

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: Executive Chef:	Rodney Murillo Michael Santiago	General Manager:	Gordon Leigh	

- **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 (semi-private)	10 Seated

- **Credit Cards:** American Express, MasterCard, Visa, Discover.
- Handicap Access: Full access to all dining rooms, restrooms and valet.
- Valet Parking: \$5 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 pm
		Thursday & 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

Cold 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 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

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 Cold Appetizers Lobster Gougere

Smoked Salmon, Dill, Crème Fraiche, Cucumber Salmon Caviar, Crème Fraiche, Blini

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



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 Turkey Lamb Rack Seared Sesame Yellowfin Tuna

Filet Mignon (add \$20 per person) 55 Day Prime Aged Rib Eye (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

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

Creamy Potatoes Yukon Baby Potatoes

Braised Beef Short Rib

Crab Cake

Broccolini



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 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.



<u>RESTON STATION</u> • 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 gordon@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:

•	Serves	8-12	\$125.00

- 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:\$6Full Pour:\$15Champagne Welcome Toast:2oz Toast Pour:\$9Full 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 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 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
Steakhouse Burger, Vermont Cheddar, Bacon, Herb Aioli, Brioche Roll
Caesar Salad, White Anchovy, Crispy Parmigiano, Crostini
Add Chicken or Salmon

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 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 PuffChocolate Truffle Cake
Cannoli
Carrot Cake
Brownie Bite
Pecan DiamondFamily Style Assorted Miniature Pastries
Chocolate Truffle Cake
Carrot Cake
Brownie Bite
additional 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)

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

*All selections are subject to seasonal availability.