

## **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<sup>®</sup>, Spicy Ketchup,  
Spicy Mayo  
Beef Tenderloin, Yukon Chip, Horseradish Sauce

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

#### **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

### **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 Menu 1***

*\$65.00 ++ per guest*

***Antipasti / Insalate***

*(Choose One)*

*Roasted Tomato Soup, Goat Cheese Chive Crostini*

*Baby Arugula, Shaved Parmigiano, Lemon Olive Oil*

*Field Greens, Baby Tomatoes, Aged Balsamic, Olive Oil*

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

*Philly Cheese Steak Spring Rolls<sup>®</sup>, Spicy Homemade Ketchup, Spicy Mayo*

***Piatti Del Giorno***

*(Choose Two)*

*Braised Short Ribs, Celery Root Puree, Sautéed Chard*

*Gorgonzola Crusted Top Sirloin, Fingerling Potatoes, Creamy Spinach*

*Seared Organic Salmon, Eggplant Caponata, Haricot Vert, Shallot Chive Butter*

*Free-Range Statler Chicken Breast, Yukon Gold Mashed Potatoes, Asparagus, Lemon Thyme*

*Hand-Rolled Potato Gnocchi, Mixed Medley Tomatoes, Basil Pesto*

*Fresh Fusilli, Jumbo Shrimp, Garlic, White Wine, Hot Cherry Peppers, Olive Oil*

*Cavatelli, Sweet Sausage, Broccoli Rabe, Chili Flakes, Ricotta Salata*

***Dolci***

*(See attached Dolci menu for selections)*

**Dinner Menu 2**

\$75.00++ per guest

**Antipasti**

(Choose One)

*Roasted Cauliflower Bisque, Jonah Crab*

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

*Pan Seared Jonah Crab Cake, Pea Greens, Grape Tomatoes, Citrus Aioli*

*Philly Cheese Steak Spring Rolls<sup>®</sup>, Spicy Homemade Ketchup, Spicy Mayo*

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

*Cavatelli, Sweet Sausage, Broccoli Rabe, Chili Flakes, Ricotta Salata*

**Insalate**

(Choose two)

*Field Greens, Baby Tomatoes, Aged Balsamic Vinegar, Olive Oil*

*Roasted Beets, Crumbled Goat Cheese, Toasted Hazelnuts*

*Baby Bibb, Niman Ranch Bacon, Creamy Roasted Garlic Dressing*

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

*Bufala Mozzarella, Heirloom Tomatoes, Rocket Greens, Aged Balsamic*

**Piatti Del Giorno**

(Choose Two)

*\*\*Lobster Risotto, Asparagus, Fresh Herbs, Lobster Cream*

*Grilled Skirt Steak, Green Onion Mashed Potatoes, Green Beans, Port Wine Sauce*

*Grilled Niman Ranch Pork Chop, Goat Cheese Puffs, Wilted Spinach*

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

*Sautéed Veal Medallions, Porcini Risotto, Cippolinis, Marsala Sauce*

*Seared Organic Salmon, Eggplant Caponata, Haricot Vert, Shallot Chive Butter*

*\*\*Lobster Mascarpone Ravioli, Asparagus, Vine Ripe Tomatoes, Brandy Cream*

*\*\*Additional charge*

**Dolci**

*(See attached Dolci menu for selections)*

**DAVIO'S**<sup>®</sup>  
Northern Italian Steakhouse  
**Dinner Menu 3**  
\$90.00++ per guest

**Antipasti**

(Choose One)

*Kobe Meatball, Tomato, Parmigiano*

*Roasted Tomato Soup, Goat Cheese Chive Crostini*

*Pan Seared Jonah Crab Cake, Pea Greens, Grape Tomatoes, Citrus Aioli*

*Philly Cheese Steak Spring Rolls<sup>®</sup>, Spicy Homemade Ketchup, Spicy Mayo*

*Fusilli, Jumbo Shrimp, Garlic, White Wine, Hot Cherry Peppers, Olive Oil*

*Hand-Rolled Potato Gnocchi, Mixed Medley Tomatoes, Basil Pesto*

*Cavatelli, Sweet Sausage, Broccoli Rabe, Chili Flakes, Ricotta Salata*

**Insalate**

(Choose Two)

*Baby Arugula, Shaved Parmigiano, Lemon Olive Oil*

*Roasted Beets, Crumbled Goat Cheese, Toasted Hazelnuts*

*Baby Bibb, Niman Ranch Bacon, Creamy Roasted Garlic Dressing*

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

*Bufala Mozzarella, Heirloom Tomatoes, Rocket Greens, Aged Balsamic*

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

**Piatti Del Giorno**

(Choose Two)

*Grilled Swordfish, Italian Couscous, Crabmeat Butter Sauce*

*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*

*Grilled Sushi-Grade Tuna, Crispy Baby Potatoes, Sautéed Green Beans, Herb Vinaigrette*

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

*Grilled Prime Aged New York Sirloin, Brussels Sprouts, 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*

*\*Groups of 20 or less*

*\*\*Additional charge*

**Dolci**

*(See attached Dolci menu for selections)*

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

***Dolci***

***Individual***

*(Groups 30 guests and under choose two)*  
*(Groups 30 guests and over choose one)*

*Seasonal Fruit Tart*

*Vanilla Bean Panna Cotta, Fresh Berries*

*\*Apple Crostata, Homemade Vanilla Bean Ice Cream*

*Warm Chocolate Cake, Homemade Vanilla Bean Ice Cream*

*\*Chocolate Banana Bread Pudding, Homemade Vanilla Ice Cream*

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

*Classic Tiramisu ~ Espresso Soaked Lady Fingers, Mascarpone Cream*

***Create a Trio***

*(Choose Three Miniatures)*

*Raspberry Napoleon*

*Warm Chocolate Cake*

*Cappucino Semifreddo*

*Vanilla Bean Panna Cotta, Fresh Berries*

*\*Not suggested for groups 30 guests and over*  
*Dolci Trio recommended for groups 30 guests and over*