

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 located in Foxborough, includes an enormous display kitchen with in-house bakery, an open wine room with 250 bins and parking! Davio's Patriot Place main dining room and four versatile function rooms are spacious, with over 10,000 square feet. As a Northern Italian Steakhouse our menu includes a selection of the finest cuts of meat - Aged New York Strip Sirloin, Filet Mignon, Niman Ranch Pork and Provini Porterhouse Veal Chop. The menu also includes well-known classic **Davio's** specialties such as Tagliatelle Bolognese, Penne Applewood Smoked Chicken, Homemade Sausages and Crispy Chicken Livers. To complete our menu we also have a varied selection of fresh seafood - Little Necks, Swordfish, Halibut, and Lobster, as well as many pasta dishes and fresh seasonal salads. There is also an on-site bakery where desserts, pastries, ice cream and breads are all prepared fresh daily. Wine is also a top priority at **Davio's Foxborough** with a wine list that includes selections from the USA, Italy, France and the rest of the world. Our skilled experienced staff provides guests with attentive friendly service. **Davio's Foxborough** is open seven days a week serving lunch and dinner and late-night supper. Reservations are recommended for the main dining room.

Contacts: Proprietor:	Steve DiFillippo	Director Of Sales:	Kate Cunningham
Executive Chef:	Paul King		
Pastry Chef:	Kevin McCarthy	General Manager:	Paul Flaherty
		Managers :	Francesca Little Chris Brice

Décor: High Ceilings, majestic columns with period cornice moldings, large wall-to-wall windows 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.

The main dining room also includes a stately banquet that will seat up to 12 and a semi – private round table for a party of 8. The “Chef’s Table” is located at the open display kitchen and includes counter seating for 14 but is also welcoming and entertaining for someone dining alone. Spacious elliptical bar, parlor area complete with comfortable sofas, area rugs and floor lamps. Private spaces are all carpeted and include the Newbury, Chestnut and Washington rooms that can accommodate 30-40 respectively for a sit down dinner or up to 100 when opened into one large elegant room. The very private Wine room includes a view of our wine collection and is perfect for up to 32.

Cocktail Reception

Passed Appetizers

Choice of five ~ \$15.00++ per guest*

Hot

Assorted Davio's Pizza
Maine Crab Cake, Citrus Aioli
Semolina Fried Oysters
Marinated Skirt Steak Skewers
Seared Sea Scallop, English Cucumber, Aioli
Philly Cheese Steak Spring Rolls[®], Spicy Ketchup,
Spicy Mayo
Beef Tenderloin, Yukon Chip, Horseradish Sauce
Chicken Parm Spring Rolls

Cold

Tuna Tartar, Ginger Soy
Steak Tartar, Herb Crostini
Fig and Goat Cheese Flatbread
Prosciutto, Dates, Robiola
Eggplant Caponata Crostini, Shaved Piave
Heirloom Tomato, Bufala Mozzarella Skewer
Jonah Crab Salad, Yukon Chip

Lobster Chive Salad, Yucca Chip
\$5.00++ per guest
Chilled Jumbo Shrimp \$4.25++ per piece

Warm Marinated Jumbo Grilled Shrimp
\$4.25++ per piece

Seafood

Priced per piece

Raw bar available upon request

Jumbo Poached Shrimp \$4.25++ each
Oysters on the Half Shell \$3.25++ each

Clams on the Half Shell \$2.50++ each
Crab Claws (market price)

Antipasto

\$12.00++ per guest*

An Assortment of Marinated Vegetables,
Cured Italian Meats, Imported Cheeses, Mixed Olives, House Baked Breads

Cheese & Fruit

\$10.00++ per guest*

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

Carving Stations

Choice of 2 ~ \$30.00++ per guest*

Niman Ranch Pork Tenderloin
Oven Roasted Rack of Lamb

Roasted Filet Mignon
Herb Roasted Prime Sirloin

Chef attendant \$100 per carving station

Assorted Mini Pastries

\$10.00++ per guest*

*Price per guest is based on a one-hour cocktail reception

DINNER

Veneto

\$45.00 ++ per guest

Antipasti / Insalate

(Choose One)

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil

Davio's Classic Caesar Salad, Homemade Croutons, White Anchovy

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

Mixed Greens, Baby Tomatoes, English Cucumber, Aged Balsamic, Olive Oil

Roasted Tomato Soup, Goat Cheese Chive Crostini

Chicken Parm Spring Rolls

Piatti Del Giorno

(Choose Two)

