

Thank you for thinking of **Davio's Braintree** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Braintree**, located at the 250 Granite Street, includes an enormous display kitchen with in-house bakery, an open wine room with over 250 bins and parking!

Contacts	Proprietor:	Steve DiFillippo	Sales Manager:	Caitlin Power
	Executive Chef:	Jonathan Taylor	General Manager:	Matthew Del Papa
			Assistant GM:	Jessica Newall
	Culinary Director:	Rodney Murillo	Managers:	Jennifer Champlin Elenice Lopes

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 15 to 120 guests for a full service sit down dinner and up to 150 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:	Arlington Room	10 to 24 seated dinner, 30 Reception
	Granite Room	20 to 40 seated dinner, 70 Reception
	Newbury Room	15 to 30 seated dinner, 50 Reception
	Arlington/Granite/Newbury Room	40 to 120 seated dinner, 150 Reception

Credit Cards: American Express, MasterCard, Visa, Discover.

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

Parking: Self-Parking

Hours:	Lunch	Monday – Saturday 11:30 am to 3 pm
	Brunch	Sunday 11 am to 3 pm
	Dinner	Monday – Thursday 5 pm to 10 pm
		Friday & Saturday 5 pm to 11 pm
		Sunday 4 pm to 10 pm
	Late night lounge menu	Sunday - Thursday until 11 pm Friday & Saturday until Midnight

Dietary Concerns: Our Chefs are able to accommodate special dietary needs because of the high quality and freshness of all of our dishes. Please advise our staff of your limitations upon your arrival. For private events with preplanned meals, advance notice of special dietary needs is appreciated. Kosher meals can also be made available for private events with 72 hours prior notice.

Cocktail Reception

Passed Hors D'oeuvres

\$21++ per person/per hour

Choose Five

Spring Rolls

Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo
Chicken Parm Spring Rolls®, Marinara
Buffalo Chicken Spring Rolls®, Blue Cheese
Shrimp Cotija Spring Rolls™, Citrus Aioli
Reuben Spring Rolls™, Thousand Island

Hot Appetizers

Assorted Davio's Spring Rolls
Cider Bacon Wrapped Scallops
Tenderloin, Blue Cheese, Onion Jam, Grilled Bread
Assorted Davio's Pizza
Braised Beef Short Rib, Polenta Cup
Lump Crab Cake, Aioli
Marinated Beef Skewers
Crispy Fried Oysters
Crispy Crab Ravioli, Sweet Chili
Mini Kobe Beef Meatballs
Crispy Short Rib Arancini, Black Olive Aioli
Spicy Chicken Croquettes, Lemon Caper Aioli

Cold Appetizers

Smoked Salmon, Dill, Crème Fraiche, Cucumber
Steak Tartare, Herb Crostini
Eggplant Caponata Crostini, Shaved Piave
Grape Tomatoes, Pesto, Mozzarella Skewer
Prosciutto Wrapped Melon, Mint Oil
Spicy Tuna, Avocado Taco
Chilled Jumbo Shrimp (\$5.00 each)

Reception Displays

Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request

Jumbo Poached Shrimp \$5.00++each
Oysters on the Half Shell \$4.25++each
Seasonal Crudo \$3.00 ++each

Clams on the Half Shell \$3.50++each
Crab Salad (seasonal, Price TBD)
Lobster Chive Salad \$10.00 ++each

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, House Baked Bread

Reception Displays

Salad

\$12++ per guest – *Choose One**

Mixed Field Greens, Cucumbers, Tomatoes, Aged Balsamic Vinaigrette

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, Romaine, Parmigiano Crisps, White Anchovy

Caprese, Mozzarella, Tomatoes, Fresh Basil, Balsamic Reduction – (Add \$2++ each)

Pasta / Risotto

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

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

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

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

Fusilli, Fresh Basil, San Marzano Tomatoes

Wild Mushroom Risotto

Vegetable, Basil Risotto

Maine Lobster Risotto, Asparagus, Fresh Herbs, Lobster Cream (Add \$10++ per person)

Carving Station

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

Roasted Turkey

Roasted Salmon

Roasted Filet Mignon

Herb Roasted Prime Ribeye

** Chef Attendant \$100 per carving station **

Sides

\$8++ per guest- *Choose Two **

Roasted Asparagus

Brussels Sprouts

Green Beans

Creamy Potatoes

Horseradish Creamy Potatoes

Yukon Gold Baby Potatoes

Sliders

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

Mini Crab Cake

Kobe Beef Meatball

Braised Beef Short Rib

Crispy Oyster

Atlantic Salmon

Dessert

\$10++ per guest *

Assorted Mini Pastries & Fancy Cookies (*Served Stationary or Passed*)

