



TO PLACE YOUR ORDER:
646-653-5678
CATERING@TAOGROUP.COM

CATERING MENU

*All food is delivered hot and ready to be served buffet style. Orders include disposable plates and cutlery.
Each Tray Serves 6-8 Guests*

APPETIZERS

BAKED CLAMS OREGANATO \$65

Littleneck Clams, Toasted Breadcrumbs, Garlic Butter

SALUMI-FORMAGGI PLATTER \$100

18-Month Old San Daniele Prosciutto, Italian Cheeses, Assorted Salumi

JUMBO SHRIMP COCKTAIL \$100

Cocktail Sauce, Lemon

TUNA TARTARE (gf) \$110

Diced Yellowfin Tuna, Avocado, Crispy Garlic, Black Olive Dressing

LAVO MEATBALLS WITH FRESH WHIPPED RICOTTA \$90

Imperial Wagyu, Italian Sausage, and Veal. Served with Fresh Whipped Ricotta

SALADS

ORGANIC MIXED GREENS (vegan/gf) \$65

House Lettuce Mix, Shaved Apples, Red Wine Vinaigrette

CLASSIC CAESAR \$70

Romaine Lettuce, Parmigiano Cheese, Garlic Croutons

THE WEDGE \$75

Creamy Gorgonzola, Pancetta, Heirloom Tomato

PASTAS

PENNE FRESH TOMATO AND BASIL (vegan) \$75

Onion, Garlic, Olive Oil

PENNE CARBONARA \$90

Pancetta, Prosciutto, Bacon, Onions, Cream Sauce

PENNE ALLA VODKA \$90

*Onions, Prosciutto, Peas, Light Cream Sauce
Can Be Made Vegetarian upon Request*

RIGATONI MELANZANA (v) \$90

Ciliegini Tomatoes, Calabrian Chili, Roasted Eggplant, Bufala Mozzarella

PENNE BOLOGNESE \$110

Ground Veal, Tomato, Cream Sauce

RIGATONI MUSHROOM TRUFFLE CREAM (v) \$110

Crema, Mushroom Ragu, Shaved Truffle

PENNE SEAFOOD ALFREDO \$120

Shrimp, Scallops, Lobster Butter, Light Cream Sauce



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HOUSE SPECIALTIES

CHICKEN MARSALA \$95

Breast of Chicken, Wild Mushrooms, Marsala Wine

CHICKEN PARMIGIANO \$100

Thinly Pounded Chicken, Marinara, Mozzarella

CRISPY CHICKEN "DOMINICK" (gf) \$100

White Balsamic, Potatoes, Red Chili Flakes

BRICK OVEN SALMON OREGANATO \$130

Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter

BLACK BASS ALLA NAPOLITANA (gf) \$130

Cherry Tomato Confit, Olives, Capers, Basil

CALABRESE SHRIMP (gf) \$130

Colossal Shrimp, Sautéed Red and Calabrese Peppers

TRIMMINGS

SAUTÉED SPINACH (vegan/gf) \$65

Garlic, Extra Virgin Olive Oil

JUMBO ASPARAGUS (vegan/gf) \$65

Lemon, Extra Virgin Olive Oil, Cracked Pepper

MIXED WILD MUSHROOMS (vegan/gf) \$65

Garlic, Shallots, Extra Virgin Olive Oil

ROASTED ROSEMARY POTATOES (gf) \$65

Sautéed Onions, Garlic, Veal Demi Glaze

DESSERTS

NEW YORK STYLE CHEESECAKE (v) \$60

Amarena Cherries, Whipped Cream

20 LAYER CHOCOLATE CAKE (v) \$19 PER SLICE

Chocolate Devil's Food Cake, Peanut Butter Mascarpone

WHOLE CAKE (10 SLICES) \$155

SPECIALTY COCKTAILS \$45

All Cocktails are 32oz (Serves 4) and are Best Served Over Ice

RUBINA ROSSA

Grapefruit Vodka, Yuzu Citrus, Pomegranate

LOST IN PALERMO

Blanco Tequila, Cointreau, Serrano Chile, Blood Orange

COSA NOSTRA

Mezcal, Peach, Fresh Lime

Pricing does not include delivery fee, 8.875% NYS sales tax, and optional gratuity.*

****This establishment charges a delivery fee to offset costs associated with the execution of your order. The delivery fee is not a gratuity, and is not paid to the employees who provide service during your delivery. This is a taxable charge.**