Grilled Prime Top Sirloin, Creamy Mashed, Braised Greens, Onion Jam, Port Wine Sauce

Free-Range Statler Chicken, Yukon Gold Mashed, Brussels Sprouts

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

Organic Salmon Filet, Sweet Pea Risotto, Organic Greens

Penne Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

Dolci

(See attached Dolci menu for selections)

Lombardi

\$55.00 ++ per guest

Antipasti / Insalate

(Choose One)

Kobe Meatball, Parmigiano

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil

Davio's Classic Caesar Salad, Homemade Croutons, White Anchovy

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

Mixed Greens, Baby Tomatoes, English Cucumber, Aged Balsamic, Olive Oil

Roasted Tomato Soup, Goat Cheese Chive Crostini

Chicken Parm Spring Rolls

Piatti Del Giorno

(Choose Three)

Grilled Prime Top Sirloin, Creamy Mashed, Braised Greens, Onion Jam, Port Wine Sauce

Hand Made Gnocchi, Braised Short Ribs, Wild Mushrooms, Rosemary Jus

Free-Range Statler Chicken, Yukon Gold Mashed, Brussels Sprouts

Fusilli, Shrimp, Pancetta, Hot Cherry Peppers, Arugula Lemon Oil

Organic Salmon Filet, Sweet Pea Risotto, Organic Greens

Dolci

(See attached Dolci menu for selections)

Piedmont

\$65.00++ per guest

Antipasti

(Choose One)

Jonah Crab Cake, Grain Mustard Sauce

*Philly Cheese Steak Spring Rolls[®], Spicy Homemade Ketchup, Spicy Mayo
Penne, Applewood Smoked Chicken, Sundried Tomatoes, Toasted Walnuts, Cream
Ricotta Chard Ravioli, Sweet Roasted Peppers, Portobello Mushrooms, Pomodoro
Sautéed Shrimp, Garlic, Oregano, Lemon Oil, Toasted Focaccia
Chicken Parm Spring Rolls*

Insalate

(Choose two)

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil

*Baby Lola Rosa, Roasted Beets, Vermont Goat Cheese, Toasted Pistachios
Mixed Greens, Baby Tomatoes, English Cucumber, Aged Balsamic, Olive Oil
Davio's Classic Caesar Salad, Homemade Croutons, White Anchovy*

Piatti Del Giorno

(Choose Two)

*Lobster Risotto, Asparagus, Fresh Herbs, Lobster Cream
Free-Range Statler Chicken, Yukon Gold Mashed, Brussels Sprouts
Grilled Center Cut Filet Mignon, Yukon Gold Mashed Potatoes, Creamy Spinach
Grilled Prime Top Sirloin, Creamy Mashed, Braised Greens, Onion Jam, Port Wine Sauce
Pan Seared Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes
Fusilli, Shrimp, Pancetta, Hot Cherry Peppers, Arugula Lemon Oil
Sautéed Veal Medallions, Crispy Polenta, Cippolini, Marsala Sauce
Organic Salmon Filet, Sweet Pea Risotto, Organic Greens*

Dolci

(See attached Dolci menu for selections)

*Patriot Place, Foxborough, MA 02035
508 339.4810 fax 508 772.7730
davios.com*

Tuscany

\$80.00++ per guest

Antipasti

(Choose One)

Kobe Meatball, Parmigiano

Jonah Crab Cake, Grain Mustard Sauce

Sautéed Shrimp, Garlic, Oregano, Lemon Oil, Toasted Focaccia

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

Hand Made Gnocchi, Braised Short Ribs, Wild Mushrooms, Rosemary Jus

Penne, Apple wood Smoked Chicken, Sundried Tomatoes, Toasted Walnuts, Cream

Chicken Parm Spring Rolls

Insalate

(Choose Two)

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil

Baby Lola Rosa, Roasted Beets, Vermont Goat Cheese, Toasted Pistachios

Warm Spinach Salad, Wood Roasted Peppers, Portobello, Goat Cheese, Garlic, Olive Oil

Mixed Greens, Baby Tomatoes, English Cucumber, Aged Balsamic, Olive Oil

Davio's Classic Caesar Salad, Homemade Croutons, White Anchovy

Piatti Del Giorno

(Choose three)