Seasonal Fruit (\$5++ per guest)

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

Dinner

Veneto

\$70 ++ per guest

Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

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

Chicken Parm Spring Rolls®, Marinara

Piatti Del Giorno

(Choose Three)

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

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

Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

Niman Ranch Pork Chop, Polenta Fries, Spicy Apple Compote

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

Butternut Squash Ravioli, Sage Brown Butter

Dolci

(see attached dessert list)

**Additional Pasta Course Available for \$13++ per guest*

**Additional Family Style Sides Available for \$8 ++ per guest*

Lombardi

\$80++ per guest

(if you select Lombardi, you may select items from Veneto menu as well)

Antipasti

(Choose Two)

Field Greens, Roasted Pumpkin, Spiced Pepitas, Dried Cranberries, Sherry Vinaigrette

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

American Kobe Beef Meatball, Caciocavallo

Crispy Chicken Livers, Port Balsamic Glaze, Glass Spinach, Toasted Pine Nuts

Piatti Del Giorno

(Choose Three)

Fusilli, Shrimp, Hot Cherry Peppers, White Wine, Lemon, Olive Oil

Atlantic Cod, Saffron Risotto, Shaved Fennel, Sugar Snap Peas

Flat Iron Steak, Crumbled Blue, Horseradish Creamy Potatoes, Asparagus

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

Maine Lobster Risotto, Asparagus, Fresh Herbs, Lobster Cream

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

Dolci

(see attached dessert list)

**Additional Pasta Course Available for \$13++ per guest*

**Additional Family Style Sides Available for \$8 ++ per guest*

Tuscany

\$100++ per guest

(if you select Tuscany, you may select items from Lombardi & Veneto menu as well)

Antipasti

(Choose Two)

Oven Baked Lump Crab Cake, Whole Grain Mustard

Oysters Rockefeller

Grilled Octopus, Roasted Onion Purée, Fresno Chili, Garbanzo Beans, Celery Hearts

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

Insalate

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, Romaine, Parmigiano Crisps, White Anchovy

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

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

Piatti Del Giorno

(Choose Three)

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

Grilled Center Cut Filet Mignon, Creamy Potatoes, Brussels Sprouts

Grilled Prime Aged Ribeye, Yukon Baby Potatoes, Green Beans

Grilled Prime Aged NY Strip, Gorgonzola Creamy Potatoes, Sautéed Spinach, Port Wine

Surf & Turf, Grilled Center Cut Filet Mignon, Maine Lobster Tail

Creamy Potatoes, Asparagus, Herb Butter (Add \$15++ per guest)

Dolci

(see attached dessert list)

Deli Luncheon Buffet

\$40++ per guest

Salad

(Choose One)

Caesar, Romaine, Parmigiano Crisps, White Anchovy
Mixed Field Greens, Cucumbers, Tomatoes, Aged Balsamic Vinaigrette
Arugula, Shaved Parmigiano, Lemon Olive Oil

Sandwiches

(Choose Three)

Turkey B.L.T
Tuna Salad, Bibb Lettuce, Dill Aioli
Portobello Mushroom, Provolone
Roast Beef, Cheddar Cheese

Mozzarella, Basil Pesto, Tomato
Classic Italian Sandwich
Ham & Brie, Fig Jam
Free Range Roasted Chicken Salad

Pasta

(Choose One)

Fusilli Bolognese, Veal, Beef, Pork, Tomato Sauce
Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream
Penne, San Marzano Tomatoes, Fresh Basil

Dessert – Add \$5 per guest

(Choose One)

Mini Cannoli
Homemade Cookies
Brownies

AM Break \$8 ++per guest

Fresh Fruit Salad
Soda, Coffee, Tea and Decaffeinated Coffee

PM Break \$8++ per guest

Homemade Potato Chips
Cookies & Biscotti
Soda, Coffee, Tea and Decaffeinated Coffee

Lunch

Barolo

\$40 ++ per guest

**Add one hour of Passed Appetizers for \$21 ++ per guest*

Insalate/Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, Romaine, Parmigiano Crisps, White Anchovy

Mixed Field Greens, Balsamic Vinaigrette

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

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

Chicken Parm Spring Rolls®, Marinara

San Marzano Tomato Soup, Goat Cheese Chive Crostini

Piatti Del Giorno

(Choose Three)

Fusilli, Fresh Basil, San Marzano Tomatoes

Butternut Squash Ravioli, Sage Brown Butter

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

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

Grilled Chicken, Bacon, Bibb Lettuce, Cheddar, Avocado, Sundried Tomato Aioli, Foccacia

Soy Ginger Salmon Burger, Vegetable Relish, Wasabi Aioli, Brioche Roll

Caesar, Romaine, Parmigiano Crisps, White Anchovy

(Add Chicken or Salmon)

