

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 Grandscape in The Colony, includes an enormous display kitchen with in-house bakery, vibrant bar and lounge, over 300 bottles of wine as well as outdoor patios & 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 Davio's Spring Rolls. We offer a wide selection of fresh seafood dishes, such as Atlantic Salmon, Yellowfin Tuna and Lump Crab Cakes.

Contacts Proprietor: Steve DiFillippo **Culinary Director:** Rodney Murillo **Executive Chef:** Austin Brown **Pastry Chef:** Samantha Hawk

Sales Manager: Nesa Franks General Manager: Jacqueline Egert Managers: John Reedy

James Chisholm Sarah Roberts

Dress:

Business Casual

Décor:

High Ceilings, majestic columns, large wall-to-wall windows, warm wood tones, inviting wall colors and 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 ideal for meetings, seminars and presentations that require audiovisuals or Internet access capabilities. Arrangements for the entire restaurant may also be made.

Seating:

1st Floor

Newbury 18 - 24 Seated, 30 Reception The Colony Combo 20 - 28 Seated, 40 Reception The Colony 1 12 Seated, 20 Reception The Colony 2 16 Seated, 20 Reception Arlington & Berkeley 40 - 66 Seated, 80 Reception 30 Seated, 40 Reception Arlington Berkelev 30 Seated, 40 Reception 18 - 24 Seated, 30 Reception Washington

Table 120 (semi-private)

2nd Floor

Grandscape Room 72 Seated inside, 40 Patio, 100 Reception

Credit Card:

All major credit cards accepted.

Handicap Access:

Full access to all dining rooms, restrooms and parking.

Valet Parking:

Complimentary Valet - first come, first served (Davio's can't guarantee valet availability) located at Seven Doors for the Grandscape complex (the parking lot across from our main entrance). Secondary valet stand located across from P.F. Chang's/Andretti.

10 Seated

Mon - Thur 5 pm - 11 pm **Fri & Sat** Noon - 11 pm **Sun** 11 am - 10 pm

Self-Parking:

Free Self Parking in the Parking Lot & Parking Garage (closest to Davio's is P3 & P4). Additional parking for Grandscape is in the underground parking lot across from Andretti & a parking garage behind Grandscape off Destination Drive offers free covered parking. Guests can enjoy a scenic walk from the garage to the left of Galaxy Theatres, through Grandscape to Davio's main entrance.

Hours:

Lunch Monday - Friday 11:30 am - 3:00 pm Saturday 11:30 am - 1:30 pm **Brunch** Sunday 11:30 am - 3:00 pm Dinner Sunday - Thursday 5:00 pm - 10:00 pm Friday 5:00 pm - 11:00 pmSaturday 1:30 pm - 11:00 pm

> 5762 Grandscape Blvd, The Colony, TX 75056 469.772.4810

www.davios.com | @DaviosTheColony



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 Mini Davio's Meatball

Assorted Davio's Pizza

Organic Mushroom Arancini

Spicy Cheddar Croquette, Lemon Caper Aioli

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

Braised Beef Short Rib, Polenta Cup

Dialsed Deel Short Rib, Folenta Cup

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



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

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

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 Rib Eye (add \$20 pp)

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

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

Chef Attendant \$200 per carving station

Sides

\$12++ per person- Choose Two *

Green Beans

Asparagus Brussels Sprouts Creamy Potatoes Yukon Baby Potatoes

Broccolini

Sliders

\$18++ per person- Choose Two *

Braised Beef Short Rib

Davio's Meatball

Crispy Chicken, Pickles, Caper Aioli

Kobe Beef, Cheese, Herb Aioli

Dessert

\$15 ++ per person - Choose Five *

Assorted Mini Pastries

Served Stationary or Passed

Cream Puff Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Chocolate Truffle Cake Coconut Macaroon

Carrot Cake Brownie Bite

additional selections available

^{*}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

Chicken Parm Spring Rolls®, Marinara

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, Basil, Truffle Butter

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

Atlantic Salmon, Fingerling Potatoes, Sweet Corn, Miso

Niman Ranch Pork Chop, Mushroom Arancini, Bourbon, Apricot-Onion Jam

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

Maple Roasted Acorn Squash, Farro, Organic Mushrooms, Spinach, Carrot Chips

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, Matchstick Potatoes Swordfish, Eggplant, Olive, Tomato Risotto, Crab Meat Butter Atlantic Salmon, Crab Meat Arborio, Sugar Snap Peas, Lemon Butter Veal Tenderloin, Potato Gnocchi, Brandy Peppercorn Cream

