

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!

<b>Contacts</b>	<b>Proprietor:</b>	Steve DiFillippo	<b>Sales Managers:</b>	Meghan McCabe
	<b>Culinary Director:</b>	Rodney Murillo		Shannon Walsh
	<b>Executive Chef:</b>	Andres Tavares	<b>General Manager:</b>	Armando Dias

**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

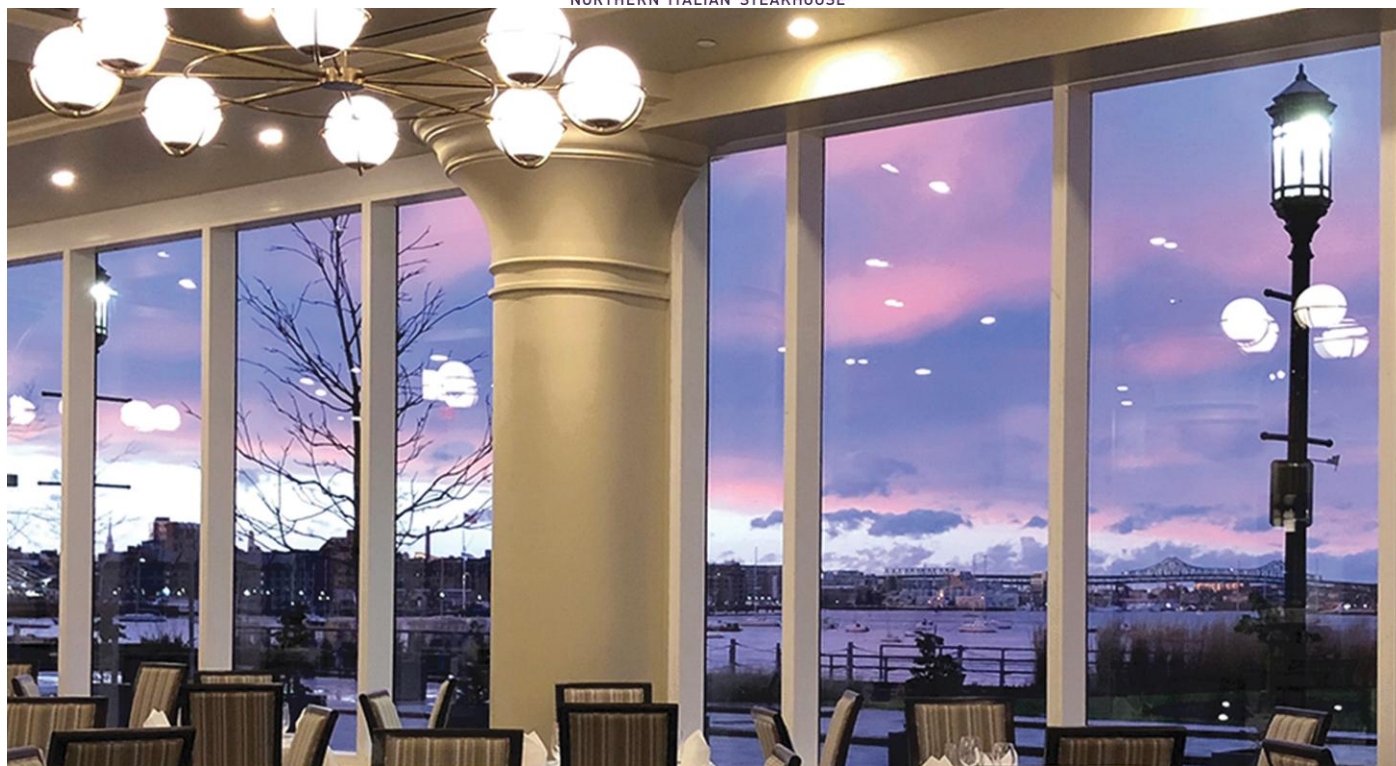
**Credit Cards:** American Express, MasterCard, Visa, Discover.

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

**Valet Parking:** \$30 per car. Hosted Valet \$33/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  
\$35 After 5 pm Nightly & All Day on Weekends

<b>Hours:</b>	Lunch	Monday - Friday	11:30 am - 3:00 pm
	Brunch	Saturday & 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	11:00 am - 11:00 pm
		Sunday	11:00 am - 10:00 pm
	Late Night Lounge Menu	Sunday - Tuesday	until 11:00 pm
	Wednesday - Saturday	until Midnight	



## 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 | Meghan McCabe & Shannon Walsh

Email | [Meghan@davios.com](mailto:Meghan@davios.com) & [Shannon@davios.com](mailto:Shannon@davios.com)

Website | [www.davios.com/seaport](http://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

26 Fan Pier, Boston, MA 02210  
617.261.4810  
[www.davios.com](http://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

Mini Davio's Meatballs

Assorted Davio's Pizza

Organic Mushroom Arancini

Kobe Beef Arancini, Herb Aioli

#### Cold Appetizers

Tuna Tartare, Avocado, Mini Taco

Tomato - Mozzarella Skewers

Eggplant Caponata, Shaved Piave, Crostini

Truffle, Burrata Crostini

Chilled Prawn Cocktail \$9.00++ each

### 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

Lump Crab Cake, Aioli

Marinated Steak Skewers

Mini Kobe Beef Hot Dog, Puff Pastry, Mustard Aioli

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, Brioche

## 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

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 28 grams - \$95++  
Kaluga Select 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, San Marzano Tomatoes, Basil, Parmigiano  
Organic Mushroom Risotto

