

Thank you for thinking of **Davio's Lynnfield** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Lynnfield,** located at the exciting Market Street complex located in Lynnfield, includes an enormous display kitchen with in-house bakery, vibrant bar and lounge as well as outdoor patios 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 open wine room has over 200 selections and the list is comprised of wines from Italy, the United States and other regions around the world.

Contacts **Proprietor:** Steve DiFillippo **Sales Managers:** Gia Page

Culinary Director:Rodney MurilloSuzie TraversChef:Jorge MontoyaGeneral Manager:Jennifer Schubert

Pastry Chef: Katy Idaragga

Dress: Business Casual

Décor: High Ceilings, majestic columns with period cornice moldings, large 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 85 guests for a full service sit

down dinner and up to 100 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: Wine Room 10-28 seated dinner, 40 reception

Newbury Room 10-28 seated dinner, 50 reception
Walnut Room 20-40 seated dinner, 50 reception
Newbury/Walnut Room 50-80 seated dinner, 120 reception

Restaurant 300 seated dinner

Credit Card: All major credit cards accepted.

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

Parking: Self Parking - complimentary

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

Brunch Saturday & Sunday 11:00 am – 1:30 pm **Dinner** Monday - Wednesday 5:00 pm – 10:00 pm

Thursday & Friday 5:00 pm - 11:00 pmSaturday 1:30 pm - 11:00 pmSunday 1:30 pm - 10:00 pm



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

Veal-Prosciutto Arancini, Black Olive Aioli

Cold Appetizers

Spiced Rubbed Tuna, Pickled Relish, Wonton Wasabi Chip, Aioli

Tomato - Mozzarella Skewers

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

Chilled Prawn Cocktail \$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 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, Cucumber

Reception Displays

Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request

Chilled Prawn Cocktail \$7.00++pp

Oysters on the Half Shell \$4.50++pp

Tuna Sashimi \$5.00++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, Freshly Baked Bread

Cheese & Fruit

\$25++ per person *

Display of Imported Cheeses, Seasonal Fresh Fruit, Freshly Baked 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

Pasta / Risotto

\$20++ per person- Choose Two *

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

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

Rigatoni 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)

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

Cannoli

Carrot Cake

Brownie Bite

additional selections available

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



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

Chicken Parm Spring Rolls®, Marinara

Davio's Meatball, Caciocavallo

Piatti Del Giorno

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

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

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

Acorn Squash, Butternut Purée, Spinach Risotto, Crispy Leeks

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

Atlantic Salmon, Farro, Mushrooms, Spinach

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

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

55 Day Prime Aged Flat Iron, Great Hill Blue Cheese Potatoes, Green Beans, Pepata

Dolci

(see attached dessert list)

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

*Additional Family Style Sides Available for \$ 8 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
Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Piatti Del Giorno

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

Georges Bank Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes
Tuna, Confit Potatoes, Olives, Lemon, Capers
Fusilli, Grilled Prawns, Hot Cherry Peppers, Vermentino, Lemon, Olive Oil
Veal Tenderloin, Prosciutto, Creamy Parmigiano Polenta, Spinach, Veal Au Jus
*6 oz Center Cut Filet Mignon, Grilled Prawn, Creamy Potatoes, Asparagus, Béarnaise

Dolci

(see attached dessert list)

^{*}Additional Pasta Course Available for \$18 pp ++

^{*}Additional Family Style Sides Available for \$ 8 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, Basil, Truffle Butter Rigatoni 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 Chop, Creamy Potatoes, Asparagus, Brandy Peppercorn Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Pepata Chilean Sea Bass, Focaccia Crumbs, Lump Crab, Potatoes, Creamy Leek Broth

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 \$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 Semifreddo

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

Seasonal Crostata, Vanilla Gelato

Classic Tiramisu- Espresso Soaked Lady Fingers, Mascarpone Cream

Warm Chocolate Cake, Homemade Vanilla Bean Gelato

Panna Cotta, Fresh Fruit

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

Dulce de Leche Bread Pudding, Vanilla Bean Gelato

Groups 30 guests and over

Chef's Dessert Sampler Miniature Warm Chocolate Cake Seasonal Fruit Napoleon 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.



LYNNFIELD • 1250 MARKETSTREET, LYNNFIELD, MA 01940 • 781.944.4810

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 72 hours in advance.
(Payment for cakes must be made prior to reservation)
Please PRINT & EMAIL form to gia@davios.com or suzie@davios.com
Strawberry Chiffon – Yellow cake layers filled with light pastry cream and fresh strawberries, inished with whipped cream.
• Flourless Chocolate Cake – Dark chocolate gluten free cake, topped with chocolate cream and chocolate shavings.
• Mocha Torte – Chocolate and yellow cake layers moistened with coffee syrup, layered with moch
outtercream 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.
• Custom/Decorated Cake - Yellow or Chocolate Cake with Vanilla or Chocolate Buttercream.
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:

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

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



Signature Cocktail:

Starting at \$17 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.





