

Thank you for thinking of **Davio's Reston Station** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Reston Station**, located at 1902 Reston Metro Plaza, includes an enormous display kitchen with in-house bakery, 32 seat bar, outdoor dining and over 250 bottles of wine!

**Contacts Proprietor:** Steve DiFillippo

Culinary Director:Rodney MurilloGeneral Manager:Mallory FinneganExecutive Chef:Edgar MendozaSales Manager:Carlos Valentin

**Décor:** High Ceilings, majestic columns with period cornice moldings, large wall-to-wall

windows, warm wood tones with inviting wall colors as well as vibrant artwork from Europe. 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 200 guests for a full service

sit down dinner and up to 350 for receptions. Rooms are also ideal for meetings, seminars and presentations that require audiovisuals or Internet access capabilities. Arrangements for the entire restaurant may also be made.

**Seating Capacity:** Washington/Newbury 40 - 64 Seated, 80 Reception

Washington 32 Seated, 40 Reception Newbury 32 Seated, 40 Reception

Arlington & Berkeley 64 – 80 Seated, 100 Reception

Arlington 40 Seated, 50 Reception Berkeley 40 Seated, 50 Reception

Table 120 12 Seated

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

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

**Self-Parking:** Validated Parking up to 3 hours – Complimentary

Validated Parking over 3 hours - \$5 per car

• The Garage address is 11389 Reston Station Blvd, Reston, VA 20190.

• Enter the garage, take a right to go up the ramp. Proceed through the gate and make a left. Pass curbside parking and you will arrive at the three hour

dining/retail spaces.

• Take the elevators to the "Plaza" level to get to Davio's Restaurant.

**Valet Parking:** \$10 per car

**Hours:** Lunch Monday - Friday 11:30 am – 3:00 pm

Saturday 11:30 am – 1:30 pm Sunday 11:00 am – 1:30 pm

Brunch Sunday 11:00 am - 1:30 pmDinner Monday – Thursday 5:00 pm - 10:00 pm

Friday 5:00 pm - 11:00 pmSaturday 1:30 pm - 11:00 pmSunday 1:30 pm - 10:00 pm

Late Night Lounge Menu Sunday - Thursday until 11:00 pm

Friday & Saturday until Midnight



# Cocktail Reception Tier 1 Passed Hors D'oeuvres

\$25++ 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

Spinach, Feta, Spring Rolls

Hot Appetizers

Assorted Davio's Spring Rolls

Davio's Chicken Sausage, Mustard Aioli

Davio's Pork Sausage, Mostarda Cider Bacon Wrapped Scallops

Blue Cheese Stuffed Dates, Bacon, Balsamic

Mini Davio's Meatballs Assorted Davio's Pizza

Organic Mushroom Arancini

Veal-Prosciutto Arancini, Black Olive Aioli

**Cold Appetizers** 

Tuna Tartare, Avocado, Wonton Chip

Tomato - Mozzarella Skewers

Eggplant Caponata, Shaved Piave, Crostini

Fig Jam, Prosciutto Crostini

Chilled Prawn Cocktail \$9.00++pp

#### Tier 2 Passed Hors D'oeuvres

\$30++ per person/per hour

(if you select Tier 2, you may select items from Tier 2 & Tier 1)

(Choose Five)

Hot Appetizers

Creamy Spinach, Pernod, Phyllo Cup

Lump Crab Cakes, Aioli

Marinated Steak Skewers

Lollipop Lamb Chops, Aged Balsamic

Beef Tenderloin, Horseradish Aioli, Gougere

Oysters Rockefeller

Cold Appetizers

Lobster Gougere

Smoked Salmon, Dill, Crème Fraiche, Cucumbers

Salmon Caviar, Crème Fraiche, Blini

# Reception Displays

Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request

Chilled Prawn Cocktail \$9.00++pp

Oysters on the Half Shell \$4.50++pp

Tuna Sashimi \$5.00++pp

Clams on the Half Shell \$4.50++pp Crab Claws (seasonal, Price TBD)++pp Jumbo Lump Crab Cocktail \$7.00++pp

