

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.

Contacts	Proprietor:	Steve DiFillippo	Sales Manager:	Lynn Kennedy
	Culinary Director:	Rodney Murillo	General Manager:	Julie Millard
	Executive Chef:	Ted Iwachiw	Manager:	Harry Weckerly Jr.
	Pastry Chef:	Candice Holovich	Manager:	Bridget Boston
			Manager:	Kristine Wackes

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. Reception space for up to 50 is also available in the adjacent Galleria of the 201 Main Street building. Arrangements for the entire restaurant may also be made.

Seating Capacity:

Washington Room	24 seated, 35 Reception
Newbury Room	35 seated, 40 Reception
Arlington Room	30 seated, 40 Reception
Combined Arlington/Newbury	72 seated, 100 Reception
Bar/Lounge	70 Reception
Outdoor Patio	70 seated
Entire Restaurant	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: Complimentary Valet Parking, beginning at 5pm, by Town Center and open lot parking.

Hours:

Lunch	Monday – Saturday	11:30 am to 3 pm
Brunch	Sunday	11 am to 3 pm
Dinner	Sunday - Thursday	5 – 10 pm
	Friday & Saturday	until 11 pm
Late night lounge menu	Sunday - Thursday	until 11 pm
	Friday & Saturday	until Midnight
Galleria To Go Shop	Sunday – Thursday	7 am – 7 pm
	Friday & Saturday	7 am – 9 pm

200 Main Street, Town Center, King of Prussia, PA 19406

610.337.4810

www.davios.com | @DaviosKOP

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

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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, Sweet Italian Davio's Sausage, Broccoli Rabe, Crumbled Goat Cheese, Garlic, Olive Oil

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

Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

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 Oyster

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, Tomatoes, Bacon, 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, Tomato Sauce

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, Mascarpone Polenta, Crispy Onion Rings

Seared Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

Cauliflower Steak, Farro, Roasted Portobellos, Baby Kale

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, Caramelized Onions, Spinach, Herb Butter, Port Wine

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

Veal Tenderloin, Fingerling Potatoes, Cippolini Onions, Broccoli Rabe, Marsala

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

Branzino, Herb Risotto, Asparagus, Lemon Olive Oil

Halibut, Zucchini, San Marzano Farro, Salsa Verde

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, Tomato Sauce

Insalate

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, Romaine, Parmigiano Crisps, White Anchovy

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

Farro, Shaved Cauliflower, Avocado, Peas, Peppadews, Parmigiano

Piatti Del Giorno

(Choose Three)

Grilled Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port

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

Grilled Prime Aged New York Strip, Broccolini, Potatoes, Port Wine - Add \$10

Pan Roasted 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, Tomato Sauce
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, Tomatoes, Bacon, 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

Cauliflower Steak, Farro, Roasted Portobellos, Baby Kale

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, Tomato Sauce

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

Casarecce, Davio's Pork Sausage, Broccoli Rabe, Goat Cheese, Garlic, Olive Oil

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

Seared Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

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, Tomato Sauce

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

Piatti Del Giorno

(Choose Three)

Grilled Prime Flat Iron Steak, Horseradish Potatoes, Grilled Asparagus, Port Wine

Pan Seared 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