

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

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TAO

LUCHINI ITALIAN
PIZZA • PASTA • SALAD • SANDWICHES

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LAVO
NEW YORK

CATERING

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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
BAKED CLAMS OREGANATO <i>Littleneck Clams, Toasted Breadcrumbs, Garlic Butter</i>	\$65	\$125
GRILLED ARTICHOKE (vg, gf) <i>Lemon, Arugula</i>	\$75	\$145
ARANCINI SICILIA (v) <i>Mushrooms, Mozzarella Cheese, Spicy Marinara</i>	\$80	\$155
TOMATO MOZZARELLA (v, gf) <i>Cherry Tomatoes, Fresh Mozzarella, Olive Oil, Fresh Basil</i>	\$80	\$155
CRISPY CALAMARI <i>Cherry Peppers, Zucchini, Lemon, Spicy Marinara</i>	\$85	\$165
EGGPLANT PARMIGIANO (v) <i>Roasted Eggplant, Marinara, Mozzarella</i>	\$100	\$195
SALUMI-FORMAGGI PLATTER <i>18-Month Old San Daniele Prosciutto, Italian Cheeses, Assorted Salumi</i>	\$110	\$215
GRILLED OCTOPUS (gf) <i>Celery, Potato, Black Olive, Cippolini Onion</i>	\$120	\$235
JUMBO SHRIMP COCKTAIL (gf) - 24 hours noticed required <i>Spicy Cocktail Sauce, Lemon</i>	\$130	\$255
TUNA TARTARE (gf) <i>Diced Yellow Fin Tuna, Avocado, Crispy Garlic, Black Olive Dressing</i>	\$135	\$265

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
SEASONAL FIELD GREENS (vg, gf) <i>House Lettuce Mix, Cucumber, Tomato, Lemon Vinaigrette</i>	\$65	\$125
CHICKPEA SALAD (vg, gf) <i>Zucchini, Onion, Red Wine Vinaigrette</i>	\$65	\$125
CLASSIC CAESAR <i>Romaine Lettuce, Parmigiano Cheese, Garlic Croutons</i>	\$75	\$145
VERDE SALAD (vg, gf) <i>Cucumber, Avocado, Marcona Almonds, Honey Rosemary Dressing</i>	\$80	\$155

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

PLEASE INFORM US OF ANY FOOD ALLERGIES

PASTAS

	1/2 TRAY	FULL TRAY
BURRATA RAVIOLI (v) <i>Ricotta, Marinara, Parmesan</i>	\$75	\$145
PENNE FRESH TOMATO AND BASIL (vg) <i>Onion, Garlic, Olive Oil</i>	\$80	\$155
RIGATONI GARLIC AND OIL (v) <i>Broccoli, Garlic, Olive Oil</i>	\$80	\$155
PENNE ALLA VODKA (v) <i>Onions, Peas, Light Cream Sauce</i>	\$95	\$185
RIGATONI MELANZANA (v) <i>Ciliegini Tomatoes, Calabrian Chili, Roasted Eggplant, Bufala Mozzarella</i>	\$95	\$185
PENNE CARBONARA <i>Pancetta, Prosciutto, Bacon, Onions, Cream Sauce</i>	\$95	\$185
RIGATONI SAUSAGE RAGÙ <i>Imperial Wagyu Beef, Italian Pork Sausage, Tomato</i>	\$100	\$195
PENNE VEAL BOLOGNESE <i>Ground Veal, Tomato, Cream Sauce</i>	\$100	\$195
RIGATONI MUSHROOM TRUFFLE CREAM (v) <i>Crema, Mushroom Ragù, Shaved Truffle</i>	\$110	\$215
PENNE SEAFOOD ALFREDO <i>Shrimp, Scallops, Lobster Butter, Light Cream Sauce</i>	\$120	\$235

HOUSE SPECIALTIES

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

SIMPLY GRILLED

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

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>		
RACK OF COLORADO LAMB (gf)	\$250	\$495
FILET MIGNON (gf)	\$250	\$495
NEW YORK STRIP (gf)	\$250	\$495

SIDES

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

BRICK OVEN PIZZA

	18" PIE
MARGHERITA (v) <i>Fresh Mozzarella, Tomato, Basil</i>	\$22
QUATTRO FORMAGGI (v) <i>Mozzarella, Fontina, Gorgonzola, Scamorza</i>	\$23
BURRATA <i>Burrata, Pancetta, Red Onion, Arugula, Tomato</i>	\$24
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>	\$65	\$125
TIRAMISU (v) <i>Espresso Liqueur, Ladyfingers, Mascarpone Mousse</i>	\$65	\$125
OREO ZEPPOLE (v) <i>Double Stuffed, Malted Vanilla Milkshake</i>	\$65	\$125

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