

Thank you for thinking of **Davio's King of Prussia** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's King of Prussia**, located at 200 Main Street at the *Valley Forge Town Center*, includes a vast show kitchen featuring a 13-seat Chefs Table with in-house bakery. The restaurant also features a temperature controlled open wine room with over 350 bins and valet parking.

<b>Contacts</b>	<b>Proprietor:</b>	Steve DiFillippo	<b>General Manager:</b>	Michael Dombkoski
	<b>Culinary Director:</b>	Rodney Murillo	<b>Manager:</b>	Jason Weingram
	<b>Executive Chef:</b>	Nick DeBeradinis	<b>Manager:</b>	Kristine Wackes
	<b>Pastry Chef:</b>	Candice Holovich		

**Décor:** High Ceilings, majestic columns with period cornice moldings, panoramic wall-to-wall windows and hardwood floors in the main dining room. 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 80 guests for a full service sit down dinner and up to 120 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 Capacity:**

<b>Washington Room</b>	24 seated, 35 Reception
<b>Newbury Room</b>	35 seated, 40 Reception
<b>Arlington Room</b>	30 seated, 40 Reception
<b>Combined Arlington/Newbury</b>	72 seated, 100 Reception
<b>Bar/Lounge</b>	70 Reception
<b>Outdoor Patio</b>	70 seated
<b>Entire Restaurant</b>	300 seated, 450 Reception

**Credit Cards:** American Express, MasterCard, Visa, Discover, Diners Club and Carte Blanche.

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

**Self-Parking:** Open lot parking. Valet Parking is currently not available.

**Hours:**

<b>Lunch</b>	Monday – Saturday	11:30 am to 3 pm
<b>Brunch</b>	Sunday	11 am to 3 pm
<b>Dinner</b>	Sunday - Thursday	5 – 10 pm
	Friday & Saturday	until 11 pm
<b>Late night lounge menu</b>	Sunday - Thursday	until 11 pm
	Friday & Saturday	until Midnight

# Cocktail Reception

## Passed Hors D'oeuvres

\$21++ per person/per hour  
Choose Five

### Spring Rolls

Philly Cheese Steak Spring Rolls®, Spicy Ketchup, Spicy Mayo  
Buffalo Chicken Spring Rolls®, Blue Cheese  
Shrimp Cotija Spring Rolls™, Citrus Aioli  
Chicken Parm Spring Rolls®, Marinara  
Spinach, Feta Spring Rolls, Lemon Aioli

### Hot Appetizers

Lump Crab Cake, Aioli  
Beef Tenderloin, Potato Chip, Horseradish Aioli  
Cider Bacon Wrapped Scallop  
Mini Kobe Beef Meatball  
Assorted Davio's Pizza  
Crispy Oyster, Tartar  
Wild Mushroom Arancini  
Marinated Skirt Steak Skewer

### Cold Appetizers

Spiced Rubbed Tuna, Pickled Relish  
Wonton Wasabi Chip, Aioli  
Steak Tartare, Potato Chip  
Lobster Gougere  
Heirloom Melon, Prosciutto, Honey  
Tomato - Mozzarella Skewer  
Chilled Jumbo Shrimp \$6.00++ each

## Reception Displays

### Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request

Jumbo Poached Shrimp \$6.00++pp  
Oysters on the Half Shell \$3.50++pp  
Tuna Sashimi \$4.00++pp

Clams on the Half Shell \$2.50++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

## Reception Displays

### Salad

\$12++ per person \*

Mixed Field Greens, Aged Balsamic

Caesar, Romaine, Parmigiano Crisps, White Anchovy

Caprese, Bufala Mozzarella, Tomato, Fresh Basil, Balsamic Reduction - \$2 additional

### Pasta / Risotto

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

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

Caserecce, Davio's Pork Sausage, English Peas, Truffle Butter

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

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

Wild Mushroom Risotto

Sweet Pea, Basil Risotto

Pancetta Risotto

Chef Attendant \$100 per pasta station

### Carving Station

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

Niman Ranch Pork Tenderloin

Rack of Lamb

Ahi Tuna

Filet Mignon

Prime Rib Eye

Turkey

Chef Attendant \$100 per carving station

### Sliders

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

Crab Cake

Kobe Beef Meatball

Braised Beef Short Rib

Crispy Chicken

### Dessert

\$10 ++ per person \*

Assorted Mini Pastries & Fancy Cookies

Served Stationary or Passed

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

## Dinner Menu 1

\$70 ++ per person

### Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar Salad, Romaine, Parmigiano Crisps, White Anchovy

Baby Iceberg, Bacon, Tomatoes, Onions, Croutons, Herb Buttermilk

Warm Spinach Salad, 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)

Casarecce 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

Niman Ranch Pork Chop, Goat Cheese Puffs, Vidalia Onion, Cherry Pepper Jam

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Atlantic Salmon, Warm Eggplant Caponata, Baby Spinach

Acorn Squash, Farro, Asparagus, Kale, Apple Cider, Carrot Chips

### Dolci

(see attached dessert list)

\*Additional Pasta Course Available for \$13 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, Fingerling Potatoes, Broccolini, Bearnaise

Georges Bank Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes

Veal Tenderloin, Fingerling Potatoes, Wild Mushrooms, Cippolini, Marsala

Hand-Rolled Potato Gnocchi, Fresh Maine Lobster, Peas, Lobster Broth

Miso Black Cod, Turnips, Shitake Mushroom Brodo

### Dolci

(see attached dessert list)

