

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, 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: **Proprietor:** Steve DiFillippo

Proprietor: Steve DiFillippoExecutive Chef: Michael PothierRegional Manager: Francesca LittleSales Manager: Nicole Phillips

General Manager: Jessica Newall nicole@davios.com

Location: Patriot Place

Foxborough, MA 02035 Main: 508.339.4810 Fax: 508.772.7730 www.davios.com

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 36-85 seated dinner, 100 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 Thursday, 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 Sunday 11:00 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 pmSaturday 1:30 pm - 11:00 pmSunday 1:30 pm - 10:00 pm



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 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

Cold Appetizers

Spiced Rubbed Tuna, Pickled Relish, Wonton Wasabi Chip, Aioli

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

Marinated Steak Skewers

Lollipop Lamb Chops, Aged Balsamic

Beef Tenderloin, Horseradish Aioli, Gougere

Oysters Rockefeller

Cold Appetizers Lobster Gougere

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 \$4.50++pp

Tuna Sashimi \$5.00++pp

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 Breads

Cheese & Fruit

\$25++ per person *

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

Patriot Place, Foxborough, MA 02035 508.339.4810 www.davios.com | @DaviosFox



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

Creamy Potatoes Yukon Baby Potatoes

Broccolini

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 Chocolate Truffle Cake

Cannoli

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, 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

Piatti Del Giorno

Davio's Meatball, Caciocavallo

(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 Butter
Atlantic Salmon, Farro, Mushrooms, Spinach, Jumbo Crab
Niman Ranch Pork Chop, Sea Salt Potatoes, Cherry Pepper-Onion Jam
Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings
Prime Flat Iron, Blue Cheese 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 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)

Georges Bank Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes
Atlantic 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 \$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 Rigatoni 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 Swordfish, Italian Cous Cous, Crab Meat 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
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
Pecan Diamond

Chocolate Truffle Cake Cannoli 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	
Order Taken By:	
-	uests must be received at least 48 hours in advance. be made prior to reservation)
Please PRINT & EMAIL	form to <u>nicole@davios.com</u> or fax to 508.772.7730 Attention: Nicole
finished with whipped	 Yellow cake layers filled with diplomat cream and fresh strawberries, cream. Cake - Dark chocolate gluten free cake, topped with chocolate cream and
chocolate ganache.	
	olate and yellow cake layers moistened with coffee syrup, layered with mocha t of apricot jam, finished with a dark chocolate glaze.
• Lemon Raspberry T	orte – Yellow cake layers moistened with raspberry syrup, filled with lemon perries, finished with whipped cream.
• Chocolate Truffle C	ake – Chocolate cake layers moistened with sugar syrup, layered with I chocolate buttercream, finished with a dark chocolate glaze.
Wedding Cakes • Single	or tiered cakes available • \$10.00 per person.
Sizes:	
• Serves 12-16 \$1	.25.00 .45.00 .85.00
For larger parties, bigger	cakes or special orders, please ask to speak with our Pastry Chef.
Inscription:	
Wedding cake design/	
All of our cakes are p	lated & served with Davio's homemade vanilla ice cream.

in of our canes are placed & served with Davio's nomemade vanina fee creat

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







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, 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

Harvest Grain Bread

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

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

Italian White Bread

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 Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

Pecan Diamond 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, Italian Roll

Roasted Eggplant, Farro, Spinach, San Marzano Tomatoes

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 Stationary

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

Pecan Diamond 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, Caciocavallo

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 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 Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

Pecan Diamond 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)

Prime Flat Iron, Blue Cheese Potatoes, Asparagus, Port Wine Georges Bank Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Atlantic Cod, Milanese Risotto, Green Tomato Concasse

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)
Served Stationary

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

Pecan Diamond 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











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 Foxborough, It's All About the Guest.



Davio's Northern Italian Steakhouse Patriot Place Foxborough, MA 02035 Phone | 508.772.7729

Contact | Nicole Phillips Email | nicole@davios.com Website | www.davios.com/fox

Capacity | 10-300

NEWBURY ROOM
[10–21 SEATED, 25 RECEPTION]
CHESTNUT ROOM
[10–28 SEATED, 35 RECEPTION]
WASHINGTON ROOM
[10–30 SEATED, 40 RECEPTION]
NEWBURY / CHESTNUT / WASHINGTON
[36–88 SEATED, 100 RECEPTION]
WINE ROOM
[15–32 SEATED, 40 RECEPTION]