Antipasto

\$25++ per person

An Assortment of Marinated Vegetables

Cured Italian Meats, Imported Cheeses, Mixed Olives, Freshly Baked Bread

Cheese & Fruit

\$25++ per person \*

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



# Reception Displays

#### Salad

\$15++ per person \*

Mixed Field Greens, Aged Balsamic

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, White Anchovy, Crispy Parmigiano, Crostini

Caprese, Bufala Mozzarella, Tomatoes, Fresh Basil, Balsamic Reduction

#### Pasta / Risotto

\$20++ per person- Choose Two \*

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

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Truffle Butter

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Sweet Pea Risotto, Campari Tomatoes, Basil, Parmigiano

Organic Mushroom Risotto

Chef Attendant \$200 per pasta station

#### Carving Station

65++ per person- Choose Two \*

Niman Ranch Pork Tenderloin

Turkey

Filet Mignon (add \$20 per person)

55 Day Prime Aged Ribeye (add \$20 pp)

Lamb Rack 55 Day Prime Aged Strip Steak (add \$20 pp)

Seared Sesame Yellowfin Tuna

Sauces: Port Wine, Horseradish, Davio's Steak Sauce

Chef Attendant \$200 per carving station

#### Sides

\$12++ per person- Choose Two \*

Green Beans Creamy Potatoes
Asparagus Yukon Baby Potatoes

Brussels Sprouts Broccolini

#### Sliders

\$18++ per person- Choose Two \*

Crispy Chicken, Pickles, Caper Aioli Braised Beef Short Rib

Davio's Meatball Crab Cake

#### Dessert

\$15 ++ per person - Choose Five \*

Assorted Mini Pastries Served Stationary or Passed

Cream Puff Chocolate Truffle Cake

Eclairs Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

<sup>\*</sup>Price per person is based on a one-hour cocktail reception



# Dinner Menu 1

\$80 ++ per person

# Antipasti

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

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, White Anchovy, Crispy Parmigiano, Crostini

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

San Marzano Tomato Soup, Goat Cheese, Chive Crostini

Clam Chowder, Little Neck Clams, Pancetta

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

Davio's Meatball, Caciocavallo

#### Piatti Del Giorno

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

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Truffle Butter

Acorn Squash, Butternut, Brussels Sprouts Risotto, Crispy Leeks

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

Atlantic Salmon, Farro, Mushrooms, Spinach

Niman Ranch Pork Chop, Goat Cheese Puffs, Onion-Cherry Pepper Jam

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

55 Day Prime Aged Flat Iron, Creamy Potatoes, Asparagus, Bearnaise

#### Dolci

(see attached dessert list)

\*Additional Pasta Course Available for \$18 pp ++

\*Additional Family Style Sides Available for \$ 8 pp ++



# Dinner Menu 2

\$90++ per person

(if you select Menu 2, you may select items from Menu 2 & Menu 1)

## Antipasti

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

Chilled Prawns, Tomato Horseradish
Burrata, Prosciutto, Warm Apples, Sherry Gastrique, Sourdough Bread
Oven Baked Lump Crab Cake, Whole Grain Mustard
Oysters Rockefeller

#### Piatti Del Giorno

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

Georges Bank Sea Scallops, Creamy Corn, Crispy Parsnips
Fusilli, Grilled Prawns, Hot Cherry Peppers, Vermentino, Lemon, Olive Oil
Blackened Atlantic Cod, Creamy Potatoes, Green Beans, Saffron Butter
Grilled Prawns, Milanese Risotto, Citrus Butter
Veal Tenderloin, Creamy Potatoes, Organic Mushrooms, Veal Au Jus
\*6 oz Center Cut Filet Mignon, Grilled Prawn, Creamy Potatoes, Asparagus, Bearnaise

#### Dolci

(see attached dessert list)

<sup>\*</sup>Additional Pasta Course Available for \$18 pp ++

<sup>\*</sup>Additional Family Style Sides Available for \$ 8 pp ++



# Dinner Menu 3

\$125++ per person

(if you select Menu 3, you may select items from Menu 3, 2 & 1)

# Antipasti

(Choose Two)

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Truffle Butter Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

#### Insalate

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil Caesar, White Anchovy, Crispy Parmigiano, Crostini Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

