

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:	Paul King	General Manager:	Francesca Little
	Pastry Chef:	Kevin McCarthy	Managers:	Luis Garcia
				Tiffany Barrera
				Theresa Savage

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 - 11 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

\$18++ 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
Reuben Spring Rolls™, Thousand Island

Hot Appetizers

Assorted Davio's Pizza
Maine 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 \$5.00++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, 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

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

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

Penne 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 *

Mini 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

\$55 ++ per guest

Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, Romaine, Parmigiano Crisps, White Anchovy

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

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

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

Mustard Seed Crusted Atlantic Salmon, Parsnip Purée, Beet Onion Jam

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

Dolci

(see attached dessert list)

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

Lombardi

\$65++ per guest

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

Antipasti

(Choose Two)

Baby Kale, Candied Pecans, Aged Goat, Honey Citrus Vinaigrette

American Kobe Beef Meatball, Caciocavallo

Piatti Del Giorno

(Choose Three)

Linguini, Shrimp, Pancetta, Hot Cherry Peppers, Arugula, Olive Oil

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

Dolci

(see attached dessert list)

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

Piedmont

\$75++ per guest

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

Antipasti

(Choose Three)

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)

Lobster Risotto, Asparagus, Fresh Herbs, Lobster Cream

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

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

Dolci

(see attached dessert list)

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

Tuscany

\$90++ 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, Parmigiano Crisps, White Anchovy
Baby Kale, Candied Pecans, Aged Goat, Honey Citrus Vinaigrette
Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

Piatti Del Giorno

(Choose Three)

Grilled Swordfish, Basil-Asparagus Risotto, Fennel Salad
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, Sautéed Spinach, Gorgonzola Creamy Potatoes, 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)

Deli Luncheon Buffet

\$35++ per person

Salad

(Choose One)

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

Sides

(Choose One)

Grilled Seasonal Vegetables
Yukon Gold Potato Salad
Pasta Salad

Sandwiches

(Choose Four)

Turkey B.L.T
Tuna Salad, Bibb Lettuce, Dill Aioli
Grilled Portobello Mushroom, Provolone
Black Pastrami, Gruyere Cheese, 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 \$5 per guest

(Choose One)

Tiramisu
Amaretto Cheesecake
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

\$30 ++ per guest

Add one hour of Passed Appetizers for \$18 ++ pp

Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, Romaine, Parmigiano Crisps, White Anchovy

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

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

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

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

Mustard Seed Crusted Atlantic Salmon, Parsnip Purée, Beet Onion Jam

Dolci

(see attached dessert list)

Lunch

Barbaresco

\$40 ++ per guest

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

Add one hour of Passed Appetizers for \$18 ++ pp

Antipasti

(Choose Two)

Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic
Asparagus-Truffle Cream, Lump Crab

Piatti Del Giorno

(Choose Three)

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

Dolci

(see attached dessert list)

Lunch

Chianti

\$50 ++ per guest

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

Add one hour of Passed Appetizers for \$18 ++ pp

Antipasti

(Choose Two)

Oven Baked Lump Crab Cake, Whole Grain Mustard

Piatti Del Giorno

(Choose Three)

Linguini, Shrimp, Pancetta, Hot Cherry Peppers, Arugula, Olive Oil

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

Dolci

(see attached dessert list)

Continental Breakfast Menu

\$18 ++ 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 Trio
Seasonal Fruit Napoleon
Miniature Warm Chocolate Cake
Miniature Cheesecake

** (When the trio 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 (Choose One)

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

Traditional Carrot Cake, Cream Cheese Frosting
Warm Chocolate Cake, Homemade Vanilla Bean Gelato
Seasonal Fruit Tart, Homemade Vanilla Bean Gelato
Vanilla Bean Panna Cotta, Mixed Berries