

## BRUNCH

\$35++ per person

### Insalate

(Choose One)

Arugula, Lemon Olive Oil, Shaved Parmigiano

Mixed Greens, Grape Tomatoes, Cucumbers, Balsamic

Caesar, Romaine, Parmigiano Crisps, White Anchovy

### Piatti Del Giorno

(Choose Three)

Frittata, Asparagus, Roasted Tomatoes, Mozzarella, Brunch Potatoes

Frittata, Tomato, Basil, Mozzarella, Brunch Potatoes

Belgian Waffles, Maple Syrup, Whipped Butter, Berry Compote

Brioche French Toast, Maple Syrup, Caramelized Bananas

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

Penne Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream

Free Range Chicken, Potato Purée, Green Beans, Roasted Lemon Sauce

Atlantic Salmon, Warm Eggplant Caponata, Baby Spinach

Prime Flat Iron, Creamy Potatoes, Sautéed Spinach, Balsamic (add \$10 per person)

### Dolci

(see attached dessert list)

## Brunch Enhancements

### Passed Appetizers

\$10++ per person  
(Choose Three)

Fruit Smoothie Shooters

Cinnamon Donut Holes

Assorted Mini Muffins

Stuffed Dates, Blue Cheese, Crispy Bacon

Mini Crab Cake, Aioli

Sea Scallop, Crispy Bacon, Balsamic

Lobster Salad, Davio's Herb Pasta Chip™

Prosciutto Wrapped Mozzarella

Smoked Salmon, Cream Cheese, Bagel Crostini

Chilled Jumbo Shrimp (add \$5 per piece)

### Stationary Displays

Each display \$10++per guest

Seasonal Fruit Platter

Assorted Pastries-Mini Muffins, Donuts, Danishes

Assorted Cheese Display

Smoked Salmon, Lox Platter

### Bubbly Brunch Bar

Bartender required - \$100 per attendant

\*\*Pricing based on consumption\*\*

Prosecco, Peach Purée, Orange and Grapefruit Juices

## Dolci

### Individual

(Groups under 30 Guests - Choose Two)

(Groups 30 Guests and over- Choose One)

#### Chef's Dessert Sampler

Miniature Warm Chocolate Cake

Berries & Cream Mille Feuille

Neapolitan Semifreddo

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

Tiramisu, Espresso, Lady Finger Sponge Cake, Mascarpone Mousse, Chocolate Ganache

Warm Chocolate Cake, Homemade Vanilla Bean Gelato

Vanilla Bean Panna Cotta with Seasonal Fruit Compote

Neapolitan Semifreddo, Frozen Mousse Layers, Pistachio Sponge Cake, Cherry Coulis

Seasonal Fresh Fruit, Basil-Mint Syrup, Fresh Mint

Gelato Trio of Chocolate, Vanilla, Hazelnut, Mixed Berries

Sorbet Medley of Lemon, Mango, Raspberry, Mixed Berries

Seasonal Brûlée - \*\* (available only for groups under 30 guests)

### Petite Four Display

(Choose Five)

Eclairs

Cream Puffs

Tiramisu Cups

Whoopie Pies

Almond Cannoli

Peanut Butter Cookie Sandwiches, Ganache

Mini Fruit Tarts, Berries, Vanilla Pastry Cream

Salted Chocolate Cake Truffles

Lemon Meringue Tarts

Espresso Glazed Brownies

Mini Strawberry Shortcake

Seasonal Cheesecake Bites

### Family Style Platters

(Choose One)

Assorted Italian Cookies

Seasonal Fresh Fruits

Assorted Cheeses

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www.davios.com | @DaviosChestnutH



Davio's - Cake Order Form  
72-Hour Notice Required  
2 Weeks' Notice Required for Specialty Cake Designs

Reservation Name \_\_\_\_\_ # of People \_\_\_\_\_  
Phone # \_\_\_\_\_ Reservation Date & Time \_\_\_\_\_  
CC # \_\_\_\_\_ Exp. Date \_\_\_\_\_  
Order Taken By \_\_\_\_\_ Date \_\_\_\_\_

(\$25) 2-5 Servings – 4” cake      (\$50) 8-10 Servings- 6”      (\$70) 12-15 Servings- 8”  
(\$90) 20-25 Servings -10”    (\$110) 40-45 Servings-12”    (\$130) 60+ Servings–sheet cake

Strawberries & Cream - Vanilla cake filled with sweetened strawberries and fresh whipped cream finished in vanilla buttercream or whipped cream

Lemon Burst - Lemon chiffon cake filled with lemon curd mousse and fresh raspberries finished in vanilla buttercream

Simply Vanilla - Vanilla cake filled and finished with vanilla buttercream

Tiramisu Cake- Vanilla cake soaked with espresso syrup, layered with chocolate ganache and mascarpone mousse finished with espresso buttercream

Chocolate & Vanilla – Vanilla cake filled with chocolate mousse finished with vanilla buttercream

Chocolate Lovers - Chocolate cake filled with chocolate mousse finished in chocolate ganache glaze

Different flavors can be accommodated with approval from the pastry chef only.

\*\*\*Tiered Cakes Available - additional \$10 per tier\*\*\*

\*\*Cake tastings are only available for weddings\*\*

\*Inquire with pastry chef for special requests\*

Special instructions and inscription:

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