#### Piatti Del Giorno

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

Center Cut Veal Chop, Creamy Potatoes, Asparagus, Brandy Peppercorn Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Pepata Chilean Sea Bass, Asparagus Risotto, Miso Butter Davio's Surf & Turf, Prime Flat Iron, Maine Lobster Tail Creamy Potatoes, Asparagus, Lemon Tarragon Butter

Maine Lobster, Creamy Potatoes, Green Beans, Lemon Tarragon Butter – Add \$15 55 Day Prime Aged Strip Steak, Broccolini, Roasted Potatoes, Port Wine - Add \$25

### Dolci

(see attached dessert list)



# Dolci

Groups under 30 (Choose Two)

Chef's Dessert Sampler
Miniature Warm Chocolate Cake
Cappuccino Semifreddo & Raspberry Mille Feuille
\*\* (When the sampler is chosen, it must be done for the whole group)

Classic Tiramisu, Espresso Soaked Ladyfingers, Mascarpone Cream

Warm Chocolate Cake, Homemade Vanilla Gelato

Seasonal Fruit, Berries, Citrus Broth, Mini Sweet Ricotta Cannoli

Warm Butter Cake, Vanilla Gelato, Bourbon-Orange Crème Anglaise, Blackberries

Vanilla Bean Panna Cotta, Fresh Berries

Seasonal Fruit Tart

#### Groups 30 guests and over

Chef's Dessert Sampler Miniature Warm Chocolate Cake Cappuccino Semifreddo & Raspberry Mille Feuille

OR

Assorted Mini Pastries

Choose Five\*

Served Stationary or Passed

Cream Puff Chocolate Truffle Cake
Eclair Cannoli
Eroch Erwit Tortlet

Fresh Fruit Tartlet Carrot Cake Mini Cheesecake Brownie Bite

Pecan Diamond additional selections available

All selections are subject to seasonal availability.



#### RESTON ROW • 1902 RESTON METRO PLAZA, RESTON, VA 20190 • 888.995.4810

CAKE ORDER	R FORM
Number of Guests: _	
Date Order Taken: _	
*Reservation Day/Da	·
Order Taken By:	
	equests must be received at least 48 hours in advance.  st be made prior to reservation)
Please PRINT & EMA	IL form to carlos.valentin@davios.com
finished with sweet was Flourless Chocolate chocolate shavings.  Mocha Torte – Chabuttercream and him Lemon Raspberry cream and fresh rasponder Chocolate Truffle chocolate ganache at	n – Yellow cake layers filled with a light pastry cream and fresh strawberries, whipped cream.  te Cake – Dark chocolate gluten free cake, topped with chocolate cream and ocolate and yellow cake layers moistened with coffee syrup, layered with mochant of apricot jam, finished with a dark chocolate glaze.  Torte – Yellow cake layers moistened with raspberry syrup, filled with lemon observies, finished with sweet whipped cream.  Cake – Chocolate cake layers moistened with sugar syrup, layered with and chocolate buttercream, finished with a dark chocolate glaze.  e or tiered cakes available • \$10.00 per person.
Sizes:	The second secon
• Serves 12-16	\$125.00 \$145.00 \$185.00
For larger parties, bigg Inscription:	er cakes or special orders, please ask to speak with our Pastry Chef.
Wedding cake desigr	n/decoration:
	<del></del>
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.

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.





**Prosecco Welcome Toast:** 

2oz Toast Pour: \$5 Full Pour: \$14

**Champagne Welcome Toast:** 

2oz Toast Pour: \$8 Full Pour: \$20



Signature Cocktail:

Starting at \$17 per guest



Customized Davio's Dolce Gift Box:

\$20 per box.



Davio's Pasta Sampler Trio:

\$28 per guest.



Raw Bar / Seafood Display:

Seasonal Price ++ per guest.



# Lunch Reception Displays

\$45++ per person

#### Salad

(Choose One)

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

#### Sandwiches

(Choose Two)

Oven Roasted Turkey, Cheddar, Alfalfa Lettuce, Tomatoes, Carrots, Basil Aioli Harvest Grain Bread

All White Tuna Salad, Lettuce, Dijon Mustard Whole Wheat Sourdough

Pastrami, Swiss, Caramelized Onions Grain Mustard, Rye Bread

Mozzarella Pesto Fresh Mozzarella, Tomatoes, Basil Pesto Country Tuscan

#### Pasta

(Choose One)

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

#### Dolci

Family Style Assorted Miniature Pastries

(Choose Three\*)
Served Stationary

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

<sup>\*</sup>All selections are subject to seasonal availability.