Dolci

(see attached dessert list)

Lunch

Barbaresco

\$50 ++ per guest

(if you select Barbaresco, you may select items from Barbaresco & Barolo)

**Add one hour of Passed Appetizers for \$21 ++ per guest*

Insalate/Antipasti

(Choose Two)

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

Field Greens, Roasted Pumpkin, Spiced Pepitas, Dried Cranberries, Sherry Vinaigrette

American Kobe Beef Meatball, Caciocavallo

Piatti Del Giorno

(Choose Three)

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

Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

Fusilli, Shrimp, Hot Cherry Peppers, White Wine, Lemon, Olive Oil

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

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

Dolci

(see attached dessert list)

Lunch

Chianti

\$60 ++ per guest

(if you select Chianti, you may select items from Chianti, Barbaresco & Barolo)

**Add one hour of Passed Appetizers for \$21 ++ per guest*

Insalate/Antipasti

(Choose Two)

Oven Baked Lump Crab Cake, Whole Grain Mustard

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

Piatti Del Giorno

(Choose Three)

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

Flat Iron Steak, Crumbled Blue, Horseradish Creamy Potatoes, Asparagus

Braised Beef Short Rib, Creamy Potatoes, Crispy Onions

Dolci

(see attached dessert list)

Dolci

Groups under 30 Guests (Choose Two)

Chef's Dessert Trio
Seasonal Fruit Napoleon
Miniature Warm Chocolate Cake
Miniature Semifreddo

*** (When the trio 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 Gelato
Seasonal Fruit Tart
Vanilla Bean Panna Cotta, Mixed Berries

Groups 30 Guests and Over (Choose One)

Chef's Dessert Trio
Seasonal Fruit Napoleon
Miniature Warm Chocolate Cake
Miniature Semifreddo

Classic Tiramisu- Espresso Soaked Lady Fingers, Mascarpone Cream
Warm Chocolate Cake, Homemade Vanilla Bean Gelato
Vanilla Bean Panna Cotta, Mixed Berries
Seasonal Fruit Tart

Continental Breakfast Menu

\$18 ++ per guest

Seasonal Sliced Fresh Fruit

Muffins

Danish

Croissants

Scones

Assorted Jams & Butter

Assorted Fruit Juice

Coffee & Tea



NORTHERN ITALIAN STEAKHOUSE

CAKE ORDER FORM

BRAINTREE • 250 Granite Street Braintree, MA 02184
781-843-4810

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 48 hours in advance.

(Payment for cakes must be made prior to reservation)

- **Strawberry Chiffon** – Yellow cake layers filled with a light pastry cream and fresh strawberries, finished with sweet 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 brandy syrup, layered with mocha buttercream 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 sweet whipped cream.
- **Chocolate Truffle Cake** – Chocolate cake layers moistened with crème de cocoa syrup, layered with chocolate ganache and chocolate buttercream, finished with a dark chocolate glaze.

Wedding Cakes • Single or tiered cakes available • \$6.00 per person.

Sizes:

- Serves 8-12 \$60.00
- Serves 12-16 \$75.00
- Serves 16-20 \$100.00

For larger parties, bigger cakes, and special orders, please ask to speak with our Chef.

Inscription: _____

Wedding cake design/decoration: _____

All of our cakes are plated & served with Davio's homemade vanilla ice cream.

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.

**These items are served raw or cooked to order. The Commonwealth of Massachusetts suggest that raw or undercooked meats or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions.*

Tax, gratuity, and over beverages not included.

We do our very best to keep the menus on our website 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.



ARLINGTON/GRANITE/NEWBURY



GRANITE



ARLINGTON

Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's Braintree, located in the South Shore Plaza, offers private dining rooms available for groups of 15 to 125 guests for a full service sit down dinner and up to 200 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 Braintree, It's All About the Guest.

Davio's Northern Italian Steakhouse
250 Granite Street | Braintree, MA 02184
Phone | 781.843.4810
Contact | Caitlin Power
Email | caitlin@davios.com
Website | www.davios.com/braintree

Capacity | **10- 200**

ARLINGTON ROOM
[15-25 guests seated, 35 reception]
GRANITE ROOM
[30-65 guests seated, 75 reception]
NEWBURY ROOM
[20-40 guests seated, 50 reception]
ARLINGTON / GRANITE/ NEWBURY
ROOMS COMBINED
[35-125 seated, 150 reception]
PATIO
[70 guests seated, 100 reception]

DAVIO'S®
NORTHERN ITALIAN STEAKHOUSE

250 Granite Street, Braintree, MA 02184
781.843.4810
davios.com | [@DaviosBraintree](https://www.instagram.com/DaviosBraintree)