\*Additional Pasta Course Available for \$13 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

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

### Insalate

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, Romaine, Parmigiano Crisps, White Anchovy

Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

Farro, Kale, Delicata Squash, Peppadews, Cauliflower, Manchego, Cider Vinaigrette

### Piatti Del Giorno

(Choose Three)

Center Cut Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port

8 oz. Center Cut Filet Mignon, Yukon Gold Creamy Potatoes, Sautéed Spinach, Peppata

Prime Aged Strip Steak, Potatoes, Broccolini, Port Wine - Add \$10

Maine Lobster, Yukon Gold Creamy Potatoes, Green Beans, Lemon Tarragon Butter

Davio's Surf & Turf, Prime Flat Iron, Maine Lobster Tail

Yukon Gold Creamy Potatoes, Asparagus, Lemon Tarragon Butter

### Dolci

(see attached dessert list)

## Dolci

### Groups under 30

(Choose Two)

Chef's Dessert Sampler

Miniature Warm Chocolate Cake

Seasonal Cheesecake, Chef's Layer Cake Selection

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

Classic Tiramisu- Espresso Soaked Lady Fingers, Mascarpone Cream

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

Warm Chocolate Cake, Homemade Vanilla Bean Ice Cream

Semifreddo of Cappuccino Gelato, Chocolate Mousse

Vanilla Bean Panna Cotta, Fresh Berries

Chef's Seasonal Cheesecake

### Groups 30 guests and over

Chef's Dessert Sampler

Miniature Warm Chocolate Cake

Seasonal Cheesecake, Chef's Layer Cake Selection

All selections are subject to seasonal availability

**CAKE REQUEST FORM/KOP**      **Date Order Taken:** \_\_\_\_\_

**Reservation Name:** \_\_\_\_\_ **# Guests:** \_\_\_\_\_

**Reservation Date:** \_\_\_\_\_ Su Mo Tu We Th Fr Sa **Time:** \_\_\_\_\_

**Order Taken By:** \_\_\_\_\_

QTY	CAKE	DESCRIPTION	INSCRIPTION
	Chocolate, Chocolate Cake	Dark Chocolate cake layers, filled with chocolate mousse finished with buttercream.	
	Flourless Chocolate Cake (GF)	Dark chocolate cake with chocolate cream and chocolate ganache glaze.	
	Vanilla Cake	Vanilla Cake Layers, filled with buttercream, finished with buttercream.	
	Lemon Doberge Cake	Light yellow cake layered with lemon cream finished with whipped cream cheese icing	
	Classic Red Velvet Cake	Vanilla Buttercream	
	Carrot Cake	Cream Cheese Buttercream	

**Wedding Cakes** | *Single or Tiered cakes available* | \$8.00 per person.  
*All of our wedding cakes are plated & served with Davio's homemade seasonal scoop of gelato.*

**Sizes**   Serves 2-7(6") | \$40                  Serves 8-12 (7") | \$60                  Serves 13-16 (9") | \$80  
                  Serves 18-20 (12") | \$100      Serves 25-30 (14") | \$150

**For Larger Parties/Special Orders** | please ask to speak with our *Pastry Chef, Candice Holvich*  
**Wedding Cake Design/Decoration:** \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**NOTES:** \_\_\_\_\_



## Lunch Reception Displays

\$40++ per person

### Salad

(Choose One)

Caesar, Romaine, Parmigiano Crisps, White Anchovy  
Mixed Field Greens, Aged Balsamic Vinaigrette

### Sandwiches

(Choose Two)

Turkey, Cheddar, Grain Mustard Aioli  
Tuna Salad, Boston Lettuce, Dijon Mustard  
Grilled Portobello Mushroom, Provolone  
Roast Beef, Cheddar  
Italian, Scali Roll

Ham & Brie, Fig Jam  
Free Range Natural Roasted Chicken Salad  
Mozzarella, Tomatoes, Basil Pesto  
Roasted Eggplant

### 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

### Dessert

Family Style Assorted Miniature Pastries

# Lunch Menu Selections

## Lunch Menu 1

\$40 ++ per person

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

### Insalate/ Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Field Greens, Aged Balsamic

Caesar, Romaine, Parmigiano Crisps, White Anchovy

Baby Iceberg, Bacon, Tomatoes, Onions, Croutons, 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)

Casarecce, Fresh Basil, Pomodoro

Grilled Free Range Chicken, Prosciutto Cotto, Fontina, Roasted Peppers, Ciabatta

Acorn Squash, Farro, Asparagus, Kale, Apple Cider, Carrot Chips

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

Steakhouse Burger, Vermont Cheddar, Bacon, Herb Aioli, Brioche Roll

Caesar Salad, Romaine, Parmigiano Crisps, White Anchovy

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 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)

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

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

Casarecce, Davio's Pork Sausage, English Peas, Truffle Butter

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

Atlantic Salmon, Warm 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 Appetizers for \$21 ++ pp

### Insalate/ Antipasti

(Choose Two)

Jumbo Poached Shrimp, Tomato Horseradish

Casarecce 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

Georges Bank Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes

Hand-Rolled Potato Gnocchi, Fresh Maine Lobster, Peas, Lobster Broth

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

### Dolci

Family Style Assorted Miniature Pastries