# Lunch Menu Selections Lunch Menu 1

\$50 ++ per person

Add one hour of Passed Appetizers for \$25 ++ pp

Insalate/ Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Mixed Field Greens, Aged Balsamic

Caesar, White Anchovy, Crispy Parmigiano, Crostini

San Marzano Tomato Soup, Goat Cheese, Chive Crostini

Clam Chowder, Little Neck Clams, Pancetta

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

#### Piatti Del Giorno

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

Fusilli, Fresh Basil, San Marzano Tomatoes

Davio's Meatball Panini, Scamorza, San Marzano Tomatoes, Focaccia

Grilled Chicken, Cheddar, Peppers, Spicy Aioli, Potato Roll

Salami, Coppa, Prosciutto, Truffle Aioli, Sourdough

Acorn Squash, Butternut, Brussels Sprouts Risotto, Crispy Leeks

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

Caesar Salad, White Anchovy, Crispy Parmigiano, Crostini Add Chicken or Salmon

#### Dolci

Family Style Assorted Miniature Pastries

(Choose Three\*)
Served Stationary

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

<sup>\*</sup>All selections are subject to seasonal availability.



# Lunch Menu 2

\$60 ++ per person

(if you select Menu 2, you may select items from Menu 2 & Menu 1)

Add one hour of Passed Appetizers for \$25++ pp

## Insalate/ Antipasti

(Choose Two)

Davio's Meatball, Caciocavallo

Tuna Tartare, Avocado, Citrus Ponzu, Davio's Herb Pasta Chips<sup>TM</sup>

#### Piatti Del Giorno

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

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Rigatoni, Davio's Spicy Pork Sausage San Marzano Tomatoes, Parmigiano Cream

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

Atlantic Salmon, Farro, Mushrooms, Spinach

#### Dolci

Family Style Assorted Miniature Pastries

(Choose Three\*)
Served Stationary

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

<sup>\*</sup>All selections are subject to seasonal availability.



# Lunch Menu 3

\$70 ++ per person

(if you select Menu 3, you may select items from Menu 3, 2 & 1)

Add one hour of Passed Appetizers for \$25 ++ pp

# Insalate/ Antipasti

(Choose Two)

Prawn Cocktail, Tomato Horseradish

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

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

#### Piatti Del Giorno

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

55 Day Prime Aged Flat Iron, Creamy Potatoes, Asparagus, Bearnaise

Georges Bank Sea Scallops, Creamy Corn, Crispy Parsnips

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

Chilean Sea Bass, Asparagus Risotto, Miso Butter

#### Dolci

Family Style Assorted Miniature Pastries

(Choose Three\*)
Served Stationary

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

<sup>\*</sup>All selections are subject to seasonal availability.











Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's Reston Station, located at Reston Metro Plaza, offers private dining rooms available for groups of 10 to 200 guests for a full service sit down dinner and up to 350 guests for receptions. Our elegant private event spaces are excellent for business functions, receptions and dinner parties. Rooms are ideal for meetings, seminars and presentations that require audio-visuals or Internet access. Arrangements for the entire restaurant may also be made. At Davio's, It's All About the Guest.



NORTHERN ITALIAN STEAKHOUSE

1902 RESTON METRO PLAZA, RESTON, VA 20190

Phone | 888.995.4810

Contact | carlos.valentin@davios.com Website | www.davios.com/reston

ARLINGTON & BERKELEY (64-80 SEATED, 100 RECEPTION) ARLINGTON

(40 SEATED, 50 RECEPTION)

**BERKELEY** 

(40 SEATED, 50 RECEPTION)

**NEWBURY & WASHINGTON** 

(40-64 SEATED, 80 RECEPTION)

**NEWBURY** 

(32 SEATED, 40 RECEPTION)

WASHINGTON

(32 SEATED, 40 RECEPTION)

**TABLE 120** 

(PRIVATE - 12 SEATED)