

Thank you for thinking of **Davio's Chestnut Hill** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Chestnut Hill**, located at 55 Boylston Street in the Showcase SuperLux Cinema in Chestnut Hill, includes an enormous display kitchen with in-house bakery, bar and lounge as well as parking!

As a Northern Italian Steakhouse our menu includes a selection of the finest cuts of meat – 55 Day Prime Aged Strip Steak, Center Cut Filet Mignon and Niman Ranch Double Cut Pork Chop. The menu also includes well known classic Davio's recipes such as our Tagliatelle Bolognese, Crispy Chicken Livers, Veal Rib Chop and our assortment of Davio's Spring Rolls. We also offer a wide selection of fresh seafood dishes, such as Atlantic Salmon, Yellowfin Tuna and Lump Crab Cakes. We have an in-house bakery where we prepare all of our own breads and desserts daily. Our wine list is comprised of wines from Italy, the United States and other regions around the world.

Contacts:	-	Steve DiFillippo ager: Luis Maggioli	Executive Chef: Chris Mills Sales Manager: Casey Sarno
			casey@davios.com
Dress:	Business Casual		
Decor:	High Ceilings, majestic columns with period cornice moldings, large wall-to-wall windows on Boylston Street and hardwood floors in the main dining room. 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 100 guests for a full-service sit-down dinner and up to 150 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:	Wine Room Newbury Room Boylston Room Newbury/Boylston/Wine Room Chestnut Room Washington Room Chestnut/Washington Room		10-20 seated dinner, 30 reception 10-16 seated dinner, 20 reception 20-64 seated dinner, 80 reception 60-100 seated dinner, 150 reception 10-32 seated dinner, 40 reception 20-48 seated dinner, 50 reception 50-80 seated dinner, 100 reception
Credit Card:	All major credit cards accepted.		
Handicap Access:	The main floor dining room and bar/lounge area is accessible from street level by escalator and elevator.		
Parking:	Self-Parking at The Street in Chestnut Hill complex is available.		
Hours:	Lunch Brunch Dinner Late Night	Monday - Friday Saturday Sunday Monday - Thursday Friday Saturday Sunday Sunday - Thursday Friday & Saturday	11:30 am - 3:00 pm 11:30 am - 1:30 pm 11:00 am - 1:30 pm 5:00 pm - 10:00 pm 5:00 pm - 11:00 pm 1:30 pm - 11:00 pm 1:30 pm - 10:00 pm until 11 pm until midnight
Dietary Concerns:	All of our dishes use the high quality and freshest ingredients. Our chefs are able to accommodate special dietary needs. Please advise our staff of your limitations upon your arrival. For private events with preplanned meals, advance notice of special dietary needs is appreciated. Kosher meals can also be made available for private events with 72 hours prior notice.		



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

Hot Appetizers

Cold 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 Spiced Rubbed Tuna, Pickled Relish, Wonton Wasabi Chip, Aioli Tomato - Mozzarella Skewers Eggplant Caponata, Shaved Piave, Crostini Portobello Mushroom, Goat Cheese, Crostini Chilled Prawn Cocktail \$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

Lump Crab Cakes, Aioli Marinated Steak Skewers Lollipop Lamb Chops, Aged Balsamic Beef Tenderloin, Horseradish Aioli, Gougere Oysters Rockefeller

Reception Displays

Raw Bar

(Priced Per Piece) Raw Bar Available Upon Request Chilled Prawn Cocktail \$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, Cucumbers

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, Fresh Baked 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 Pasta / Risotto \$20++ per person- Choose Two * Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, Truffle Butter Penne Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes Pancetta, Sweet Pea, Basil Risotto

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

Sliders

\$18++ per person- Choose Two * Crab Cake Davio's Meatball Braised Beef Short Rib Crispy Chicken, Pickles, Caper Aioli

Dessert

\$15 ++ per person – Choose Five * Assorted Mini Pastries Served Stationary or Passed Cream Puff Eclair Fresh Fruit Tartlet Mini Cheesecake Pecan Diamond Creamy Potatoes Yukon Baby Potatoes Broccolini

Salted Chocolate Cake Truffle Cannoli Carrot Cake Peanut Butter Cookie Sandwich Espresso Glazed Brownie *additional selections available*

*Price based on a one-hour cocktail reception pp



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 Clam Chowder, Little Neck Clams, Pancetta 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)

