

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](mailto: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  
[CATERING@TAOGROUP.COM](mailto:CATERING@TAOGROUP.COM)

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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
<b>BAKED CLAMS OREGANATO</b> <i>Littleneck Clams, Toasted Breadcrumbs, Garlic Butter</i>	<b>\$65</b>	<b>\$125</b>
<b>GRILLED ARTICHOKE (v)</b> <i>Lemon, Arugula</i>	<b>\$75</b>	<b>\$145</b>
<b>ARANCINI SICILIA (v)</b> <i>Mozzarella Cheese, Spicy Marinara</i>	<b>\$80</b>	<b>\$155</b>
<b>TOMATO MOZZARELLA (v, gf)</b> <i>Cherry Tomatoes, Fresh Mozzarella, Olive Oil, Fresh Basil</i>	<b>\$80</b>	<b>\$155</b>
<b>CRISPY CALAMARI</b> <i>Cherry Peppers, Zucchini, Lemon, Spicy Marinara</i>	<b>\$85</b>	<b>\$165</b>
<b>EGGPLANT PARMIGIANO (v)</b> <i>Roasted Eggplant, Marinara, Mozzarella</i>	<b>\$100</b>	<b>\$195</b>
<b>SALUMI-FORMAGGI PLATTER</b> <i>18-Month Old San Daniele Prosciutto, Italian Cheeses, Assorted Salumi</i>	<b>\$110</b>	<b>\$215</b>
<b>GRILLED OCTOPUS (gf)</b> <i>Celery, Potato, Black Olive, Cipollini Onion</i>	<b>\$120</b>	<b>\$235</b>
<b>JUMBO SHRIMP COCKTAIL (gf)</b> <i>Spicy Cocktail Sauce, Lemon</i>	<b>\$130</b>	<b>\$255</b>
<b>TUNA TARTARE (gf)</b> <i>Diced Yellow Fin Tuna, Avocado, Crispy Garlic, Black Olive Dressing</i>	<b>\$135</b>	<b>\$265</b>

**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
<b>SEASONAL FIELD GREENS (vg, gf)</b> <i>House Lettuce Mix, Cucumber, Tomato, Lemon Vinaigrette</i>	<b>\$65</b>	<b>\$125</b>
<b>CHICKPEA SALAD (vg, gf)</b> <i>Zucchini, Onion, Red Wine Vinaigrette</i>	<b>\$65</b>	<b>\$125</b>
<b>CLASSIC CAESAR</b> <i>Romaine Lettuce, Parmigiano Cheese, Garlic Croutons</i>	<b>\$75</b>	<b>\$145</b>
<b>VERDE SALAD (vg, gf)</b> <i>Cucumber, Avocado, Marcona Almonds, Honey Rosemary Dressing</i>	<b>\$80</b>	<b>\$155</b>
<b>CHOPPED WEDGE (gf)</b> <i>Applewood Smoked Bacon, Heirloom Tomato, Red Onion, Creamy Gorgonzola</i>	<b>\$80</b>	<b>\$155</b>
<b>ROASTED BEET SALAD (v, gf)</b> <i>Goat Cheese, Blood Orange, Sicilian Pistachio Vinaigrette</i>	<b>\$85</b>	<b>\$165</b>
<b>PARK AVENUE SALAD (gf)</b> <i>Chicken, Bacon, Pickled Red Onion, Tomato, Gorgonzola, Blue Cheese Dressing</i>	<b>\$95</b>	<b>\$185</b>
<b>CHOPPED "LOUIE" (gf)</b> <i>Lobster, Shrimp, Assorted Vegetables, House Vinaigrette</i>	<b>\$110</b>	<b>\$215</b>

