

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:Gordon LeighExecutive Chef:Thomas ShawSales 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.

Valet Parking: \$10 per car

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

Validated Parking over 3 hours - \$5 per car

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

Saturday 11:30 am – 1:30 pm

Brunch Sunday 11:00 am – 1:30 pm

Dinner Monday - Wednesday 5:00 pm - 10:00 pmThursday & Friday 5:00 pm - 11:00 pm

> Saturday 1:30 pm – 11:00 pm Sunday 1:30 pm – 10:00 pm

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

Thursday - 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 Scallop

Blue Cheese Stuffed Dates, Bacon, Balsamic

Mini Davio's Meatball

Assorted Davio's Pizza

Organic Mushroom Arancini

Veal-Prosciutto Arancini, Black Olive Aioli

Cold Appetizers

Tuna Tartare, Avocado, Wonton Chip

Tomato - Mozzarella Skewer

Eggplant Caponata, Shaved Piave, Crostini

Fig Jam, Prosciutto Crostini

Chilled Jumbo Shrimp \$7.00++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 Cake, Aioli

Marinated Steak Skewer

Lollipop Lamb Chop, Aged Balsamic

Beef Tenderloin, Horseradish Aioli, Gougere

Oysters Rockefeller

Cold Appetizers

Lobster Gougere

Smoked Salmon, Dill, Crème Fraiche, Cucumber

Salmon Caviar, Crème Fraiche, Blini

Reception Displays

Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request

Jumbo Poached Shrimp \$7.00++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, House Baked Breads

Cheese & Fruit

\$25++ per person *

Display of Imported Cheeses, Seasonal Fresh Fruit, Fresh Bread

1902 Reston Metro Plaza, Reston, VA 20190 888.995.4810 www.davios.com | @DaviosRS



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 - \$2 additional

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 Filet Mignon (add \$20 per person)

Turkey 55 Day Prime Aged Rib Eye (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

^{*}Price per person is based on a one-hour cocktail reception



Dinner Menu 1

\$75 ++ 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

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

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

Niman Ranch Pork Chop, Mushroom Arancini, Onion Jam, Aged Balsamic

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Atlantic Salmon, Farro, Mushrooms, Spinach, Jumbo Crab

Acorn Squash, Butternut, Brussels Sprouts Risotto, Crispy Leeks

Dolci

(see attached dessert list)

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

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



Dinner Menu 2

\$85++ 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)

Jumbo Poached Shrimp, Tomato Horseradish Oven Baked Lump Crab Cake, Whole Grain Mustard Oysters Rockefeller

Piatti Del Giorno

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

Prime Flat Iron, Blue Cheese Potatoes, Asparagus, Port Wine Georges Bank Sea Scallops, Creamy Corn, Crispy Parsnips Atlantic Salmon, Crab Meat, Arborio, Sugar Snap Peas, Lemon Butter Veal Tenderloin, Creamy Potatoes, Organic Mushrooms, Cipollini, Marsala Cod Loin, Asparagus Risotto, Miso Butter

Dolci

(see attached dessert list)

^{*}Additional Pasta Course Available for \$18 pp ++

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



Dinner Menu 3

\$120++ 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 Rib Chop, Creamy Potatoes, Asparagus, Vintage Port 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 \$10 55 Day Prime Aged Strip Steak, Broccolini, Roasted Potatoes, Port Wine - Add \$20

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
Fresh Fruit Tartlet Carrot Cake

Mini Cheesecake Brownie Bite

Pecan Diamond additional selections available

All selections are subject to seasonal availability.



RESTON STATION • 1902 RESTON METRO PLAZA, RESTON, VA 20190 • 888.995.4810

CAKE ORDER FORM

Reservation Name	:
Number of Guests	
Date Order Taken	:
*Reservation Day,	/Date/Time:
Order Taken By: _	
*Please note all cak	e requests must be received at least 48 hours in advance.
(Payment for cakes	must be made prior to reservation)
Please PRINT & E	MAIL form to carlos.valentin@davios.com
finished with sweet • Flourless Choco chocolate shaving • Mocha Torte — 6 buttercream and 1 • Lemon Raspber cream and fresh r • Chocolate Truft chocolate ganache	plate Cake – Dark chocolate gluten free cake, topped with chocolate cream and
Sizes:	
• Serves 8-12 • Serves 12-16 • Serves 16-20	\$145.00
For larger parties, b Inscription:	rigger cakes or special orders, please ask to speak with our Pastry Chef.
Wedding cake des	ign/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.

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: \$6 Full Pour: \$15 Champagne Welcome Toast: 2oz Toast Pour: \$9 Full Pour: \$20



Wine Pairing: Starting at \$15 per course per guest.



Davio's Russian River Valley Wine Pairing: \$17 per course per guest.



Customized Signature Cocktail: \$20 per drink.





Customized Davio's Dolce Gift Box: \$20 per box.



Davio's Pasta Sampler Trio: \$29 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, San Marzano Tomatoes, Fresh Basil, Olive Oil

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

^{*}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

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

Warm Pastrami, Swiss, Caramelized Onions, Grain Mustard, Rye

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

^{*}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

Oven Baked Lump Crab Cake, Whole Grain Mustard

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, Davio's Pork Sausage, English Peas, Truffle Butter

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

Atlantic Salmon, Farro, Mushrooms, Spinach, Jumbo Crab

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

^{*}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)

Jumbo Poached Shrimp, Tomato Horseradish

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

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

Piatti Del Giorno

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

Prime Flat Iron, Blue Cheese Potatoes, Asparagus, Port Wine

Sea Scallops, Creamy Corn, Crispy Parsnips

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Cod Loin, 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

^{*}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)

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