



Thank you for thinking of **Davio's Foxborough** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Foxborough**, located at the exciting Patriot Place complex in Foxborough, includes an enormous display kitchen with in-house bakery, vibrant bar and lounge as well as outdoor patios and 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 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:

Proprietor: Steve DiFillippo	Executive Chefs: Michael Pothier
Regional Manager: Francesca Little	JT Taylor
General Manager: Jessica Newall	Sales Managers: Nicole Phillips
	Casey Sarno

Location: Patriot Place
Foxborough, MA 02035
Main: 508.339.4810
Nicole Direct Dial: 508.772.7729
Casey Direct Dial: 774.215.3104

Dress: Business Casual

Seating:	Wine Room	15-32 seated dinner, 40 reception
	Newbury Room	10-21 seated dinner, 25 reception
	Chestnut Room	10-28 seated dinner, 35 reception
	Washington Room	10-30 seated dinner, 40 reception
	Newbury/Chestnut/Washington Room	36-88 seated dinner, 100 reception
	Burton Room	20-100 seated dinner, 200 reception

Credit Card: All major credit cards accepted.

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

Parking: Valet Parking - \$11/car Friday & Saturday evenings only.
Not available on Stadium Event Evenings.
(confirm with the restaurant prior to using Valet – Parking is thru Patriot Place and not always available).
Parking lot complimentary (except during events at Gillette Stadium).

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 - Thursday	5:00 pm – 10:00 pm
		Friday	5:00 pm – 11:00 pm
		Saturday	1:30 pm – 11:00 pm
		Sunday	1:30 pm – 10:00 pm

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davios.com | @DaviosFox

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE



WINE ROOM



NEWBURY



BURTON



CHESTNUT

Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's Foxborough located at Patriot Place, offers private dining rooms available for groups of 15 to 88 guests for a full service sit down dinner and up to 100 for receptions. The outdoor patio is available for groups of up to 50 for a reception. Rooms are ideal for meetings, seminars and presentations that require audio-visual or Internet access capabilities. Arrangements for the entire restaurant may also be made. At Davio's It's All About the Guest.

DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

Davio's Northern Italian Steakhouse

Patriot Place Foxborough, MA 02035

Contact | Nicole@davios.com

508.772.7729

Casey@davios.com

774.215.3104

Website | davios.com/fox

Capacity | 10 - 300

NEWBURY

[10-21 SEATED, 25 RECEPTION]

CHESTNUT

[10-28 SEATED, 35 RECEPTION]

WASHINGTON

[10-30 SEATED, 40 RECEPTION]

NEWBURY / CHESTNUT / WASHINGTON

[36-88 SEATED, 100 RECEPTION]

WINE ROOM

[15-32 SEATED, 40 RECEPTION]

BURTON

[20-100 SEATED, 200 RECEPTION]

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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

Assorted Davio's Spring Rolls

Davio's Chicken Sausage, Mustard Aioli

Davio's Pork Sausage, Mostarda

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, Crispy Pasta Wafer

Tomato - Mozzarella Skewers

Eggplant Caponata, Shaved Piave, Crostini

Portobello Mushrooms, Goat Cheese, Crostini

Chilled Prawn Cocktail \$9.00++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

Cider Bacon Wrapped Scallops

Marinated Steak Skewers

Lollipop Lamb Chops, Aged Balsamic

Beef Tenderloin, Horseradish Aioli, Gougere

Oysters Rockefeller

Cold Appetizers

Mini Lobster Roll

Smoked Salmon, Dill, Crème Fraiche, Cucumbers

Reception Displays

Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request

Chilled Prawn Cocktail \$9.00++pp

Oysters on the Half Shell \$5.00++pp

Tuna Sashimi \$5.00++pp

Crab Claws (seasonal, Price TBD)++pp

Jumbo Lump Crab Cocktail \$9.00++pp

Antipasto

\$25++ per person

An Assortment of Marinated Vegetables

Cured Italian Meats, Imported Cheeses, Mixed Olives, Freshly Baked Breads

Cheese & Fruit

\$25++ per person *

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

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Reception Displays

Salad

\$15++ per person *

Mixed Field Greens, Aged Balsamic
Arugula, Parmigiano, Lemon Olive Oil
Caesar, Parmigiano Crisp, Croutons
Caprese, Bufala Mozzarella, Tomatoes, Fresh Basil, Balsamic