Davio's Lynnfield Tasting Menu \$180pp ++

Wine Pairing Available upon Request

BENVENUTO

Chef's Seasonal Selection

ANTIPASTO

Hamachi Crudo, Yuzu, Fennel, Caviar

SECONDO

Foie Gras, Misson Fig Purée, Sauternes, Brioche

FARINACEO

Wagyu Beef Caramelle, Cacio e Pepe

PESCE

Dover Sole, Cipollini Onion Purée, Lump Crab, Citrus Butter

INTERMEZZO

Chef's Seasonal Selection

CARNE

55 Day Prime Aged Brandt Beef Strip Steak, Truffle Potatoes, Crispy Artichokes, Bordelaise **DOLCE**

Hazelnut, Dark Chocolate Brulee, Espresso Macaroon, Candied Orange

1250 Market Street, Lynnfield, MA 01940 | 781.944.4810 | Gia@davios.com | www.davios.com/lynnfield



Lunch Reception Displays

\$50++ per person

Salad

(Choose One)

Caesar, White Anchovy, Crispy Parmigiano, Crostini Mixed Field Greens, Aged Balsamic

Sandwiches

(Choose Two)

Roasted Turkey, Cheddar, Alfalfa Lettuce, Tomatoes, Carrots, Basil Aioli Harvest Grain Bread

Chicken BLT, Bacon, Avocado, Tomatoes Herb Buttermilk, Focaccia Prosciutto, Mortadella, Salami, Capicola Provolone, Pickles, Tomatoes

Ciabatta

Mozzarella Pesto Fresh Mozzarella, Tomatoes, Basil Pesto Country Tuscan

Pasta

(Choose One)

Rigatoni Bolognese, Veal, Beef, Pork, San Marzano Tomatoes Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream Rigatoni, 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

^{*}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

Chicken Parm Spring Rolls®, Marinara

Piatti Del Giorno

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

Rigatoni, Fresh Basil, San Marzano Tomatoes

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

Chicken BLT, Bacon, Avocado, Tomatoes, Herb Buttermilk, Focaccia

Acorn Squash, Butternut Purée, Spinach Risotto, Crispy Leeks

Italian Panini, Ciabatta

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

*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)

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes Fusilli, Grilled Prawns, Hot Cherry Peppers, Vermentino, Lemon, Olive Oil Hand-Rolled Potato Gnocchi, Organic Mushrooms, Truffle Butter Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter Atlantic Salmon, Farro, Mushrooms, 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

Rigatoni 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, Great Hill Blue Cheese Potatoes, Green Beans, Pepata

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

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Tuna, Confit Potatoes, Olives, Lemon, Capers

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.



Seated Brunch Menu

\$45++ per person

Antipasti

(Choose Two) Fresh Fruit Bowl

Yogurt Parfait, Granola, Fresh Berries

Cinnamon Bomboloni

Mixed Field Greens, Aged Balsamic

Heirloom Beets, Warm Honey-Goat Cheese, Mascarpone, Microgreens, Aged Balsamic

Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo

Chicken Parm Spring Rolls®, Marinara

Oven Baked Lump Crab Cake, Whole Grain Mustard - Add \$15

Piatti Del Giorno

(Choose Two)

Scrambled Eggs, Davio's Pork Sausage, Havarti, Tomato Jam, Cheddar Biscuit

Egg Sandwich, Bacon, Avocado, Vermont Cheddar Cheese, Cheddar Biscuit

French Toast, Berry Compote, Warm Vermont Syrup

Egg White Frittata, Asparagus, Spinach, Mushrooms, Goat Cheese, Brunch Potatoes

Brunch Bowl, Scrambled Eggs, Spinach, Avocado, Corn, Crispy Potatoes, Provolone

Brunch Bowl, Scrambled Eggs, Spinach, Avocado, Corn, Crispy Potatoes, Provolone

Smoked Salmon, Poached Eggs, Cheddar Biscuit, Hollandaise

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

*Atlantic Salmon, Farro, Mushrooms, Spinach

*Prime 8 oz Flat Iron, Scrambled Eggs, Brunch Potatoes, Cheddar Biscuit - Add \$20

Dolce

Family Style Assorted Mini Pastries

(Choose Three)

Served Stationary

Cream Puff

Éclair

Fresh Fruit Tartlet Mini Cheesecake

Pecan Diamond

Chocolate Truffle Cake

Cannoli

Carrot Cake

Brownie Bite

additional selections available

Contorni - Family Style

\$10++ per person

(Choose Two)

