



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 6-12 Guests*

### APPETIZERS

**BAKED CLAMS OREGANATO \$65**

*Littleneck Clams, Toasted Breadcrumbs, Garlic Butter*

**CRISPY FRIED CALAMARI \$80**

*Cherry Peppers, Zucchini, Lemon, Spicy Marinara*

**SALUMI-FORMAGGI PLATTER \$100**

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

**TUNA TARTARE (gf) \$120**

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

**JUMBO SHRIMP COCKTAIL \$125**

*Cocktail Sauce, Lemon*

**LAVO MEATBALLS WITH FRESH WHIPPED RICOTTA \$95**

*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 (v) \$90**

*Onions, Peas, Light Cream Sauce*

**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 \$100**

*Breast of Chicken, Wild Mushrooms, Marsala Wine*

### **CHICKEN PARMIGIANO \$100**

*Thinly Pounded Chicken, Marinara, Mozzarella*

### **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*

### **SHRIMP OREGANATO \$130**

*Seasoned Breadcrumbs, Garlic Butter, Roasted Tomatoes*

### **CALABRESE SHRIMP (gf) \$130**

*Colossal Shrimp, Sautéed Red and Calabrese Peppers*

## **STEAKS AND CHOPS**

*All Steaks are Grilled and Seasoned with Sea Salt and Fresh Cracked Black Pepper. Served Sliced for Your Convenience with Our House Steak Sauce*

### **FILET MIGNON (gf) \$225**

### **NEW YORK STRIP (gf) \$225**

### **RACK OF LAMB (gf) \$225**

## **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*



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## **DESSERTS**

### **TIRAMISU (v) \$60**

*Espresso Liqueur, Ladyfingers, Mascarpone Mousse*

### **OREO ZEPPOLE (v) \$60**

*Double Stuffed, Malted Vanilla Milkshake*

### **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**

*\*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.**