

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!

<b>Contacts</b>	Proprietor:	Steve DiFillippo	Sales Manager:	Kate Cunningham
	Executive Chef:	Jonathan Taylor	General Manager:	Matthew Del Papa
			Managers:	Jennifer Champlin
	Culinary Director:	Rodney Murillo		Elenice Shiferaw

**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.

<b>Seating Capacity:</b>	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

<b>Hours:</b>	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
	Late night lounge menu	Sunday	4 pm to 9 pm
		Monday - Thursday	until 9 pm
		Friday & Saturday	until 11 pm
			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  
Spinach, Feta Spring Rolls, Lemon Aioli

#### Hot Appetizers

Assorted Davio's Spring Rolls  
Davio's Chicken Sausage, Mustard Aioli  
Davio's Pork Sausage, Mostarda  
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 (\$6.00 each)

## 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  
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

250 Granite Street, Braintree, MA 02184  
781.843.4810

davios.com | @DaviosBraintree

## Reception Displays

### Salad

\$12++ per guest – *Choose One\**

Mixed Field Greens, Cucumbers, Tomatoes, Aged Balsamic Vinaigrette

Arugula, Shaved Parmigiano, Lemon, Olive Oil

Caesar, White Anchovy, Shaved Parmigiano, Crostini

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

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

Rigatoni, 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 Filet Mignon

Roasted Salmon

Herb Roasted Prime Ribeye

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

### Sides

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

Asparagus

Creamy Potatoes

Brussels Sprouts

Horseradish Creamy Potatoes

Green Beans

Yukon Gold Baby Potatoes

### Sliders

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

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, White Anchovy, Crispy Parmigiano, Crostini

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, Parties over 50 guests please Choose Two)

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, Fingerling Potatoes, Onion Jam

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

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

Fontina, Parmigiano, Hand Whipped Ricotta Tortelloni, Corn Brodo

### 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, Endive, Radicchio, Spicy Walnuts, Roquefort Vinaigrette

Farro, Avocado, Peppadews, Cauliflower, Zucchini, Pearl Mozzarella, Citrus

American Kobe Beef Meatball, Caciocavallo

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

## Piatti Del Giorno

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

Lemon Fusilli, Shrimp, Pepperoncini, Basil, Monini

Atlantic Cod, Lemon Pea Risotto

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

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, Tri-Colored Potatoes, Cherry Tomatoes, Capers, Spicy Chimichurri

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

## Insalate

(Choose Two)

Arugula, Shaved Parmigiano, Lemon, Olive Oil

Caesar, White Anchovy, Crispy Parmigiano, Crostini

Farro, Avocado, Peppadews, Cauliflower, Zucchini, Pearl Mozzarella, Citrus

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

## Piatti Del Giorno

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

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)

## Lunch Reception Display

\$40++ per guest

### Salad

(Choose One)

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

### Sandwiches

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

Turkey B.L.T  
Tuna Salad, Bibb Lettuce, Dill Aioli  
Portobello Mushroom, Provolone  
Pastrami, Gruyere, Brown Mustard Aioli

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

### Pasta

(Choose One)

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

### Dessert – Add \$5 per guest

(Choose One)

Family Style Assorted Miniature Pastries

### 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, White Anchovy, Crispy Parmigiano, Crostini

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, Parties over 50 guests please Choose Two)

Fusilli, Fresh Basil, San Marzano Tomatoes

Fontina, Parmigiano, Hand Whipped Ricotta Tortelloni, Corn Brodo

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

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

Grilled Chicken, Bacon, Bibb Lettuce, Cheddar, Avocado, Rosemary Aioli, Focaccia

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

Caesar, White Anchovy, Crispy Parmigiano, Crostini

(Add Chicken or Salmon)

### Dolci

Family Style Assorted Miniature Pastries



## 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, Radicchio, Spicy Walnuts, Roquefort Vinaigrette  
American Kobe Beef Meatball, Caciocavallo

### Piatti Del Giorno

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

Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter  
Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata  
Lemon Fusilli, Shrimp, Pepperoncini, Basil, Monini  
Penne Bolognese, Braised Veal, Beef, Pork, Tomato Sauce  
Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil

### Dolci

Family Style Assorted Miniature Pastries

## 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

Hand-Rolled Potato Gnocchi Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

### Piatti Del Giorno

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

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

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

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

### Dolci

Family Style Assorted Miniature Pastries

## 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

## 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)*

- **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 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 sugar syrup, layered with chocolate ganache and chocolate buttercream, finished with a dark chocolate glaze.

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

Sizes:

- Serves 8-12           \$100.00
- Serves 12-16       \$120.00
- Serves 16-20       \$160.00

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 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  
Contact | Kate Cunningham  
Phone | 781.843.4810  
Email | [kate@davios.com](mailto:kate@davios.com)  
Website | [www.davios.com/braintree](http://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]