasta Sampler Trio:

\$28 per guest.



Raw Bar / Seafood Display:

Seasonal Price ++ per guest.



# 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

Prosciutto, Mortadella, Salami, Capicola Provolone, Pickles, Tomatoes

Italian White Bread

Mozzarella Pesto Fresh Mozzarella, Tomatoes, Basil Pesto Country Tuscan

#### Pasta

(Choose One)

Penne 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

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

Pecan Diamond additional selections available

<sup>\*</sup>All selections are subject to seasonal availability.



# 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

Davio's 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, San Marzano Tomatoes

Chicken BLT, Avocado, Cabot Cheddar, Rosemary Aioli, Focaccia

Grilled Eggplant, Farro, Spinach, San Marzano Tomatoes

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 Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

Pecan Diamond additional selections available

<sup>\*</sup>All selections are subject to seasonal availability.



# 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

#### Piatti Del Giorno

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

Penne Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes Hand-Rolled Potato Gnocchi, Organic Mushrooms, Truffle Butter Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter Atlantic Salmon, Eggplant Caponata, Spinach

#### Dolci

Family Style Assorted Miniature Pastries

(Choose Three\*)
Served Stationary

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

Pecan Diamond additional selections available

\*All selections are subject to seasonal availability.



## 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)

Prawn Cocktail, Tomato Horseradish

Penne 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, Sweet Creamy Corn, Crispy Parsnips Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions Swordfish, Milanese Risotto, Microgreens

#### Dolci

Family Style Assorted Miniature Pastries

(Choose Three\*)
Served Stationary

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

Pecan Diamond additional selections available

<sup>\*</sup>All selections are subject to seasonal availability.



# Breakfast Menu

# Continental Breakfast Reception

\$35++ per person - Minimum of 20 guests

Assorted Breakfast Pastries, Muffins & Croissants with Butter & Jam Seasonal Fresh Fruit Salad Honey Greek Yogurt & Granola Orange Juice Hot Tea, Regular & Decaffeinated Coffee









Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's Braintree, located in the South Shore Plaza, offers private dining rooms available for groups of 15 to 125 guests for a full service sit down dinner and up to 200 for receptions. Rooms are ideal for meetings, seminars and presentations that require audio-visual or Internet access capabilities. Arrangements for the entire restaurant may also be made. At Davio's Braintree, It's All About the Guest.



Davio's Northern Italian Steakhouse 250 Granite Street | Braintree, MA 02184 Contact | Meaghan Doherty Phone | 781.843.4810 Email | meaghan.doherty@davios.com Website | www.davios.com/braintree

Capacity | 10-200

ARLINGTON ROOM
(15–25 guests seated, 35 reception)
GRANITE ROOM
(30–65 guests seated, 75 reception)
NEWBURY ROOM
(20–40 guests seated, 50 reception)
ARLINGTON / GRANITE/ NEWBURY
ROOMS COMBINED
(35–125 seated, 150 reception)
PATIO
[70 guests seated, 100 reception]

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