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

\$15++ per person- Choose Two *

Green Beans
Asparagus
Brussels Sprouts

Creamy Potatoes
Yukon Baby Potatoes
Broccolini

Sliders

\$26++ 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

Chocolate Truffle Cake
Pecan Diamond
Carrot Cake
Brownie Bite
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, Parmigiano, Lemon Olive Oil

Caesar, Parmigiano Crisp, Croutons

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, Provolone

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, Basil, Truffle Butter

Roasted Eggplant, Farro, Spinach, San Marzano Tomatoes

Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Au Jus

Atlantic Miso Salmon, Farro, Sugar Snap Peas, Citrus Butter

Niman Ranch Pork Chop, Sea Salt Potatoes, Cherry Pepper-Onion Jam

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

55 Day Prime Aged Flat Iron, Creamy Potatoes, Asparagus, Port Wine

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$22 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)

East Coast Cod, Milanese Risotto, Green Tomato Concasse

Fusilli, Grilled Prawns, Pancetta, Arugula, Cherry Peppers, Vermentino

Veal Tenderloin, Potatoes, Fava Beans, Mushrooms, Veal Au Jus

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

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$22 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

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Insalate

(Choose Two)

Arugula, Parmigiano, Lemon Olive Oil

Caesar, Parmigiano Crisp, Croutons

Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

Piatti Del Giorno

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

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

Swordfish, Italian Couscous, Crab Meat Butter

Davio's Surf & Turf, 55 Day Prime Aged 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

Seasonal Fruit Napoleon

Miniature Cheesecake

** (When the sampler is chosen, it must be done for the whole group)

Traditional Carrot Cake, Cream Cheese Frosting

Macedonia of Fresh Fruit, Citrus Broth, Mini Sweet Ricotta Cannoli

Warm Chocolate Cake, Homemade Vanilla Bean Gelato

Seasonal Fruit Tart, Homemade Vanilla Bean Gelato

Vanilla Bean Panna Cotta, Mixed Berries

Groups 30 guests and over

Chef's Dessert Sampler

Miniature Warm Chocolate Cake

Seasonal Fruit Napoleon

Miniature Cheesecake

OR

Assorted Mini Pastries

Choose Five*

Served Stationary or Passed

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Chocolate Truffle Cake

Pecan Diamond

Carrot Cake

Brownie Bite

additional selections available

All selections are subject to seasonal availability.



FOXBOROUGH • PATRIOT PLACE, FOXBOROUGH, MA 02035 • 508.339.4810

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 48 hours in advance.

(Payment for cakes must be made prior to reservation)

Please PRINT & EMAIL form to nicole@davios.com or casey@davios.com or fax to 508.772.7730

Attention: Nicole or Casey

- **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

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Prosecco Welcome Toast:

2oz Toast Pour: \$5

Full Pour: \$14

Champagne Welcome Toast:

2oz Toast Pour: \$8

Full Pour: \$20



Signature Cocktail:

Starting at \$17 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.



Lunch Reception Displays

\$50++ per person

Salad

(Choose One)

Caesar, Parmigiano Crisp, Croutons
Mixed Field Greens, Aged Balsamic

Sandwiches

(Choose Two)

Oven Roasted Turkey, Cheddar, Alfalfa
Lettuce, Tomatoes, Carrots, Basil Aioli
Harvest Grain Bread

Prosciutto, Mortadella, Salami, Capicola
Provolone, Pickles, Tomatoes
Italian White 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

Chocolate Truffle Cake
Pecan Diamond
Carrot Cake
Brownie Bite
additional selections available

*All selections are subject to seasonal availability.

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Lunch Menu Selections

Lunch Menu 1

\$55 ++ per person

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

Insalate/ Antipasti

(Choose Two)

Arugula, Parmigiano, Lemon Olive Oil

Mixed Field Greens, Aged Balsamic

Caesar, Parmigiano Crisp, Croutons

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, Italian Roll

Roasted Eggplant, Farro, Spinach, San Marzano Tomatoes

Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream

Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Au Jus

Caesar, Parmigiano Crisp, Croutons

Add Chicken or Salmon

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Chocolate Truffle Cake

Pecan Diamond

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, Provolone

Oven Baked Lump Crab Cake, Whole Grain Mustard

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, Basil, Truffle Butter

Fusilli, Grilled Prawns, Pancetta, Arugula, Cherry Peppers, Vermentino

Atlantic Miso Salmon, Farro, Sugar Snap Peas, Citrus Butter

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Chocolate Truffle Cake

Pecan Diamond

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, Creamy Potatoes, Asparagus, Port Wine

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

East Coast Cod, Milanese Risotto, Green Tomato Concasse

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

Cream Puff

Eclair

Fresh Fruit Tartlet

Mini Cheesecake

Chocolate Truffle Cake

Pecan Diamond

Carrot Cake

Brownie Bite

additional selections available

*All selections are subject to seasonal availability.



