

TRAY-PASSED HORS D'OEUVRES

All pricing is based on a Per Guest, Per Hour Price and must be ordered for the entire group.

35.00 ++ Per Guest, Per Hour including 5 Selections

Additional Selections (Over 5), Add 8.00++ Per Item, Per Guest



HOT

- Chicken Satay with Peanut Sauce
- Crispy Chicken Gyoza
- Chicken Yakitori
- Pork Pot Stickers
- Pork Belly and Lotus Root
- Pork Bao Buns
- Mini Vegetable Egg Rolls ^{VEG}
- Tempura Shiitake Mushrooms ^{VEG}
- Fries "To Go" ^{V, VEG, GF}
- Shrimp Tempura with Spicy Citrus Aioli
- Red Curry Scallops ^{GF}
- Tom Yum Shooters ^{GF}
- Satay of Chilean Sea Bass
- Peking Duck Spring Rolls with Hoisin Sauce
- Peking Duck MuShu Wraps
(available for up to 800 guests)
- Imperial Wagyu Sliders with Cheese and Special Sauce
- Crispy Wagyu Thai Sticks
- Curry Short Rib Samosas
- Thai Chicken Lollipops



COLD

- Mini Lettuce Cups with Bang Bang Chicken
- Sake Shiitake Mushroom Tarts with Ginger ^{VEG}
- Crispy Tofu with Spicy Peanut Sauce
- Baby Corn Custard ^{VEG, GF}
- Tuna Tartare Cones
- Spicy Tuna on Crispy Rice Cake
- Oysters on the Half Shell ^{GF}
- Hamachi and Fuji Apple Tartare
- Lobster Tangerine Canapé ^{GF}
- Smoked Salmon with Yuzu Chive Cream ^{GF}
- Hamachi Cones
- Thai Papaya Salad ^{GF}
- Thai Gaspacho Shooters with Shrimp ^{GF}
- Sake-Poached Shrimp Cocktail ^{GF}
with Asian Cocktail Sauce
- Wagyu Negimaki with Ponzu

SUSHI ADD-ON

\$20++ SUPPLEMENTAL PER GUEST, PER HOUR

Chef's Selection Served with Traditional Accompaniments
(includes vegan options)

DESSERTS

HALF-HOUR GOURMET TRAY-PASSED DESSERTS

\$28++ PER GUEST SUPPLEMENTAL
SELECT FIVE (5)

- Exotic Verrine
- Lemon Meringue Tartlet
- Chocolate & Hazelnut Verrine
- Dark Chocolate Raspberry Tartlet
- Beignets

- Tiramisu
- Fresh Fruit & Vanilla Tartlet
- Madeleine
- Vegan Panna Cotta
- French Macarons

V - VEGAN VEG - VEGETARIAN GF - GLUTEN FREE

PRICES DO NOT INCLUDE 8.375% SALES TAX, SERVICE CHARGE OR ADMINISTRATIVE FEE

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