(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
<b>BURRATA RAVIOLI (v)</b> <i>Ricotta, Marinara, Parmesan</i>	<b>\$75</b>	<b>\$145</b>
<b>PENNE FRESH TOMATO AND BASIL (vg)</b> <i>Onion, Garlic, Olive Oil</i>	<b>\$80</b>	<b>\$155</b>
<b>RIGATONI GARLIC AND OIL (v)</b> <i>Spinach, Garlic, Olive Oil</i>	<b>\$80</b>	<b>\$155</b>
<b>PENNE ALLA VODKA (v)</b> <i>Onions, Peas, Light Cream Sauce</i>	<b>\$95</b>	<b>\$185</b>
<b>RIGATONI MELANZANA (v)</b> <i>Ciliegini Tomatoes, Calabrian Chili, Roasted Eggplant, Bufala Mozzarella</i>	<b>\$95</b>	<b>\$185</b>
<b>PENNE CARBONARA</b> <i>Pancetta, Prosciutto, Bacon, Onions, Cream Sauce</i>	<b>\$95</b>	<b>\$185</b>
<b>PENNE COLIVATRE (vg)</b> <i>Asparagus, Mushrooms, Tomato, Escarole, Extra Virgin Olive Oil</i>	<b>\$95</b>	<b>\$185</b>
<b>RIGATONI SAUSAGE RAGÙ</b> <i>Imperial Wagyu Beef, Italian Pork Sausage, Tomato</i>	<b>\$100</b>	<b>\$195</b>
<b>PENNE VEAL BOLOGNESE</b> <i>Ground Veal, Tomato, Cream Sauce</i>	<b>\$100</b>	<b>\$195</b>
<b>RICOTTA AND TALEGGIO TORTELLINI (v)</b> <i>Asparagus, Pistachio Pesto</i>	<b>\$100</b>	<b>\$195</b>
<b>RIGATONI MUSHROOM TRUFFLE CREAM (v)</b> <i>Crema, Mushroom Ragù, Shaved Truffle</i>	<b>\$110</b>	<b>\$215</b>
<b>PENNE SEAFOOD ALFREDO</b> <i>Shrimp, Scallops, Lobster Butter, Light Cream Sauce</i>	<b>\$120</b>	<b>\$235</b>
<b>PENNE DI MARECHIARA</b> <i>Lobster, Shrimp, Scallops, Manila Clams, Calamari, Tomato, Crushed Chili</i>	<b>\$150</b>	<b>\$295</b>

## HOUSE SPECIALTIES

	1/2 TRAY	FULL TRAY
<b>CHICKEN MARSALA</b> <i>Chicken Breast, Wild Mushrooms, Marsala Wine</i>	<b>\$110</b>	<b>\$195</b>
<b>CHICKEN PARMIGIANO</b> <i>Thinly Pounded Chicken, Marinara, Mozzarella</i>	<b>\$110</b>	<b>\$195</b>
<b>CHICKEN "DOMINIC" (gf)</b> <i>White Balsamic, Potatoes, Red Chili Flakes</i>	<b>\$110</b>	<b>\$195</b>
<b>CHICKEN PICCATA</b> <i>Lemon Butter Sauce, Potatoes, Capers</i>	<b>\$110</b>	<b>\$195</b>
<b>CHICKEN MILANESE</b> <i>Breaded Chicken Cutlet, Tricolore Salad, Lemon Vinaigrette</i>	<b>\$110</b>	<b>\$195</b>
<b>JUMBO SHRIMP ALLA NAPOLITANA (gf)</b> <i>Cherry Tomato Confit, Olives, Capers, Basil</i>	<b>\$125</b>	<b>\$245</b>
<b>JUMBO SHRIMP OREGANATO</b> <i>Seasoned Breadcrumbs, Garlic Butter, Roasted Tomatoes</i>	<b>\$125</b>	<b>\$245</b>
<b>BRICK OVEN SALMON OREGANATO</b> <i>Seasoned Breadcrumbs, Garlic Butter, Chickpea Salad</i>	<b>\$135</b>	<b>\$265</b>
<b>GRILLED BRANZINO (gf)</b> <i>Roasted Tomatoes, Lemon</i>	<b>\$135</b>	<b>\$265</b>
<b>BLACK BASS ALLA NAPOLITANA (gf)</b> <i>Cherry Tomato Confit, Olives, Capers, Basil</i>	<b>\$135</b>	<b>\$265</b>

