

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 Doug Burgess Sean Cooney

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:

<u>1st Floor</u>	
Liberty & Harbor	15 - 40 Seated, 50 Reception
Liberty/Harbor Combo	45 - 88 Seated, 100 Reception
<u>2nd Floor</u>	
Newbury	10 - 48 Seated, 50 Reception
Logan	15 - 64 Seated, 60 Reception
Marina	10 - 48 Seated, 50 Reception
Newbury/Logan Combo	50 - 104 seated, 110 Reception
Logan/Marina Combo	50 - 104 seated, 110 Reception
Newbury/Logan/Marina Combo	100 - 176 seated, 200 Reception
Athanas	48 - 88 seated, 100 Reception
2nd Floor Buyout	175 - 200 seated, 350 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
\$18 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 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

Reception Displays

Caviar – Accompaniments included

Calvisius Tradition Prestige Caviar 28 grams - \$90++

Ars Italica Sevruga Royal Caviar 28 grams - \$180++

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 - \$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

Wild 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

Creamy Potatoes

Yukon Baby Potatoes

Broccolini

Sliders

\$18++ per person- Choose Two *

Crispy Chicken, Pickles, Caper Aioli

Davio's Meatball

Braised Beef Short Rib

Crab Cake

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

\$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

Roasted Eggplant, Farro, Spinach, San Marzano Tomatoes

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, Davio's Pork Sausage, English Peas, 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.

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: \$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

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, San Marzano Tomatoes, Fresh Basil, Olive Oil

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

\$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

Roasted Eggplant, Farro, Spinach, San Marzano Tomatoes

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 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

\$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

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, 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

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

\$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

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 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 100 guests with an outdoor bar. 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 Elkmann
Email | Laurae@davios.com
Website | www.davios.com/seaport

DAVIO'S®
NORTHERN ITALIAN STEAKHOUSE

TABLE 120 PRIVATE TABLE FOR UP TO 12 GUESTS

LIBERTY ROOM:
15-40 SEATED / 50 RECEPTION

HARBOR ROOM:
15-40 SEATED / 50 RECEPTION

LIBERTY/HARBOR COMBINATION:
45-88 SEATED / 100 RECEPTION

NEWBURY ROOM:
10-48 SEATED / 50 RECEPTION

LOGAN ROOM:
15-64 SEATED / 60 RECEPTION

MARINA ROOM:
10-48 SEATED / 50 RECEPTION

NEWBURY/LOGAN COMBINATION:
50 -104 SEATED / 110 RECEPTION

LOGAN/MARINA COMBINATION:
50- 104 SEATED / 110 RECEPTION

NEWBURY/LOGAN/MARINA COMBINATION:
100- 176 SEATED / 200 RECEPTION

ATHANAS
48-88 SEATED / 100 RECEPTION

NEWBURY/LOGAN/MARINA/ATHANAS:
2ND FLOOR BUYOUT
175 - 200 SEATED / 350 RECEPTION