

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

Thank you for thinking of **Davio's Seaport** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Seaport**, located at 26 Fan Pier, in the Seaport, includes an enormous display kitchen with in-house bakery, two floors of dining overlooking the Boston Harbor and over 400 bottles of wine!

Contacts	Proprietor:	Steve DiFillippo	Sales Managers:	Laura Elkman Suzanne Travers
	Culinary Director:	Rodney Murillo	General Manager:	Armando Dias
	Executive Chef:	Andres Tavares	Managers:	Jess Phifer Sean Cooney Michael Feliciano

Décor: High Ceilings, majestic columns with period cornice moldings, large wall-to-wall windows overlooking the Boston Harbor with beautiful views of the ocean, 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: 1st Floor

Liberty	15 - 40 Seated, 45 Reception
Harbor	10 - 32 Seated, 35 Reception
Liberty/Harbor Combo	45 - 80 Seated, 85 Reception

2nd Floor

Newbury	10 - 40 Seated, 45 Reception
Logan	15 - 48 Seated, 50 Reception
Marina	10 - 40 Seated, 45 Reception
Newbury/Logan Combo	50 - 88 seated, 90 Reception
Logan/Marina Combo	50 - 88 seated, 90 Reception
Newbury/Logan/Marina Combo	90 - 128 seated, 145 Reception
Athanas	48 - 80 seated, 115 Reception
2nd Floor Buyout	175 - 200 seated, 300 Reception

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

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

Valet Parking: \$27 per car. Hosted Valet \$30/car (includes gratuity of \$3/car)

Monday - Friday after 5 pm
Saturday beginning at 11:30 am
Sunday beginning at 11 am

Self-Parking: 21 Liberty Drive - Underground Garage
\$22 After 5 pm Nightly & All Day on Weekends

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 & Tuesday	5:00 pm - 10:00 pm
		Wednesday - 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 - Tuesday	until 11:00 pm
		Wednesday - Saturday	until Midnight

26 Fan Pier, Boston, MA 02210

617.261.4810

www.davios.com | @DaviosSeaport

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 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 Cups
Lump Crab Cake, 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, 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, Freshly Baked Bread

Cheese & Fruit

\$25++ per person *

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

Reception Displays

Caviar – Accompaniments included

Classic Osetra Caviar 28 grams - \$95++

Kaluga Select Caviar 28 grams - \$190++

Chef Attendant \$200 per caviar station

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

Creamy Potatoes

Yukon Baby Potatoes

Broccolini

Sliders

\$18++ per person- Choose Two *

Crispy Chicken, Pickles, Caper Aioli

Davio's Meatball, Caciocavallo

Braised Beef Short Rib, Horseradish Aioli

Crab Cake, Lemon Aioli

Dessert

\$15 ++ per person – Choose Five *

Assorted Mini Pastries *Served Stationary or Passed*

Cream Puff

Eclairs

Fresh Fruit Tartlet

Mini Cheesecake

Pecan Diamond

Chocolate Truffle Cake

Cannoli

Carrot Cake

Brownie Bite

additional selections available

**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
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, Goat Cheese Puffs, Rhubarb Onion Jam
Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions
Atlantic Salmon, Sugar Snap Pea Risotto, Lemon Butter
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

\$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)

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, Fresh Lump Crab, Sugar Snap Pea Risotto, Lemon Butter

Veal Tenderloin, Creamy Potatoes, Organic Mushrooms, Cipollini, Marsala

North Atlantic Miso Cod, Asparagus Risotto

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 Rib Chop, Creamy Potatoes, Asparagus, Vintage Port

Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Pepata

Chilean Sea Bass, Saffron Risotto, Green Tomato Concasse

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, 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.

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 laurae@davios.com or fax to 857.239.8476 Attention: Laura

- **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.
- **Dulce de Leche, Passion Fruit Curd Cake** – Coconut sponge cake layered with dulce de leche and passion fruit curd, finished with salted caramel buttercream.
- **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.
- **Chocolate Hazelnut Praline Cake** – Rich chocolate cake soaked with Frangelico syrup layered with praline cream, finished with Nutella buttercream.