Penne Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, Truffle Butter Acorn Squash, Organic Mushrooms, Farro, Spinach, Sherry Gastrique Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter Atlantic Salmon, Farro, Mushrooms, Spinach, Jumbo Crab Braised Beef Short Ribs, Blue Cheese Creamy Potatoes, Crispy Onion Rings Prime Flat Iron, Creamy 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 Prawn Cocktail, 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, Sweet Creamy Corn, Match Stick Potatoes Atlantic Halibut, Milanese Risotto, Micro Greens, Citrus Fusilli, Grilled Prawns, Pancetta, Pepperoncini, Monini Veal Tenderloin, Oyster Mushrooms, Cipollini, Potatoes, Marsala Center Cut 6 oz Filet Mignon, Grilled Prawn, Creamy Potatoes, Asparagus, Bearnaise

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, Basil, Truffle Butter Penne 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 Tomahawk, Creamy Potatoes, Asparagus, Brandy Peppercorn Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Pepata Yellowfin Tuna, Roasted Eggplant, Spinach, Citrus 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 \$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 Berries & Cream Mille Feuille Mini Panna Cotta ** (When the sampler is chosen, it must be done for the whole group)

Tiramisu, Espresso, Lady Finger Sponge Cake, Mascarpone Mousse, Chocolate Ganache Warm Chocolate Cake, Homemade Vanilla Bean Gelato Vanilla Bean Panna Cotta, Mixed Berries Seasonal Fresh Fruit, Basil-Mint Syrup, Fresh Mint Gelato Trio of Chocolate, Vanilla, Hazelnut, Mixed Berries Sorbet Medley of Lemon, Mango, Raspberry, Mixed Berries Seasonal Brulée

Groups 30 guests and over

Chef's Dessert Sampler Miniature Warm Chocolate Cake Berries & Cream Mille Feuille Mini Panna Cotta

OR

Assorted Mini Pastries

Choose Five* Served Stationary or Passed Cream Puff Eclair Fresh Fruit Tartlet Mini Cheesecake Pecan Diamond

Salted Chocolate Cake Truffle Cannoli Carrot Cake Peanut Butter Cookie Sandwich Espresso Glazed Brownie *additional selections available*

All selections are subject to seasonal availability.



CHESTNUT HILL • 55 BOYLSTON STREET, CHESTNUT HILL, MA 02467 • 617.738.4810

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 72 hours in advance. (Payment for cakes must be made prior to reservation)

Please PRINT & EMAIL form to casey@davios.com

• **Strawberry Chiffon** – Yellow cake layers filled with diplomat cream and fresh strawberries, finished with whipped cream.

• **Flourless Chocolate Cake** – Dark chocolate gluten free cake, topped with chocolate cream and chocolate ganache.

• **Mocha Torte** – Chocolate and yellow cake layers moistened with coffee syrup, layered with mocha buttercream and a 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 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: \$5 Full Pour: \$14 **Champagne Welcome Toast:** 2oz Toast Pour: \$8 Full Pour: \$20



Signature Cocktail: Starting at \$18 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.



Prosciutto, Mortadella, Salami, Capicola

Fresh Mozzarella, Tomatoes, Basil Pesto

Provolone, Pickles, Tomatoes

Italian White Bread

Mozzarella Pesto

Country Tuscan

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

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

Pasta

(Choose One)

Penne 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 PuffSalted Chocolate Cake Truffle
CannoliEclairSalted Chocolate Cake Truffle
CannoliFresh Fruit TartletCarrot CakeMini CheesecakePeanut Butter Cookie Sandwich
Espresso Glazed Brownie
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 Clam Chowder, Little Neck Clams, Pancetta 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
Chicken BLT, Balsamic Aioli, Ciabatta
Acorn Squash, Organic Mushrooms, Farro, Spinach, Sherry Gastrique
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 StationaryCream PuffEclairFresh Fruit TartletMini CheesecakePecan DiamondEspresso Glazed Brownieadditional 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

Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

Penne Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, 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 Cannoli Fresh Fruit Tartlet Carrot Cake Mini Cheesecake Pecan Diamond

Salted Chocolate Cake Truffle Peanut Butter Cookie Sandwich **Espresso** Glazed Brownie 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 Prawn Cocktail, Tomato Horseradish Penne 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, Creamy Potatoes, Asparagus, Port Wine Georges Bank Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes Braised Beef Short Ribs, Blue Cheese Creamy Potatoes, Crispy Onion Rings Atlantic Halibut, Milanese Risotto, Micro Greens, Citrus

Dolci

Family Style Assorted Miniature Pastries (Choose Three*) Served Stationary Cream Puff Eclair Cannoli Fresh Fruit Tartlet Carrot Cake Mini Cheesecake Pecan Diamond

Salted Chocolate Cake Truffle Peanut Butter Cookie Sandwich Espresso Glazed Brownie additional selections available

*All selections are subject to seasonal availability.



