

BRING LAVO, ONE OF THE MOST POPULAR ITALIAN RESTAURANTS IN NEW YORK CITY, TO YOUR HOME, OFFICE OR EVENT SPACE.

OUR OFF-PREMISE CATERING SERVICES RANGE FROM A SMALL DROP-OFF AND SET-UP, TO FULL SERVICE EVENTS.

LET US CATER YOUR NEXT BIRTHDAY CELEBRATION, OFFICE LUNCHEON, FAMILY GATHERING OR COCKTAIL PARTY!

FOR CATERING INQUIRIES, PLEASE CONTACT US AT CATERING@TAOGROUP.COM

CHECK OUT OUR OTHER LOCATIONS FOR YOUR CATERING AND EVENT NEEDS!

TAO®

LUCHINI ITALIAN
PIZZA • PASTA • SALAD • SANDWICHES

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LAVO®

ITALIAN RESTAURANT • NIGHTCLUB

CATERING

646.653.5678
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WWW.LAVONY.COM



ALL FOODS ARE READY TO BE SERVED BUFFET STYLE AND INCLUDE DISPOSABLE PLATES AND CUTLERY. WE SUGGEST A DELIVERY TIME OF APPROXIMATELY 20 MINUTES PRIOR TO YOUR SERVICE TIME.

1/2 TRAY SERVING RECOMMENDED FOR 6 - 12 GUESTS

FULL TRAY SERVING RECOMMENDED FOR 15 - 20 GUESTS

APPETIZERS

| | 1/2 TRAY | FULL TRAY |
|--|----------|-----------|
| BAKED CLAMS OREGANATO <i>Littleneck Clams, Toasted Breadcrumbs, Garlic Butter</i> | \$65 | \$125 |
| EGGPLANT PARMIGIANO (v) <i>Roasted Eggplant, Marinara, Mozzarella</i> | \$100 | \$190 |
| CRISPY CALAMARI <i>Lemon, Fresh Parsley, Spicy Marinara</i> | \$80 | \$150 |
| ARANCINI SICILIA (v) <i>Mozzarella Cheese, Spicy Marinara</i> | \$80 | \$150 |
| SALUMI-FORMAGGI PLATTER <i>18-Month Old San Daniele Prosciutto, Italian Cheeses, Assorted Salumi</i> | \$100 | \$195 |
| CHARRED OCTOPUS (gf) <i>Cannellini Bean Ragout</i> | \$100 | \$190 |
| TUNA TARTARE (gf) <i>Diced Yellow Fin Tuna, Avocado, Crispy Garlic, Black Olive Dressing</i> | \$120 | \$230 |
| JUMBO SHRIMP COCKTAIL (gf) <i>Spicy Cocktail Sauce, Lemon</i> | \$125 | \$240 |

WAGYU MEATBALLS WITH FRESH WHIPPED RICOTTA
Made from Fresh Ground Imperial Wagyu, Italian Sausage and Veal
1/2 TRAY \$95 FULL TRAY \$185

SALADS

| | 1/2 TRAY | FULL TRAY |
|--|----------|-----------|
| MIXED GREEN (v, gf) <i>House Lettuce Mix, Shaved Apples, Red Wine Vinaigrette</i> | \$65 | \$125 |
| CLASSIC CAESAR <i>Romaine Lettuce, Parmigiano Cheese, Garlic Croutons</i> | \$70 | \$130 |
| CHOPPED WEDGE (gf) <i>Pancetta, Heirloom Tomato, Red Onion, Creamy Gorgonzola</i> | \$75 | \$140 |
| TOMATO MOZZARELLA (v) <i>Fresh Mozzarella, Arugula, Lemon Oil</i> | \$70 | \$130 |
| PARK AVENUE SALAD (v, gf) <i>Chicken, Bacon, Pickled Red Onion, Tomato, Gorgonzola, Blue Cheese Dressing</i> | \$85 | \$160 |
| ROASTED BEET SALAD (v, gf) <i>Goat Cheese, Citrus, Toasted Almonds, Sun Dried Tomato Vinaigrette</i> | \$75 | \$140 |
| CHOPPED "LOUIE" (gf) <i>Lobster, Shrimp, Assorted Vegetables, House Vinaigrette</i> | \$100 | \$190 |

(gf) = GLUTEN FREE (v) = VEGETARIAN (vg) = VEGAN

PLEASE INFORM US OF ANY FOOD ALLERGIES

PASTAS (Gluten Free Pasta +\$10/+20)

| | 1/2 TRAY | FULL TRAY |
|--|----------|-----------|
| PENNE FRESH TOMATO AND BASIL (vg) <i>Onion, Garlic, Olive Oil</i> | \$75 | \$140 |
| RIGATONI BROCCOLI GARLIC AND OIL (v) <i>Broccoli, Garlic, Olive Oil</i> | \$75 | \$140 |
| PENNE ALLA VODKA (v) <i>Onions, Peas, Light Cream Sauce</i> | \$90 | \$170 |
| RIGATONI MELANZANA (v) <i>Ciliegini Tomatoes, Calabrian Chili, Roasted Eggplant, Bufala Mozzarella</i> | \$90 | \$170 |
| PENNE CARBONARA <i>Pancetta, Prosciutto, Bacon, Onions, Cream Sauce</i> | \$90 | \$170 |
| RIGATONI MUSHROOM TRUFFLE CREAM (v) <i>Crema, Mushroom Ragù, Shaved Truffle</i> | \$110 | \$210 |
| PENNE VEAL BOLOGNESE <i>Ground Veal, Tomato, Cream Sauce</i> | \$110 | \$210 |
| RIGATONI SAUSAGE RAGÙ <i>Imperial Wagyu Beef, Italian Pork Sausage, Tomato</i> | \$110 | \$195 |
| PENNE SEAFOOD ALFREDO <i>Shrimp, Scallops, Lobster Butter, Light Cream Sauce</i> | \$120 | \$230 |
| PENNE DI MARECHIARA <i>Shrimp, Scallops, Manila Clams, Calamari, Tomato, Crushed Chili</i> | \$120 | \$230 |

