

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>	Laura Elkmann Suzanne Travers
	<b>Culinary Director:</b>	Rodney Murillo	<b>General Manager:</b>	Armando Dias
	<b>Executive Chef:</b>	Andres Tavares	<b>Managers:</b>	Jess Phifer Sean Cooney Alex Ramirez 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

<b>Hours:</b>	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

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 - \$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

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, Mascarpone Polenta, Brussels Sprouts, Truffle Au Jus

Niman Ranch Pork Chop, Cipollini Onion Purée, Giardiniera

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

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

\$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, 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

\$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, 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](mailto: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: \_\_\_\_\_

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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.*





**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

\$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, 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

\$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, Mascarpone Polenta, Brussels Sprouts, Truffle Au Jus

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

\$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 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 Onions

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

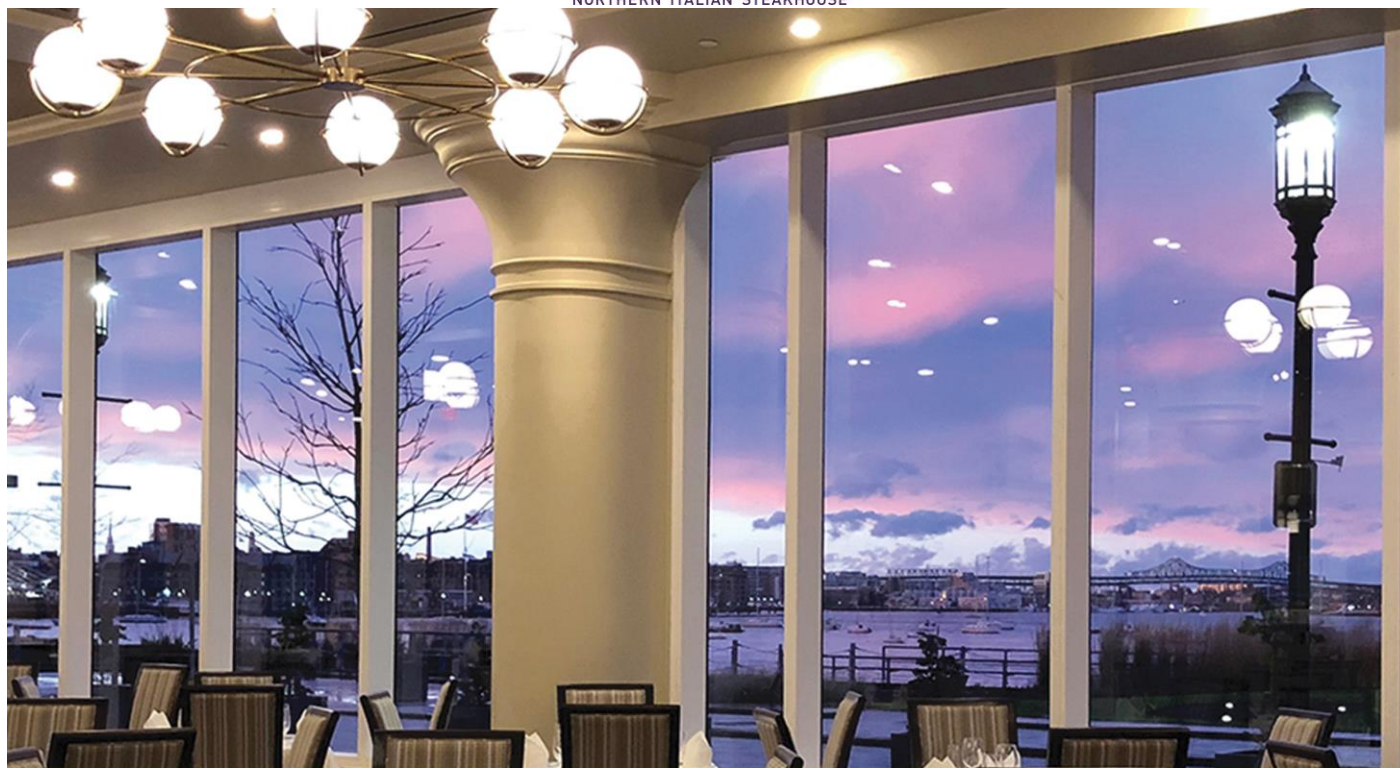
Carrot Cake

Brownie Bite

*additional selections available*

\*All selections are subject to seasonal availability.





## DAVIO'S 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

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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

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