

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 **Sales Manager:** Debb Gramlich **Culinary Director:** Rodney Murillo **General Manager:** Jacqueline Egert

Executive Chef: Austin Brown **Managers:** John Reedy **Pastry Chef:** Samantha Hawk 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

18 – 24 Seated, 30 Reception

for the entire restaurant may also be made.

Seating: <u>1st Floor</u>

Newbury

18 - 24 Seated, 30 Reception

The Colony Combo

20 - 28 Seated, 40 Reception

The Colony 1

The Colony 2

Arlington & Berkeley

Arlington

Berkeley

30 Seated, 40 Reception

30 Seated, 40 Reception

30 Seated, 40 Reception

30 Seated, 40 Reception

Table 120 (semi-private) 10 Seated

2nd Floor

Washington

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.

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

 $\begin{array}{ccc} & Saturday & 11:30 \ am \ -1:30 \ pm \\ \textbf{Brunch} & Sunday & 11:30 \ am \ -3:00 \ pm \end{array}$

 Dinner
 Sunday - Thursday
 5:00 pm - 10:00 pm

 Friday
 5:00 pm - 11:00 pm

Saturday 1:30 pm – 11:00 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

Mini Davio's Meatballs

Assorted Davio's Pizza

Organic Mushroom Arancini

Spicy Cheddar Croquettes, Lemon Caper Aioli

Cold Appetizers

Tuna Tartare, Avocado, Wonton Chip

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

Braised Beef Short Rib, Polenta Cup

Beef Tenderloin, Horseradish Aioli, Gougere

Oysters Rockefeller

Cold Appetizers

Lobster Gougere

Smoked Salmon, Dill, Crème Fraiche, Cucumbers

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

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, 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

Campanelle, Davio's Pork Sausage, Tomato, 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

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

Brussels Sprouts

Yukon Baby Potatoes

Creamy Potatoes

Broccolini

Sliders

Asparagus

\$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

\$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

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)

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

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

Maple Roasted Acorn Squash, Asparagus-Mushroom Risotto, Spinach, Carrot Chips

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

Atlantic Salmon, Farro, Mushrooms, Spinach, Jumbo Crab

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

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

Prime Flat Iron, Blue Cheese Potatoes, Asparagus, Port Wine

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

Piatti Del Giorno

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

Georges Bank Sea Scallops, Sweet Creamy Corn, Matchstick Potatoes
Fusilli, Grilled Prawns, Hot Cherry Peppers, Vermentino, Lemon, Olive Oil
Swordfish, Eggplant, Olive, Tomato Risotto, Crab Meat Butter
Veal Tenderloin, Potatoes, Mushrooms, Marsala
*6 oz Center Cut Filet Mignon, Grilled Prawn, Creamy Potatoes, Asparagus, Bearnaise

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 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 Tomahawk, Creamy Potatoes, Asparagus, Brandy Peppercorn Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Pepata Chilean Sea Bass, Milanese Risotto, Citurs 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 \$15 55 Day Prime Aged Strip Steak, Broccolini, Roasted Potatoes, Port Wine - Add \$25

Dolci

(see attached dessert list)



Dolci

Groups under 30

Chef's Dessert Sampler or Individual Dessert

Chef's Dessert Sampler

Miniature Warm Chocolate Cake, Cheesecake, Napoleon

** (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, Cheesecake, Napoleon

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	CR FORM
Reservation Name	:
Number of Guests	:
Date Order Taken	
*Reservation Day/	Date/Time:
Order Taken By: _	
	requests must be received at least 48 hours in advance.
(Payment for cakes 1	nust be made prior to reservation)
Please PRINT & El	MAIL form to debb@davios.com
finished with whip Flourless Choco chocolate shavings Mocha Torte – O buttercream and a Lemon Raspber cream and fresh ra Chocolate Truff chocolate ganache	late Cake – Dark chocolate gluten free cake, topped with chocolate cream and
Sizes:	See the second s
• 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.
Inscription:	
Cake design/deco	ration:
All of our cakes a	re plated & served with Davio's homemade vanilla gelato.

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.







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.



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

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)

Fusilli, Fresh Basil, San Marzano Tomatoes

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

Davio's Meatball Panini, Scamorza, San Marzano Tomatoes

Maple Roasted Acorn Squash, Asparagus-Mushroom Risotto, Spinach, Carrot Chips

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

Tuna Tartare, Avocado, Citrus Ponzu, Davio's Herb Pasta ChipsTM

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, Tomatoes, Cream

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Truffle Butter

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

Atlantic Salmon, Farro, Mushrooms, Spinach, Jumbo Crab

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)
Served Stationary

Cream Puff Chocolate Truffle Cake
Eclair Coconut Macaroon
Fresh Fruit Tartlet Carrot Cake

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

Penne 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)

Prime Flat Iron, Blue Cheese Potatoes, Asparagus, Port Wine Georges Bank 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

Eclair Coconut Macaroon Fresh Fruit Tartlet Carrot Cake

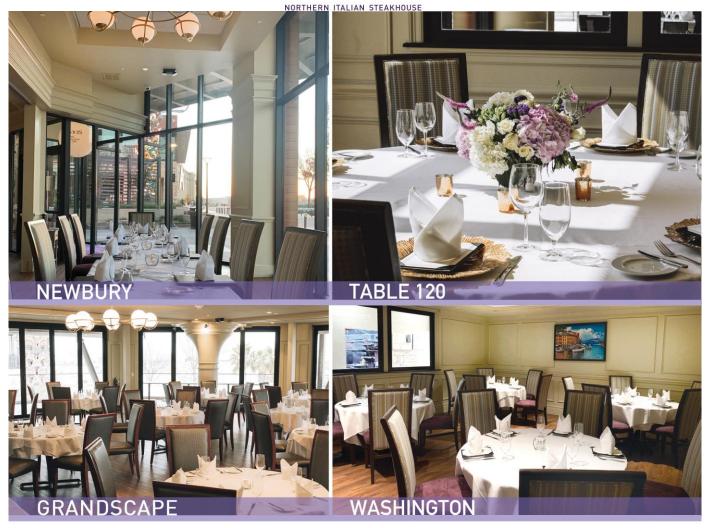
Mini Cheesecake Brownie Bite

Pecan Diamond additional selections available

*All selections are subject to seasonal availability.

Chocolate Truffle Cake





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.



5762 GRANDSCAPE BLVD, THE COLONY TX 75056 Phone | 469.772.4810

Contact | Debbie Gramlich | Debb@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)

5762 Grandscape Blvd, The Colony, TX 75056 469.772.4810 www.davios.com | @DaviosTheColony