

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:** Jonathan Taylor

General Manager: Matthew Del Papa Managers: Elenice Shiferaw Sales Manager: Chelsey Lorenzen Jacquie Welsh

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

Saturday 11:30 am - 1:30 pm

Brunch Sunday 11:00 am − 1:30 pm **Dinner** Monday - Thursday 3:00 pm − 10:00 pm

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

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 Scallop

Blue Cheese Stuffed Dates, Bacon, Balsamic

Mini Davio's Meatball Assorted Davio's Pizza

Organic Mushroom Arancini

Cold Appetizers

Tuna Tartare, Avocado, Wonton Chip

Tomato - Mozzarella Skewer

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

Chilled Jumbo Shrimp \$7.00++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 Cake, Aioli

Marinated Steak Skewer

Lollipop Lamb Chop, Aged Balsamic

Beef Tenderloin, Horseradish Aioli, Gougere

Oysters Rockefeller

Cold Appetizers

Lobster Gougere

Smoked Salmon, Dill, Crème Fraiche, Cucumber

Reception Displays

Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request

Jumbo Poached Shrimp \$7.00++pp

Oysters on the Half Shell \$4.50++pp

Tuna Sashimi \$5.00++pp

Clams on the Half Shell \$4.50++pp Crab Claws (seasonal, Price TBD)++pp Jumbo Lump Crab Cocktail \$7.00++pp

Antipasto

\$25++ per person

An Assortment of Marinated Vegetables

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

Cheese & Fruit

\$25++ per person *

Display of Imported Cheeses, Seasonal Fresh Fruit, Fresh 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 - \$2 additional

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

Turkev

Lamb Rack

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

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

Seared Sesame Yellowfin Tuna

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

Chef Attendant \$200 per carving station

Sides

\$12++ per person- Choose Two *

Green Beans Creamy Potatoes Yukon Baby Potatoes Asparagus

Brussels Sprouts Broccolini

Sliders

\$18++ 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

Chocolate Truffle Cake Cream Puff

Eclair Cannoli Fresh Fruit Tartlet Carrot Cake Mini Cheesecake Brownie Bite

additional selections available Pecan Diamond

^{*}Price based on a one-hour cocktail reception pp



Dinner Menu 1

\$75 ++ 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
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
Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter
Atlantic Salmon, Pancetta, Farro, Fennel, Swiss Chard, Crab Meat Butter
Niman Ranch Pork Chop, Milanese Risotto, Trumpet Mushrooms
Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings
Roasted Eggplant, Farro, Spinach, San Marzano Tomatoes

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$18 pp ++

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



Dinner Menu 2

\$85++ 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, Sweet Creamy Corn, Match Stick Potatoes Atlantic Cod Loin, Basil-Lemon Risotto, Romesco Fusilli, Shrimp, Pepperoncini, Basil, Monini Veal Tenderloin, Mushroom Arancini, Asparagus, Veal Au Jus

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$18 pp ++

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



Dinner Menu 3

\$120++ 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 Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Pepata Swordfish, Lump Crab Risotto, Citrus Butter Davio's Surf & Turf, Prime Flat Iron, Maine Lobster Tail Creamy Potatoes, Asparagus, Lemon Tarragon Butter

Maine Lobster, Creamy Potatoes, Green Beans, Lemon Tarragon Butter - Add \$10 55 Day Prime Aged Strip Steak, Broccolini, Roasted Potatoes, Port Wine - Add \$20

Dolci

(see attached dessert list)



Dolci

Groups under 30 (Choose Two)

Chef's Dessert Sampler

Miniature Warm Chocolate Cake Seasonal Fruit Napoleon Miniature Semifreddo

** (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 Semifreddo

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 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 matthewd@davios.com & chelsey@davios.com • Strawberry Chiffon – Yellow cake layers filled with diplomat cream and fresh strawberries, finished with whipped cream. • Flourless Chocolate Cake - Dark chocolate gluten free cake, topped with chocolate cream and chocolate ganache. • 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 whipped cream. • Chocolate Truffle Cake - Chocolate cake layers moistened with sugar 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 \$125.00 • Serves 12-16 \$145.00 • Serves 16-20 \$185.00 For larger parties, bigger cakes or special orders, please ask to speak with our Pastry Chef. 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 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: \$6 Full Pour: \$12

Champagne Welcome Toast:

2oz Toast Pour: \$9 Full Pour: \$18



Any Wine Pairing:

Starting at \$12 per course per guest.



<u>Davio's</u> Russian River Valley Wine Pairing: \$16 per course per guest.



Signature Cocktail: Starting at \$15 per guest



Raw Bar / Seafood Display: Seasonal Price ++ per guest.



<u>Davio's</u> Pasta Sampler Trio: \$28 per guest.



Lunch Reception Displays

\$45++ 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, San Marzano Tomatoes, Fresh Basil, Olive Oil

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

^{*}All selections are subject to seasonal availability.



Lunch Menu Selections

Lunch Menu 1

\$50 ++ 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

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

Roasted Eggplant, Farro, Spinach, San Marzano Tomatoes

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

(Choose Three*)

Served Stationary

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

^{*}All selections are subject to seasonal availability.



Lunch Menu 2

\$60 ++ 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, Pancetta, Farro, Fennel, Swiss Chard, Crab Meat Butter

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

^{*}All selections are subject to seasonal availability.



Lunch Menu 3

\$70 ++ 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)

Jumbo Poached Shrimp, Tomato Horseradish

Penne 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, Sweet Creamy Corn, Match Stick Potatoes

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Atlantic Cod Loin, Basil-Lemon Risotto, Romesco

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

^{*}All selections are subject to seasonal availability.



Breakfast Menu

Continental Breakfast Reception

\$30++ per person - Minimum of 10 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 | Chelsey Lorenzen Phone | 781.843.4810 Email | chelsey@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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