*Chef Attendant \$200 per pasta station*

### Carving Station

\$65++ per person- Choose Two \*  
Niman Ranch Pork Tenderloin  
Honey Baked Ham  
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

Acorn Squash, Mushrooms, Brussels Sprouts Risotto, Crispy Leeks

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

Atlantic Salmon, Asparagus Risotto, Lemon Butter

Niman Ranch Pork Chop, Goat Cheese Puffs, Spicy Apple-Onion Jam

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

55 Day Prime Aged Flat Iron, Blue Cheese Potatoes, Asparagus, Port Wine

### 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

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

Atlantic Salmon, Asparagus Risotto, Lemon Butter

Swordfish, Asparagus Risotto, Lemon Caper Butter

Veal Tenderloin, Truffle Risotto, Asparagus, Bordelaise

Center Cut 6 oz Filet Mignon, Grilled Prawn, Creamy Potatoes, Asparagus, Béarnaise

### 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, Baby Yukon Potatoes, Creamy Leek Broth

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 [meghan@davios.com](mailto:meghan@davios.com) or [shannon@davios.com](mailto:shannon@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.
- **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: \_\_\_\_\_

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**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.*

## *Davio's Menu Additions*



### **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*

Macaroons or Truffles



### **Davio's Pasta Sampler Trio**

*\$28 per guest*

### **Intermezzo**

*\$6 per guest*

*(select one)*

Lemon Sorbet, Mint Leaf

Raspberry Sorbet, Mint Leaf

Seasonal Fruit, Berries, Sparkling Wine Brodo



### **Benvenuto**

*\$6 per guest*

*(select one)*

Creamy Corn Soup, Aged Balsamic

Seared Halloumi, Dates

Chilled Tomato Gazpacho, Lump Crab

Scallop, Vanilla Potato Purée

Potato Cake, Caviar (\$15 per guest)

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## 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  
Focaccia

Pastrami, Swiss, Caramelized Onions  
Grain Mustard, Potato Roll

All White Tuna Salad, Lettuce, Dijon Mustard  
Wrap

Mozzarella Pesto  
Fresh Mozzarella, Tomatoes, Basil Pesto  
Potato Roll

### 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, Potato Roll

Acorn Squash, Mushrooms, 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, Asparagus 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)

Chilled Prawns, 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, Blue Cheese Potatoes, Asparagus, Port Wine

Georges Bank Sea Scallops, Creamy Corn, Crispy Parsnips

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

Swordfish, Spinach, San Marzano Tomatoes, Cranberry Beans

### 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.



## *Breakfast Meetings at Davio's*

### *Continental Breakfast*

**\$35 ++ per person**

8:00am-11:00am

\$500 Room Rental Fee

*Complimentary Screen & Projector*

### **Menu**

Assorted Juices - Orange, Tomato, Cranberry

Seasonal Sliced Fresh Fruit

Muffins

Danish

Croissants

Bagels, Lox, Cream Cheese

Assorted Jams & Butter

Yogurt Parfait, Granola, Fresh Berries

*\*All Baked Goods are Prepared by our In-House Bakery*

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## *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.

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**Davio's Lobster Clambake**  
\$150++ per person

**DAVIO'S POPOVER BREAD BASKET**

**PASSED HORS D'OEUVRES**

*Cider Bacon Wrapped Scallops*  
*Organic Mushroom Arancini*  
*Oysters Rockefeller*  
*Crispy Clams, Lemon Aioli*  
*Davio's Pork Sausage, Mustard Aioli*

**ANTIPASTO**

*Davio's Clam Chowder, Little Neck Clams, Pancetta*

**INSALATE**

*Wedge, Bacon Crumbles, Tomatoes, Blue Cheese*  
*or*  
*Mixed Field Greens, White Balsamic*

**PIATTO DEL GIORNO**

*2 lb Maine Lobster, Steamers, Davio's Pork Sausage*  
*Roasted Potatoes, Corn, Lemon, Butter*

**DOLCE**

*Chef's Dessert Sampler Trio*  
*Miniature Strawberry Shortcake*  
*Key Lime Pie & Warm Chocolate Cake*

**OPTIONAL MENU ADDITIONS**

**Prawn Cocktail**

\$9 per piece

*Sauces: Cocktail Sauce, Horseradish*

**Oysters on the Half Shell**

\$4.50 per piece

*Sauces:*

*Mignonette, Cocktail Sauce, Horseradish*

**Contorni**

\$12++ per person

(choice of 2)

Potato Salad

Pasta Salad

Asparagus

Coleslaw

*\*vegetarian options available upon request.*

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**Davio's Seaport Tasting Menu \$180pp ++**

*Wine Pairing Available upon Request*

**BENVENUTO**

*Chef's Seasonal Selection*

**ANTIPASTO**

Hamachi Crudo, Yuzu, Fennel, Caviar

**SECONDO**

Foie Gras, Misson Fig Purée, Sauternes, Brioche

**FARINACEO**

Wagyu Beef Caramelle, Cacio e Pepe

**PESCE**

Dover Sole, Cipollini Onion Purée, Lump Crab, Citrus Butter

**INTERMEZZO**

*Chef's Seasonal Selection*

**CARNE**

55 Day Prime Aged Brandt Beef Strip Steak, Truffle Potatoes, Crispy Artichokes, Bordelaise

**DOLCE**

Hazelnut, Dark Chocolate Brulee, Espresso Macaroon, Candied Orange

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