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, Basil, 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 Roasted Beets, Yogurt, Pistachio Brittle, Ricotta Salata, Manodori Aceto 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 Atlantic Halibut, Asparagus Risotto, Lemon 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

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 Puff

Eclair Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Chocolate Truffle Cake Coconut Macaroon

Carrot Cake

Brownie Bite

additional selections available

All selections are subject to seasonal availability.



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

CAKE ORDE	ER FORM
Reservation Name	:
Phone Number:	
Number of Guests	:
Date Order Taken	
*Reservation Day/	Date/Time:
Order Taken By: _	
	e requests must be received at least 48 hours in advance. must be made prior to reservation)
Please PRINT & El	MAIL form to nesa@davios.com
finished with whip • Flourless Choco chocolate shaving • Mocha Torte – (late Cake - Dark chocolate gluten free cake, topped with chocolate cream and
 Lemon Raspber 	ry 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.
Wedding Cakes • Si	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 Lena Huynh.
Inscription:	
Cake design/deco	ration:
A11 a6 a 1-	re plated & served with Davio's homemade vanilla gelato.
an of our cakes a	ie dialeu & selveu wilh davio's nomemade vanima geialo.

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

Free Range Chicken, Bacon Beefsteak Tomatoes, Bibb Lettuce, Aioli Harvest Grain Bread Prosciutto, Mortadella, Salami, Capicola Provolone, Pickles, Tomatoes Country Tuscan

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 Coconut Macaroon
Fresh Fruit Tartlet Carrot Cake

Mini Cheesecake Brownie Bite

Pecan Diamond additional selections available

*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

Chicken Parm Spring Rolls®, Marinara

Piatti Del Giorno

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

Fusilli, Fresh Basil, San Marzano Tomatoes

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

Free Range Chicken, Bacon, Beefsteak Tomatoes, Bibb Lettuce, Aioli, Harvest Grain

Maple Roasted Acorn Squash, Farro, Organic Mushrooms, Spinach, Carrot Chips

Italian Panini, Ciabatta

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 Coconut Macaroon

Fresh Fruit Tartlet Carrot Cake Mini Cheesecake Brownie Bite

Pecan Diamond additional selections available

^{*}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 Campanelle, Davio's Pork Sausage, Asparagus, Cacio e Pepe Hand-Rolled Potato Gnocchi, Organic Mushrooms, Truffle Butter Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter Atlantic Salmon, Fingerling Potatoes, Sweet Corn, Miso

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)
Served Stationary

Cream Puff Chocolate Truffle Cake
Eclair Coconut Macaroon

Fresh Fruit Tartlet Carrot Cake Mini Cheesecake Brownie Bite

Pecan Diamond additional selections available

^{*}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, Matchstick Potatoes

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

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

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)
Served Stationary

Cream Puff Chocolate Truffle Cake
Eclair Coconut Macaroon

Fresh Fruit Tartlet Carrot Cake Mini Cheesecake Brownie Bite

Pecan Diamond additional selections available

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





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 100 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.



NORTHERN ITALIAN STEAKHOUSE

5762 GRANDSCAPE BLVD, THE COLONY TX 75056

Phone | 469.772.4810

Contact | Nesa Franks | Nesa@davios.com Website | www.davios.com/thecolony

THE COLONY

(20-28 SEATED, 40 RECEPTION)

NEWBURY

(18-24 SEATED, 30 RECEPTION)

ARLINGTON/BERKELEY

(40-66 SEATED, 80 RECEPTION)

ARLINGTON

(30 SEATED, 40 RECEPTION)

BERKLEY

(30 SEATED, 40 RECEPTION)

WASHINGTON

(18-24 SEATED, 30 RECEPTION)

GRANDSCAPE (2ND FLOOR)

(75 SEATED, 40 SEATED PATIO, 100 RECEPTION)

TABLE 120

(SEMI-PRIVATE - 10 SEATED)

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