Fresh Fruit

Brunch Potatoes

Crispy Bacon

Davio's Pork or Chicken Sausage

Hand Cut Parmigiano Fries

Mac & Cheese, White Truffle Oil



Continental Breakfast

\$35++ per person

Assorted Juices - Orange, Tomato, Cranberry

Seasonal Sliced Fresh Fruit

Muffins

Danish

Croissants

Bagels, Cream Cheese

Toast

Assorted Jams & Butter

Yogurt Parfait, Granola, Fresh Berries

~ Baked goods are all homemade in our in-house bakery ~

Brunch Reception Displays

\$50++ per person

Antipasti & Contorni

Cinnamon, Sugar Popover Fresh Fruit Bowl

Mixed Field Greens, Aged Balsamic

Brunch Potatoes

Crispy Bacon

Piatti Del Giorno

(Choose Two)

Egg Sandwich, Bacon, Avocado, Vermont Cheddar, Cheddar Biscuit

French Toast, Berry Compote, Warm Vermont Syrup

Egg White Frittata, Asparagus, Spinach, Mushrooms, Tomatoes, Goat Cheese

Smoked Salmon, Poached Eggs, Cheddar Biscuit, Hollandaise

Scrambled Eggs, Davio's Pork Sausage, Havarti, Tomato Jam, Cheddar Biscuit

Dolce

Family Style Assorted Mini Pastries

(Choose Three)

Served Stationary

Fresh Fruit Tartlet

Mini Cheesecake

Cream Puff Chocolate Truffle Cake

Éclair Cannoli

Carrot Cake

Brownie Bite

Pecan Diamond additional selections available



Brunch Reception Display (Add-On's)

Pastry Basket - Blueberry Muffins, Cheese Danish, Croissants \$15++ per person

Individual Yogurt Parfait - Granola, Fresh Berries \$12++ per person

Avocado Toast - Shaved Radishes, Tomato Vinaigrette, Country Bread \$11++ per person

Davio's Pork or Chicken Sausage \$7++ per person

Mimosa Station

\$8++ per person \$65++ per bottle of Bubbly Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

Omelet Station

\$ 20++ per person

Chef Attendant \$200 per 25 guests

Smoked Salmon Display

\$ 23++ per person

Cream Cheese, Red Onions, Tomatoes, Capers, Bagels





\$59 ++ per person

Includes:

Teapot - Choice of Loose Leaf Tea

English Breakfast, Vanilla Rooibos

Blue Flower Earl Grey, Dragonwell Green Tea

Chamomile
6'7

Glass of Prosecco

TEA SANDWICHES

(Choose Three)

Tomato, Goat Cheese, Balsamic Mozzarella, Tomatoes, Basil Pesto Salmon, Cucumber, Cream Cheese Jumbo Lump Crab, Lemon Aioli Shrimp Salad, Bibb Lettuce Ham, Brie, Apple

SCONES

Served with Assorted Jelly & Butter
(Choose Two)
Cheddar
Chocolate Chip
Pistachio
Lemon Poppyseed
Raspberry White Chocolate

ASSORTED MINI PASTRIES

(Choose Three)

Cream Puff Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Chocolate Truffle Cake

Cannoli

Carrot Cake

Brownie Bite

*additional selections available upon request

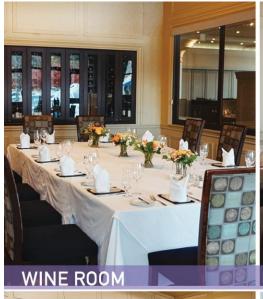
1250 Market Street, Lynnfield, MA 01940

781.944.4810

Gia@davios.com

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Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Former football captain at Lynnfield High and long-time resident of Lynnfield, Steve DiFillippo, brings Davio's to the North Shore. Davio's Lynnfield, located in the MarketStreet Complex, offers private dining rooms available for groups of 15 to 100 guests for a full service sit down dinner and up to 300 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 Lynnfield, It's All About the Guest.



Davio's Northern Italian Steakhouse 1250 MarketStreet | Lynnfield, MA 01940

Phone | 781.944.4810

Contact | Gia Page & Suzie Travers

Email | gia@davios.com

suzie@davios.com

Website | www.davios.com/lynnfield

Capacity | 10-300

TABLE 120
[10 seated]
WINE ROOM
[10-28 seated, 40 reception]
NEWBURY ROOM
[10-28 seated, 50 reception]
WALNUT ROOM
[20-40 seated, 50 reception]

(20-40 seated, 50 reception) NEWBURY/WALNUT ROOM (50-80 seated, 120 reception)