

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 Proprie	tor:	Steve DiFillipp	0			
Culinary Director: Executive Chef:		Rodney Murillo Edgar Mendoza		neral Manager: les Manager:	Mallory Finnegan Carlos Valentin	
<b>Décor:</b> 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 Wash Newt Arlington & Arlin Berke Table 120		hington bury Berkeley Igton	32 S 32 S 64 - 40 S 40 S	<ul> <li>40 - 64 Seated, 80 Reception</li> <li>32 Seated, 40 Reception</li> <li>32 Seated, 40 Reception</li> <li>64 - 80 Seated, 100 Reception</li> <li>40 Seated, 50 Reception</li> <li>40 Seated, 50 Reception</li> <li>12 Seated</li> </ul>		
Credit Cards:	American Express, MasterCard, Visa, Discover.					
Handicap Access:	Full access	to all dining rooms, restrooms and valet.				
Self-Parking:	<ul> <li>Validated Parking up to 3 hours - Complimentary</li> <li>Validated Parking over 3 hours - \$5 per car</li> <li>The Garage address is 11389 Reston Station Blvd, Reston, VA 20190.</li> <li>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.</li> <li>Take the elevators to the "Plaza" level to get to Davio's Restaurant.</li> </ul>					
Valet Parking:	\$10 per car					
Hours:	Lunch Brunch Dinner Late Night I	Lounge Menu	Monday - F Saturday Sunday Monday – T Friday Saturday Sunday Sunday - T Friday & Sa	'hursday hursday	11:30 am – 3:00 pm 11:30 am – 1:30 pm 11:00 am – 1:30 pm 5:00 pm – 10:00 pm 5:00 pm – 11:00 pm 1:30 pm – 11:00 pm 1:30 pm – 10:00 pm until 11:00 pm until Midnight	
1902 Reston Metro Plaza, Reston, VA 20190 888.995.4810 www.davios.com   @DaviosRS						



# Cocktail Reception Tier 1 Passed Hors D'oeuvres

\$25++ per person/per hour

(Choose Five)

Spring Rolls

Philly Cheese Steak Spring Rolls<sup>®</sup>, Spicy Ketchup, Spicy Mayo Chicken Parm Spring Rolls<sup>®</sup>, Marinara Buffalo Chicken Spring Rolls<sup>®</sup>, Blue Cheese Spinach, Feta, Spring Rolls

#### Hot Appetizers

Cold 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 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

## **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

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

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#### **Cold Appetizers**

Lobster Gougere Smoked Salmon, Dill, Crème Fraiche, Cucumbers Salmon Caviar, Crème Fraiche, Blini



# **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 Lamb Rack Seared Sesame Yellowfin Tuna

Filet Mignon (add \$20 per person) 55 Day Prime Aged Ribeye (add \$20 pp) 55 Day Prime Aged Strip Steak (add \$20 pp)

**Sauces:** Port Wine, Horseradish, Davio's Steak Sauce Chef Attendant \$200 per carving station

### Sides

\$12++ per person- Choose Two \* Green Beans Asparagus Brussels Sprouts

### Sliders

\$18++ per person- Choose Two \* Crispy Chicken, Pickles, Caper Aioli Davio's Meatball

### Dessert

\$15 ++ per person - Choose Five \*Assorted Mini PastriesServed Stationary or PassedCream PuffChocolate Truffle CakeEclairsCannoliFresh Fruit TartletCarrot CakeMini CheesecakeBrownie BitePecan Diamondadditional selections available

\*Price per person is based on a one-hour cocktail reception

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Creamy Potatoes Yukon Baby Potatoes

Braised Beef Short Rib

Crab Cake

Broccolini



# 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)

\*Additional Pasta Course Available for \$18 pp ++ \*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 Eclair Fresh Fruit Tartlet Mini Cheesecake Pecan Diamond

Chocolate Truffle Cake Cannoli Carrot Cake Brownie Bite *additional selections available* 

All selections are subject to seasonal availability.



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

### 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)

Please PRINT & EMAIL form to carlos.valentin@davios.com

• **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 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:

<ul> <li>Serves 8-12</li> </ul>	\$125.00
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- Serves 12-16 \$145.00
- Serves 16-20 \$185.00

For larger parties, bigger cakes or special orders, please ask to speak with our Pastry 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.* 

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 StationaryCream PuffChocolate Truffle CakeEclairCannoliFresh Fruit TartletCarrot CakeMini CheesecakeBrownie BitePecan Diamondadditional selections available

\*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<sup>®</sup>, 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<br/>(Choose Three\*)<br/>Served Stationary<br/>Cream PuffChocolate Truffle Cake<br/>Cannoli<br/>Fresh Fruit TartletFresh Fruit TartletCarrot Cake<br/>Brownie Bite<br/>Additional selections available

\*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™

## 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 StationaryCream PuffChocolate Truffle CakeEclairCannoliFresh Fruit TartletCarrot CakeMini CheesecakeBrownie BitePecan Diamondadditional selections available

\*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 StationaryCream PuffChocolate Truffle CakeEclairCannoliFresh Fruit TartletCarrot CakeMini CheesecakeBrownie BitePecan Diamondadditional selections available

\*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)