

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

Contacts	Proprietor:	Steve DiFillippo	Sales Manager:	Kate Cunningham
	Executive Chef:	Michael Pothier	General Manager:	Francesca Little
	Pastry Chef:	Stephanie LaSpina	Managers:	Theresa Savage Jessica Newall David Flanagan

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 Capacity:	Wine Room	15-32 seated dinner, 40 Reception
	Newbury Room	10-21 seated dinner, 25 Reception
	Chestnut Room	10-28 seated dinner, 35 Reception
	Washington Room	10-30 seated dinner, 40 Reception
	Newbury/Chestnut/Washington Room	36-85 seated dinner, 100 Reception

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

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

Parking: \$8 evening valet parking Thursday, Friday & Saturday evening only

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

Dietary Concerns: Because of the high quality and freshness of all of our dishes our chefs are able to accommodate special dietary needs. 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 Ketchup, Spicy Mayo

Chicken Parm Spring Rolls®, Marinara

Buffalo Chicken Spring Rolls®, Blue Cheese

Shrimp Cotija Spring Rolls™, Citrus Aioli

Spinach, Feta Spring Rolls, Lemon Aioli

Hot Appetizers

Assorted Davio's Pizza

Davio's Chicken Sausage, Mustard Aioli

Davio's Pork Sausage, Mostarda

Lump Crab Cake, Citrus Aioli

Marinated Skirt Steak Skewers

Seared Sea Scallop, Mango, Aioli

Beef Tenderloin, Blue Cheese, Onion Jam

Mini Kobe Beef Meatballs

Short Rib Arancini

Crispy Polenta, Wild Mushrooms

Cold Appetizers

Tuna Tartare, Spicy Chili Sauce

Fig, Goat Cheese Flatbread

Eggplant Caponata Crostini, Shaved Piave

Heirloom Tomato, Pesto, Mozzarella Skewer

Pepper Seared Tuna, Wasabi Aioli

Prosciutto, Dates, Robiola

Lobster Chive Salad, Pasta Chip

Prosciutto, Melon, Mint Oil

Smoked Salmon, Dill Crème Fraiche

Reception Displays

Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request

Jumbo Poached Shrimp \$6.00++each

Oysters on the Half Shell \$4.25++each

Clams on the Half Shell \$3.50++each

Crab Claws (seasonal, Price TBD)++each

Antipasto

\$15++ per person

An Assortment of Marinated Vegetables

Cured Italian Meats, Imported Cheeses, Mixed Olives, House Baked Breads

Cheese & Fruit

\$12++ per person

Display of Imported Cheeses, Seasonal Fresh Fruit, House Baked Bread

Reception Displays

Salad

\$12++ per person *

Mixed Field Greens, Balsamic Vinaigrette

Caesar, Romaine, White Anchovy, Crispy Parmigiano

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

Fusilli, Sweet Italian Sausage, Broccoli Rabe, Crumbled Goat Cheese, Garlic, Olive Oil

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

Fusilli 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

Roasted Filet Mignon

Herb Roasted Prime Rib

Chef Attendant \$100 per carving station

Sliders

\$15++ per person- Choose Two *

Crab Cake

Kobe Beef Meatball

Braised Beef Short Rib

Fried 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

Veneto

\$58 ++ per guest

Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, Romaine, White Anchovy, Crispy Parmigiano, Crostini

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 Two)

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

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

Free Range Chicken, Creamy Potatoes, Green Beans, Lemon Butter

Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

Skirt Steak, Farro, Avocado, Cauliflower, Peppadews, Tomato, Corn

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$12 pp ++

Lombardi

\$68++ per guest

(if you select Lombardi, you may select items from Lombardi & Veneto)

Antipasti

(Choose Two)

Artisan Lettuces, Candied Pecans, Aged Goat, Honey Citrus Vinaigrette
American Kobe Beef Meatball, Caciocavallo

