

Lunch

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

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

Lunch Menu 1

\$30.00 ++ per guest

Antipasti / Insalate

(Choose One)

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil

Roasted Tomato Soup, Goat Cheese Chive Crostini

Roasted Beets, Crumbled Goat Cheese, Toasted Hazelnuts

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

Piatti Del Giorno

(Choose Two)

Fusilli, Fresh Basil, Pomodoro

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

Crispy White Eggplant, Fresh Ricotta, Tomatoes, Bufala Mozzarella

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

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

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

**Groups of 20 or less*

Dolci

(See attached Dolci menu for selections)

Lunch Menu 2

\$40.00++ 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

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

Piatti Del Giorno

Braised Short Ribs, Green Onion Mashed Potatoes, Asparagus

Gorgonzola Crusted Top Sirloin, Fingerling Potatoes, Creamy Spinach

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

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

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

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

**Groups of 20 or less*

Dolci

(See attached Dolci menu for selections)

Lunch Menu 3

\$50.00++ per guest

Antipasti / Insalate

(Choose One)

Roasted Tomato Soup, Goat Cheese Chive Crostini

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil

Roasted Beets, Crumbled Goat Cheese, Toasted Hazelnuts

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

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

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

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

Piatti Del Giorno

(Choose Two)

Braised Short Ribs, Celery Root Puree, Sautéed Chard

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

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

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

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

Dolci

(See attached Dolci menu for selections)

Dolci

Individual

(Groups 30 guests and under choose two)

(Groups 30 guests and over choose one)

Seasonal Fruit Tart

Vanilla Bean Pana 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 Pana Cotta, Fresh Berries

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