Breakfast Menu

Continental Breakfast Reception

\$35++ per person - Minimum of 10 guests

Assorted Breakfast Pastries, Muffins & Croissants with Butter & Jam Seasonal Fresh Fruit Salad Honey Greek Yogurt & Granola Orange Juice Hot Tea, Regular & Decaffeinated Coffee



Brunch Menu Selections

Brunch Menu

\$50 ++ per person

Add one hour of Passed Appetizers for \$25 ++ pp

Insalata

(Choose One) Arugula, Shaved Parmigiano, Lemon Olive Oil Mixed Field Greens, Aged Balsamic Caesar, White Anchovy, Crispy Parmigiano, Crostini

Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

Frittata, Asparagus, Roasted Tomatoes, Mozzarella, Brunch Potatoes Frittata, Tomato, Basil, Mozzarella, Brunch Potatoes Belgian Waffles, Maple Syrup, Whipped Butter, Berry Compote Brioche French Toast, Maple Syrup, Caramelized Bananas

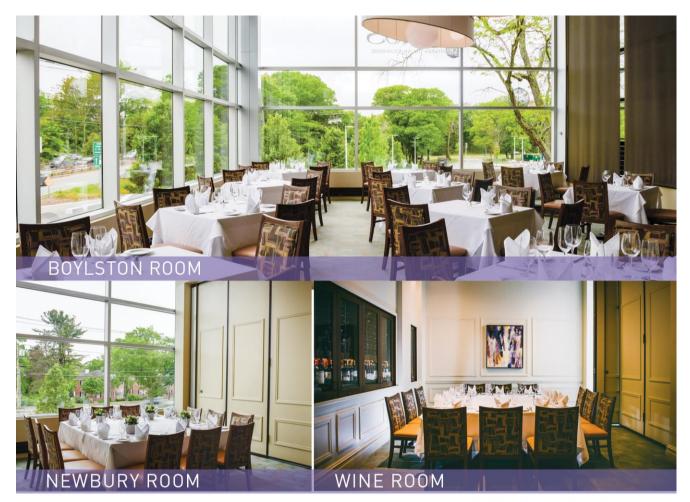
Dolci

Family Style Assorted Miniature Pastries (Choose Three*) Served Stationary Cream Puff Eclair Cannoli Carrot Cake Fresh Fruit Tartlet Mini Cheesecake Pecan Diamond

Salted Chocolate Cake Truffle Peanut Butter Cookie Sandwich Espresso Glazed Brownie additional selections available

*All selections are subject to seasonal availability.





Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's Chestnut Hill located at The Street, offers Private dining rooms available for groups of 10 to 100 guests for a full service sit down dinner and up to 150 for receptions. Rooms are ideal for meetings, seminars and presentations that require audio-visuals or Internet access capabilities. Arrangements for the entire restaurant may also be made. At Davio's Chestnut Hill, It's All About the Guest.



Davio's Northern Italian Steakhouse 55 Boylston Street | Chestnut Hill, MA 02467 Phone | 617.738.4810 Contact | Casey Sarno Email | casey@davios.com Website | www.davios.com/ch Capacity | 10- 150

WINE ROOM

(10-20 SEATED, 30 RECEPTION)
NEWBURY ROOM
(10-16 SEATED, 20 RECEPTION)
BOYLSTON ROOM
(20-64 SEATED, 80 RECEPTION)
NEWBURY/BOYLSTON/WINE ROOM
(60-100 SEATED, 150 RECEPTION)
CHESTNUT ROOM
(10-32 SEATED, 40 RECEPTION)
WASHINGTON ROOM
(20-48 SEATED, 50 RECEPTION)
CHESTNUT/WASHINGTON ROOM
(50-80 SEATED, 100 RECEPTION)