Seated Brunch Menu

\$45++ per person

Antipasti

(Choose Two)

Fresh Fruit Bowl

Yogurt Parfait, Granola, Fresh Berries

Chocolate Donuts, Raspberry Coulis, Anglaise

Mixed Field Greens, Aged Balsamic

Roasted Beets, Yogurt, Pistachio Brittle, Ricotta Salata, Manodori Aceto

Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo

Chicken Parm Spring Rolls®, Marinara

Oven Baked Lump Crab Cake, Whole Grain Mustard – Add \$15

Piatti Del Giorno

(Choose Two)

Davio's Pork Sausage, Fried Egg, Goat Cheese Chive Biscuit, Brunch Potatoes

Egg Sandwich, Fried Egg, Bacon, Arugula, Truffle Aioli, Brunch Potatoes

Cinnamon French Toast, Anglaise, Caramel, Chantilly Cream

Tomatoes, Spinach, Olives, Feta Omelet, Brunch Potatoes

Smoked Salmon, Bagel, Cream Cheese, Red Onions, Capers, Tomatoes

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil

*Atlantic Miso Salmon, Farro, Sugar Snap Peas, Citrus Butter

*Flat Iron, Scrambled Eggs, Brunch Potatoes, Goat Cheese-Chive Biscuit – Add \$20

Dolce

Family Style Assorted Mini Pastries

(Choose Three)

Served Stationary

Cream Puff

Éclair

Fresh Fruit Tartlet

Mini Cheesecake

Chocolate Truffle Cake

Pecan Diamond

Carrot Cake

Brownie Bite

additional selections available

Contorni – Family Style

\$10++ per person

(Choose Two)

Fresh Fruit

Brunch Potatoes

Crispy Bacon

Davio's Pork or Chicken Sausage

Parmigiano Fries

Mac & Cheese, White Truffle Oil

Continental Breakfast

\$35++ per person – Minimum of 20 Guests

Assorted Juices - Orange, Tomato, Cranberry

Seasonal Sliced Fresh Fruit

Muffins

Danish

Croissants

Bagels, Cream Cheese

Toast

Assorted Jams & Butter

Yogurt Parfait, Granola, Fresh Berries

~ Baked goods are all homemade in our in-house bakery ~

Brunch Reception Displays

\$50++ per person

Antipasti & Contorni

Cinnamon, Sugar Popover

Fresh Fruit Bowl

Mixed Field Greens, Aged Balsamic

Brunch Potatoes

Crispy Bacon

Piatti Del Giorno

(Choose Two)

Egg Sandwich, Fried Egg, Bacon, Arugula, Truffle Aioli, Brunch Potatoes

Cinnamon French Toast, Anglaise, Caramel, Chantilly Cream

Tomatoes, Spinach, Olives, Feta Omelet, Brunch Potatoes

Smoked Salmon, Bagel, Cream Cheese, Red Onions, Capers, Tomatoes

Davio's Pork Sausage, Fried Egg, Goat Cheese Chive Biscuit, Brunch Potatoes

Dolce

Family Style Assorted Mini Pastries

(Choose Three)

Served Stationary

Cream Puff

Éclair

Fresh Fruit Tartlet

Mini Cheesecake

Chocolate Truffle Cake

Pecan Diamond

Carrot Cake

Brownie Bite

additional selections available



Brunch Reception Display (Add-On's)

Pastry Basket - Blueberry Muffins, Cheese Danish, Croissants
\$15++ per person

Individual Yogurt Parfait - Granola, Fresh Berries
\$12++ per person

Avocado Toast - Shaved Radishes, Tomato Vinaigrette, Country Bread
\$11++ per person

Davio's Pork or Chicken Sausage
\$11++ per person

Mimosa Station
\$8++ per person
\$65++ per bottle of Bubbly
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

Omelet Station
\$ 20++ per person
Chef Attendant \$200 per 25 guests

Smoked Salmon Display
\$ 23++ per person
Cream Cheese, Red Onions, Tomatoes, Capers, Bagels