## SIMPLY GRILLED

	1/2 TRAY	FULL TRAY
<i>Seasoned With Sea Salt and Fresh Cracked Black Pepper</i>		
<b>CHICKEN BREAST (gf)</b>	<b>\$100</b>	<b>\$195</b>
<b>JUMBO SHRIMP (gf)</b>	<b>\$125</b>	<b>\$245</b>
<b>SALMON (gf)</b>	<b>\$135</b>	<b>\$265</b>

## STEAKS AND CHOPS

	1/2 TRAY	FULL TRAY
<i>All Steaks Are Grilled and Seasoned With Sea Salt and Fresh Cracked Black Pepper Served Sliced For Your Convenience With Our House Steak Sauce</i>		
<b>RACK OF COLORADO LAMB (gf)</b>	<b>\$250</b>	<b>\$495</b>
<b>FILET MIGNON (gf)</b>	<b>\$250</b>	<b>\$495</b>
<b>NEW YORK STRIP (gf)</b>	<b>\$250</b>	<b>\$495</b>

## SIDES

	1/2 TRAY	FULL TRAY
<b>SAUTÉED SPINACH (vg, gf)</b> <i>Garlic, Extra Virgin Olive Oil</i>	<b>\$65</b>	<b>\$125</b>
<b>STEAMED BROCCOLI (vg, gf)</b> <i>Sea Salt, Lemon</i>	<b>\$65</b>	<b>\$125</b>
<b>JUMBO ASPARAGUS (vg, gf)</b> <i>Lemon, Extra Virgin Olive Oil, Cracked Pepper</i>	<b>\$65</b>	<b>\$125</b>
<b>MIXED WILD MUSHROOMS (vg, gf)</b> <i>Garlic, Shallots, Extra Virgin Olive Oil</i>	<b>\$65</b>	<b>\$125</b>
<b>SAUTÉED BROCCOLI RABE (vg, gf)</b> <i>Garlic, Extra Virgin Olive Oil, Peperoncino</i>	<b>\$65</b>	<b>\$125</b>
<b>ROASTED ROSEMARY POTATOES (gf)</b> <i>Sautéed Onions, Garlic, Veal Demi Glaze</i>	<b>\$65</b>	<b>\$125</b>
<b>GARLIC MASHED POTATOES (v, gf)</b> <i>Roasted Garlic, Cream, Extra Virgin Olive Oil</i>	<b>\$65</b>	<b>\$125</b>
<b>CREAMED SPINACH (v, gf)</b> <i>Onions, Butter, Parmigiano</i>	<b>\$65</b>	<b>\$125</b>
<b>BRUSSELS SPROUTS (gf)</b> <i>Pancetta, Shallots, Cipollini Onions</i>	<b>\$65</b>	<b>\$125</b>

## BRICK OVEN PIZZA

	18" PIE
<b>MARGHERITA (v)</b> <i>Fresh Mozzarella, Tomato, Basil</i>	<b>\$22</b>
<b>QUATTRO FORMAGGI (v)</b> <i>Mozzarella, Fontina, Gorgonzola, Scamorza</i>	<b>\$23</b>
<b>BURRATA</b> <i>Burrata, Pancetta, Red Onion, Arugula, Tomato</i>	<b>\$24</b>
<b>CARNE</b> <i>Sopresatta, Prosciutto, Tomato, Pepperoncini, Fresh Mozzarella</i>	<b>\$25</b>

## DESSERTS

	1/2 TRAY	FULL TRAY
<b>FRESH FRUIT (vg, gf)</b> <i>Seasonal Fresh Fruit and Berries</i>	<b>\$65</b>	<b>\$125</b>
<b>TIRAMISU (v)</b> <i>Espresso Liqueur, Ladyfingers, Mascarpone Mousse</i>	<b>\$65</b>	<b>\$125</b>
<b>OREO ZEPPOLE (v)</b> <i>Double Stuffed, Malted Vanilla Milkshake</i>	<b>\$65</b>	<b>\$125</b>

**20 LAYER CHOCOLATE CAKE (v)**  
*Chocolate Devils Food Cake, Peanut Butter Mascarpone*  
**PER PIECE \$21 PER 7" CAKE \$125**

AVAILABLE ANYWHERE IN MANHATTAN. DELIVERY CHARGES MAY VARY BY LOCATION.