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, Phillip Caramello.

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 \$20 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.



Interactive Private Event Experiences

Gnocchi Making Class

\$65 per person + \$500 Chef Fee

Includes:

Welcome Glass of Prosecco

Gnocchi Making Class & Gnocchi Pasta Course with Dinner

Take home your hand-rolled gnocchi along with a recipe to recreate at home!

Chocolate Truffle Making Class

\$50 per person + \$500 Pastry Chef Fee

Includes:

Welcome Glass of Prosecco

Truffle Making Class

Take home your handmade truffles (4) along with a recipe!
Cake or cupcake decorating options available upon request.

Mixology Class

\$50 per person + \$250 Bartender Fee

Includes:

Welcome Glass of Prosecco or Signature Cocktail

Craft & Enjoy Two Specialty Cocktails

Room Rental Rates, Food & Beverage Minimums are not included.

Additional beverages are charged based upon consumption.

Add personalized, autographed copies of Steve DiFillippo's book,

"It's All About the Guest" for \$26.95 each.

26 Fan Pier, Boston, MA 02210 | 617.261.4810 | Laurae@davios.com | www.davios.com/seaport

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www.davios.com | [@DaviosSeaport](https://www.instagram.com/DaviosSeaport)

Lunch Reception Displays

\$50++ 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

Pastrami, Swiss, Caramelized Onions
Grain Mustard, Rye Bread

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

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

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.

Lunch Menu Selections

Lunch Menu 1

\$55 ++ 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

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.

Lunch Menu 2

\$65 ++ 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

Davio's Clam Chowder, Little Neck Clams, Pancetta

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

Atlantic Salmon, Sugar Snap Pea Risotto, Lemon Butter

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

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.

Lunch Menu 3

\$75 ++ 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, 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

Georges Bank Sea Scallops, Creamy Corn, Crispy Parsnips

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

North Atlantic Miso Cod, Asparagus Risotto

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

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.



DAVIO'S BOSTON SEAPORT

Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's Seaport, located in Boston's Seaport area, offers 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 ideal for meetings, seminars and presentations that require audio-visual or Internet access capabilities. Arrangements for a buyout of the entire restaurant may also be made for up to 500 guests. The patio holds 150 guests with beautiful views of the waterfront. At Davio's Seaport, It's All About the Guest.

Davio's Northern Italian Steakhouse

26 Fan Pier, Boston, MA 02210

Phone | 617.261.4810

Contact | Laura Elkman, Suzanne Travers

Email | Laurae@davios.com, Suzanne@davios.com

Website | www.davios.com/seaport

DAVIO'S[®]

NORTHERN ITALIAN STEAKHOUSE

TABLE 120:
PRIVATE ROOM FOR UP TO 12 GUESTS

LIBERTY ROOM:
15-40 SEATED/45 RECEPTION

HARBOR ROOM:
10-32 SEATED/35 RECEPTION

LIBERTY/HARBOR COMBINATION:
45-80 SEATED/85 RECEPTION

NEWBURY ROOM:
10-40 SEATED/45 RECEPTION

LOGAN ROOM:
15-48 SEATED/50 RECEPTION

MARINA ROOM:
10-40 SEATED/45 RECEPTION

NEWBURY/LOGAN COMBINATION:
50-88 SEATED/90 RECEPTION

LOGAN/MARINA COMBINATION
50-88 SEATED/90 RECEPTION:

NEWBURY/LOGAN/MARINA COMBINATION:
90-128 SEATED/145 RECEPTION

ATHANAS:
48-80 SEATED/115 RECEPTION

NEWBURY/LOGAN/MARINA/ATHANAS:
2ND FLOOR BUYOUT
175-200 SEATED/300 RECEPTION

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