Grilled Swordfish, Toasted Orzo, Baby Clams, Chorizo Broth

Pan Seared Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes

Grilled Porterhouse Veal Chop, Creamy Potatoes, Asparagus, Vintage Port

Grilled Center Cut Filet Mignon, Yukon Gold Mashed Potatoes, Creamy Spinach

Sesame Crusted Sushi-Grade Tuna, Crispy Potatoes, Cucumber Pepper Salad, Wasabi Aioli

Grilled Prime Natural Aged Rib Eye, Broccoli Rabe, Roasted Fingerling Potatoes, Cabernet Sauce

Grilled Prime Aged New York Sirloin, Sautéed Spinach, Gorgonzola Mashed Potatoes, Port Wine Sauce

***Davio's Surf & Turf, Grilled Center Cut Filet Mignon, Grilled Maine Lobster Tail,
Yukon Gold Mashed Potatoes, Asparagus, Herb Butter*

***Additional charge*

Dolci

(See attached Dolci menu for selections)

LUNCH

Barolo

\$25.00 ++ per guest

Antipasti / Insalate

(Choose One)

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil

Baby Lola Rosa, Roasted Beets, Vermont Goat Cheese, Toasted Pistachios

Mixed Greens, Baby Tomatoes, English Cucumber, Aged Balsamic, Olive Oil

Davio's Classic Caesar Salad, Homemade Croutons, White Anchovy

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

Roasted Tomato Soup, Goat Cheese, Chive Crostini

Chicken Parm Spring Rolls

Piatti Del Giorno

(Choose Two)

Penne, Fresh Basil, Pomodoro

Penne Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

Free-Range Statler Chicken, Yukon Gold Mashed, Brussels Sprouts

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

Ricotta Chard Ravioli, Sweet Roasted Peppers, Portobello Mushrooms, Pomodoro

Dolci

(See attached Dolci menu for selections)

Barbaresco

\$35.00++ per guest

Antipasti / Insalate

(Choose One)

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil

Mixed Greens, Baby Tomatoes, English Cucumber, Aged Balsamic, Olive Oil

Davio's Classic Caesar Salad, Homemade Croutons, White Anchovy

Warm Spinach Salad, Wood Roasted Peppers, Portobello, Goat Cheese, Garlic, Olive Oil

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

Roasted Tomato Soup, Goat Cheese Chive Crostini

Chicken Parm Spring Rolls

Piatti Del Giorno

(Choose Three)

Grilled Prime Top Sirloin, Creamy Mashed, Braised Greens, Onion Jam, Port Wine Sauce

Hand Made Gnocchi, Braised Short Ribs, Wild Mushrooms, Rosemary Jus

Free-Range Statler Chicken, Yukon Gold Mashed, Brussels Sprouts

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

Penne Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

Organic Salmon Filet, Sweet Pea Risotto, Organic Greens

Dolci

(See attached Dolci menu for selections)

Chianti

\$45.00++ per guest

Antipasti / Insalate

(Choose One)

Chicken Parm Spring Rolls

Roasted Tomato Soup, Goat Cheese Chive Crostini

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil

Davio's Classic Caesar Salad, Homemade Croutons, White Anchovy

Baby Lola Rosa, Roasted Beets, Vermont Goat Cheese, Toasted Pistachios

Warm Spinach Salad, Wood Roasted Peppers, Portobello, Goat Cheese, Garlic, Olive Oil

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

Jonah Crab Cake, Grain Mustard Sauce

Piatti Del Giorno

(Choose Three)

Fusilli, Shrimp, Pancetta, Hot Cherry Peppers, Arugula Lemon Oil

Pan Seared Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes

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

Grilled Prime Top Sirloin, Creamy Mashed, Braised Greens, Onion Jam, Port Wine Sauce

Free-Range Statler Chicken, Yukon Gold Mashed, Brussels Sprouts

Penne Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

Organic Salmon Filet, Sweet Pea Risotto, Organic Greens

Dolci

(See attached Dolci menu for selections)

Dolci

Individual

(Groups 30 guests and under choose two)

(Groups 30 guests and over choose one)

Warm Chocolate Cake, Homemade Vanilla Bean Gelato

Chocolate Banana Bread Pudding, Homemade Vanilla Gelato

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

Classic Tiramisu ~ Espresso Soaked Lady Fingers, Mascarpone Cream

Seasonal Fruit Tart, Homemade Vanilla Bean Gelato

Pastry Chef's Dessert Trio

(Recommended for groups 30 guests and over)

Seasonal Fruit Napoleon

Warm Chocolate Cake

Vanilla Bean Panna Cotta