HOUSE SPECIALTIES

| | 1/2 TRAY | FULL TRAY |
|---|----------|-----------|
| CHICKEN MARSALA <i>Chicken Breast, Wild Mushrooms, Marsala Wine</i> | \$100 | \$190 |
| CHICKEN PARMIGIANO <i>Thinly Pounded Chicken, Marinara, Mozzarella</i> | \$100 | \$190 |
| BRICK OVEN SALMON OREGANATO <i>Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter</i> | \$130 | \$250 |
| CHICKEN "DOMINIC" (gf) <i>White Balsamic, Potatoes, Red Chili Flakes</i> | \$100 | \$190 |
| JUMBO SHRIMP OREGANATO <i>Seasoned Breadcrumbs, Garlic Butter, Roasted Tomatoes</i> | \$130 | \$250 |
| GRILLED BRANZINO (gf) <i>Roasted Tomatoes, Lemon</i> | \$130 | \$250 |
| BLACK BASS ALLA NAPOLITANA <i>Cherry Tomato Confit, Olives, Capers, Basil</i> | \$130 | \$250 |
| JUMBO SHRIMP ALLA NAPOLITANA <i>Cherry Tomato Confit, Olives, Capers, Basil</i> | \$130 | \$250 |
| CHICKEN PICCATA <i>Lemon, Capers</i> | \$100 | \$190 |
| GRILLED SHRIMP SPIEDINI (gf) <i>Lemon Garlic Butter, Shaved Fennel?, Sweet Baby Peppers</i> | \$120 | \$230 |

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.

| | 1/2 TRAY | FULL TRAY |
|-----------------------------------|----------|-----------|
| RACK OF COLORADO LAMB (gf) | \$250 | \$490 |
| FILET MIGNON (gf) | \$250 | \$490 |
| NEW YORK STRIP (gf) | \$250 | \$490 |

SIDES

| | 1/2 TRAY | FULL TRAY |
|---|----------|-----------|
| SAUTÉED SPINACH (vg, gf) <i>Garlic, Extra Virgin Olive Oil</i> | \$65 | \$120 |
| STEAMED BROCCOLI (vg, gf) <i>Sea Salt, Lemon</i> | \$65 | \$120 |
| JUMBO ASPARAGUS (vg, gf) <i>Lemon, Extra Virgin Olive Oil, Cracked Pepper</i> | \$65 | \$120 |
| CREAMED SPINACH (v, gf) <i>Onions, Butter, Parmigiano Cheese</i> | \$65 | \$120 |
| MIXED WILD MUSHROOMS (v, gf) <i>Garlic, Shallots, Extra Virgin Olive Oil</i> | \$65 | \$120 |
| SAUTÉED BROCCOLI RABE (v, gf) <i>Garlic, Extra Virgin Olive Oil, Peperoncino</i> | \$65 | \$120 |
| ROASTED ROSEMARY POTATOES (gf) <i>Sautéed Onions, Garlic, Veal Demi Glaze</i> | \$65 | \$120 |
| GARLIC MASHED POTATOES (v, gf) <i>Roasted Garlic, Cream, Extra Virgin Olive Oil</i> | \$65 | \$120 |

BRICK OVEN PIZZA

| | | |
|--|---------|------|
| MARGHERITA (v) <i>Fresh Mozzarella, Tomato, Basil</i> | 18" PIE | \$21 |
| QUATTRO FORMAGGI (v) <i>Mozzarella, Fontina, Gorgonzola, Scamorza</i> | | \$23 |
| BURRATA <i>Burrata, Pancetta, Red Onion, Arugula, Tomato</i> | | \$23 |
| CARNE <i>Sopresatta, Prosciutto, Tomato, Peperoncini, Fresh Mozzarella</i> | | \$25 |

DESSERTS

| | 1/2 TRAY | FULL TRAY |
|---|----------|-----------|
| FRESH FRUIT (vg, gf) <i>Seasonal Fresh Fruit and Berries</i> | \$60 | \$110 |
| TIRAMISU (v) <i>Espresso Liqueur, Ladyfingers, Mascarpone Mousse</i> | \$60 | \$110 |
| NEW YORK STYLE CHEESE CAKE (v) <i>Amarena Cherries, Whipped Cream, Brulee</i> | \$60 | \$110 |
| OREO ZEPPOLE (v) <i>Double Stuffed, Malted Vanilla Milkshake</i> | \$60 | \$110 |

20 LAYER CHOCOLATE CAKE (v)
Chocolate Devils Food Cake, Peanut Butter Mascarpone
\$19 PER PIECE \$105 PER CAKE

AVAILABLE ANYWHERE IN MANHATTAN
DELIVERY CHARGES MAY VARY BY LOCATION