Piatti Del Giorno

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

Basil Fettuccine, Shrimp, Pancetta, Pepperoncini, Monini
Rigatoni, Oven Cured Tomatoes, Baby Squash, Goat Cheese, Pesto
Braised Beef Short Ribs, Horseradish Mashed Potatoes, Braised Greens
Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil
Veal Tenderloin, Mushrooms, Cipollini, Potatoes, Marsala

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$12 pp ++

Piedmont

\$78++ per guest

(if you select Piedmont, you may select items from Piedmont, Lombardi & Veneto)

Antipasti

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

Oven Baked Lump Crab Cake, Whole Grain Mustard

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

Rigatoni, Oven Cured Tomatoes, Baby Squash, Goat Cheese, Pesto

Sautéed Shrimp, Garlic, Oregano, Lemon Oil, Toasted Focaccia

Piatti Del Giorno

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

Lobster Risotto, Asparagus, Fresh Herbs, Lobster Cream

Georges Bank Sea Scallops, La Quercia Guanciaiale, Lemon Risotto, Sugar Snap Peas

Grilled Center Cut Filet Mignon, Yukon Gold Creamy Potatoes, Creamy Spinach

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$12 pp ++

Tuscany

\$95++ per guest

(if you select Tuscany, you may select items from Tuscany, Piedmont, Lombardi & Veneto)

Antipasti

(Choose Two)

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Truffle Oil
Oysters Rockefeller
Mushroom, Burrata Arancini

Insalate

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil
Caesar, Romaine, White Anchovy, Crispy Parmigiano, Crostini
Artisan Lettuces, Candied Pecans, Aged Goat, Honey Citrus Vinaigrette
Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

Piatti Del Giorno

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

Grilled Swordfish, Roasted Potatoes, Sautéed Spinach, Citrus Butter
Grilled Porterhouse Veal Chop, Creamy Potatoes, Asparagus, Vintage Port
Grilled Center Cut Filet Mignon, Yukon Gold Creamy Potatoes, Creamy Spinach
Grilled Prime Aged Ribeye, Broccoli Rabe, Roasted Fingerling Potatoes, Cabernet
Grilled Prime Aged NY Strip, Gorgonzola Creamy Potatoes, Sautéed Spinach, Port Wine
Surf & Turf, Grilled Center Cut Filet Mignon, Maine Lobster Tail
Yukon Gold Creamy Potatoes, Asparagus, Herb Butter - \$15 additional

Dolci

(see attached dessert list)

Luncheon Reception Displays

\$35++ per person

Salad

(Choose One)

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

Sides

(Choose One)

Grilled Seasonal Vegetables
Yukon Gold Potato Salad
Pasta Salad

Sandwiches

(Choose Three)

Turkey B.L.T
Tuna Salad, Bibb Lettuce, Dill Aioli
Grilled Portobello Mushroom, Provolone
Black Pastrami, Gruyere, Rye
Ham & Brie, Fig Jam

Mozzarella, Basil Pesto, Tomato
Short Rib Grilled Cheese
Free Range Natural Roasted Chicken
Salad

Pasta – Add \$5 per guest

(Choose One)

Fusilli Bolognese, Veal, Beef, Pork, Tomato Sauce
Penne Applewood Smoked Chicken, Sun Dried Tomatoes, Walnuts, Cream
Cavatelli, San Marzano Tomatoes, Fresh Basil, Olive Oil

Dessert – Add \$8 per guest

(Choose One)

Chef's Choice Assorted Mini Pastry
Homemade Cookies
Brownies

AM Break \$8 ++per person

Fresh Fruit Salad
Soda, Coffee, Tea and Decaffeinated Coffee

PM Break \$8++ per person

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

Lunch

Barolo

\$32 ++ per guest

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

Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, Romaine, White Anchovy, Crispy Parmigiano, Crostini

Artisan Lettuces, Candied Pecans, Aged Goat, Honey Citrus Vinaigrette

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 Two)

Penne, Fresh Basil, Pomodoro

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

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

Rigatoni, Oven Cured Tomatoes, Baby Squash, Goat Cheese, Pesto

Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

Dolci

Family Style Assorted Miniature Pastries

Lunch

Barbaresco

\$42 ++ per guest

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

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

Antipasti

(Choose Two)

Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic
American Kobe Beef Meatball, Caciocavallo

Piatti Del Giorno

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

Free Range Chicken, Creamy Potatoes, Green Beans, Lemon Butter
Skirt Steak, Farro, Avocado, Cauliflower, Peppadews, Tomato, Corn

Dolci

Family Style Assorted Miniature Pastries

Lunch

Chianti

\$52 ++ per guest

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

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

Antipasti

(Choose Two)

Oven Baked Lump Crab Cake, Whole Grain Mustard

Piatti Del Giorno

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

Basil Fettuccine, Shrimp, Pancetta, Pepperoncini, Monini

Georges Bank Sea Scallops, La Quercia Guanciaiale, Lemon Risotto, Sugar Snap Peas

Dolci

Family Style Assorted Miniature Pastries

Continental Breakfast Menu

\$21 ++ per guest

Seasonal Sliced Fresh Fruit

Muffins

Danish

Croissants

Scones

Assorted Jams & Butter

Assorted Fruit Juice

Coffee & Tea

Dolci

Groups under 30 (Choose Two)

Chef's Dessert Sampler

Seasonal Fruit Napoleon

Miniature Warm Chocolate Cake

Miniature Cheesecake

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

Traditional Carrot Cake, Cream Cheese Frosting

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

Warm Chocolate Cake, Homemade Vanilla Bean Gelato

Seasonal Fruit Tart, Homemade Vanilla Bean Gelato

Vanilla Bean Panna Cotta, Mixed Berries

Groups 30 and Over

Chef's Dessert Sampler

Seasonal Fruit Napoleon

Miniature Warm Chocolate Cake

Miniature Cheesecake

CAKE ORDER FORM

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)

Please PRINT & EMAIL form to kate@davios.com or fax to 508.772.7730 Attention: Kate

- **Strawberry Chiffon** – Light yellow cake layers filled with diplomat cream and fresh strawberries, finished with whipped cream.
- **Flourless Chocolate Cake** – Dark chocolate cake with chocolate cream and chocolate ganache glaze.
- **Mocha Torte** – Chocolate and yellow cake layers moistened with coffee syrup, thinly sandwiched with apricot jam and mocha buttercream.
- **Lemon Torte with Raspberry** – Yellow cake layers filled with lemon cream, fresh raspberries and moistened with raspberry syrup, finished with whipped cream.
- **Chocolate Truffle Cake** – Chocolate cake layers, moistened with sugar syrup, filled with chocolate ganache and buttercream, finished with dark chocolate glaze.

Wedding Cakes • Single or tiered cakes available • \$10.00 per person.

Sizes:

- Serves 2-4 \$60.00
- Serves 8-12 \$100.00
- Serves 12-16 \$120.00
- Serves 16-20 \$160.00

For larger parties, bigger cakes or special orders, please ask to speak with our Pastry Chef Stephanie LaSpina.

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.

Tax, gratuity, and over beverages not included.

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE



WINE ROOM



NEWBURY



WASHINGTON



CHESTNUT

Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's Foxborough located at Patriot Place, offers private dining rooms available for groups of 15 to 88 guests for a full service sit down dinner and up to 100 for receptions. The outdoor patio is available for groups of up to 50 for a reception. 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 Foxborough, It's All About the Guest.

Davio's Northern Italian Steakhouse
Patriot Place Foxborough, MA 02035
Phone | 508.772.7729
Contact | Kate Cunningham
Email | kate@davios.com
Website | www.davios.com/fox

Capacity | 10- 300

NEWBURY ROOM
[10-21 SEATED, 25 RECEPTION]
CHESTNUT ROOM
[10-28 SEATED, 35 RECEPTION]
WASHINGTON ROOM
[10-30 SEATED, 40 RECEPTION]
NEWBURY / CHESTNUT / WASHINGTON
[36-88 SEATED, 100 RECEPTION]
WINE ROOM
[15-32 SEATED, 40 RECEPTION]

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

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