

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)

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TAO

**LUCHINI ITALIAN**  
PIZZA • PASTA • SALAD • SANDWICHES

**Legasea**  
BAR & GRILL

egghead

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LAVO  
NEW YORK

CATERING

646.653.5678  
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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><br><i>Littleneck Clams, Toasted Breadcrumbs, Garlic Butter</i>  | <b>\$65</b>  | <b>\$125</b> |
| <b>GRILLED ARTICHOKE</b> (vg, gf)<br><i>Lemon, Arugula</i>   | <b>\$75</b>  | <b>\$145</b> |
| <b>ARANCINI SICILIA</b> (v)<br><i>Mushrooms, Mozzarella Cheese, Marinara</i>   | <b>\$80</b>  | <b>\$155</b> |
| <b>TOMATO MOZZARELLA</b> (v, gf)<br><i>Cherry Tomatoes, Fresh Mozzarella, Olive Oil, Fresh Basil</i>   | <b>\$80</b>  | <b>\$155</b> |
| <b>CRISPY CALAMARI</b><br><i>Cherry Peppers, Zucchini, Lemon, Spicy Marinara</i>   | <b>\$85</b>  | <b>\$165</b> |
| <b>SIMPLY GRILLED VEGGIES</b> (vg, gf) - 24 hours notice required<br><i>Chef's Selection, Sea Salt, Fresh Cracked Black Pepper, Extra Virgin Olive Oil</i> | <b>\$90</b>  | <b>\$175</b> |
| <b>EGGPLANT PARMIGIANO</b> (v)<br><i>Roasted Eggplant, Marinara, Mozzarella</i>  | <b>\$100</b> | <b>\$195</b> |
| <b>SALUMI-FORMAGGI PLATTER</b><br><i>18-Month Old San Daniele Prosciutto, Italian Cheeses, Assorted Salumi</i>   | <b>\$110</b> | <b>\$215</b> |
| <b>GRILLED OCTOPUS</b> (gf)<br><i>Celery, Potato, Black Olive, Cippolini Onion</i>   | <b>\$120</b> | <b>\$235</b> |
| <b>JUMBO SHRIMP COCKTAIL</b> (gf) - 24 hours noticed required<br><i>Spicy Cocktail Sauce, Lemon</i>  | <b>\$130</b> | <b>\$255</b> |
| <b>TUNA TARTARE</b> (gf)<br><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</b> (vg, gf)<br><i>House Lettuce Mix, Cucumber, Tomato, Lemon Vinaigrette</i> | <b>\$65</b> | <b>\$125</b> |
| <b>CHICKPEA SALAD</b> (vg, gf)<br><i>Zucchini, Onion, Red Wine Vinaigrette</i>                         | <b>\$65</b> | <b>\$125</b> |
| <b>CLASSIC CAESAR</b><br><i>Romaine Lettuce, Parmigiano Cheese, Garlic Croutons</i>                    | <b>\$75</b> | <b>\$145</b> |
| <b>VERDE SALAD</b> (vg, gf)<br><i>Cucumber, Avocado, Marcona Almonds, Honey Rosemary Dressing</i>      | <b>\$80</b> | <b>\$155</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</b> (v)<br><i>Ricotta, Marinara, Parmesan</i>   | <b>\$75</b>  | <b>\$145</b> |
| <b>PENNE FRESH TOMATO AND BASIL</b> (vg)<br><i>Onion, Garlic, Olive Oil</i>                                      | <b>\$80</b>  | <b>\$155</b> |
| <b>RIGATONI GARLIC AND OIL</b> (v)<br><i>Garlic, Olive Oil</i>   | <b>\$80</b>  | <b>\$155</b> |
| <b>PENNE ALLA VODKA</b> (v)<br><i>Onions, Peas, Light Cream Sauce</i>  | <b>\$95</b>  | <b>\$185</b> |
| <b>RIGATONI MELANZANA</b> (v)<br><i>Ciliegini Tomatoes, Calabrian Chili, Roasted Eggplant, Bufala Mozzarella</i> | <b>\$95</b>  | <b>\$185</b> |
| <b>PENNE CARBONARA</b><br><i>Pancetta, Prosciutto, Bacon, Onions, Cream Sauce</i>                                | <b>\$95</b>  | <b>\$185</b> |
| <b>RIGATONI SAUSAGE RAGÙ</b><br><i>Imperial Wagyu Beef, Italian Pork Sausage, Tomato</i>                         | <b>\$100</b> | <b>\$195</b> |
| <b>PENNE VEAL BOLOGNESE</b><br><i>Ground Veal, Tomato, Cream Sauce</i>   | <b>\$100</b> | <b>\$195</b> |
| <b>CHICKEN BOLOGNESE LASAGNA</b> - 24 hours notice required<br><i>White Bolognese, Bechamel, Mozzarella</i>      | <b>\$100</b> | <b>\$195</b> |
| <b>RIGATONI MUSHROOM TRUFFLE CREAM</b> (v)<br><i>Crema, Mushroom Ragù, Truffle Oil</i>                           | <b>\$110</b> | <b>\$215</b> |
| <b>PENNE SEAFOOD ALFREDO</b><br><i>Shrimp, Scallops, Lobster Butter, Light Cream Sauce</i>                       | <b>\$120</b> | <b>\$235</b> |

## HOUSE SPECIALTIES

|  | 1/2 TRAY     | FULL TRAY    |
|--|--------------|--------------|
| <b>CHICKEN MARSALA</b><br><i>Chicken Breast, Wild Mushrooms, Marsala Wine</i>                    | <b>\$110</b> | <b>\$195</b> |
| <b>CHICKEN PARMIGIANO</b><br><i>Thinly Pounded Chicken, Marinara, Mozzarella</i>                 | <b>\$110</b> | <b>\$195</b> |
| <b>CHICKEN "DOMINIC"</b> (gf)<br><i>White Balsamic, Potatoes, Red Chili Flakes</i>               | <b>\$110</b> | <b>\$195</b> |
| <b>CHICKEN PICCATA</b><br><i>Lemon Butter Sauce, Potatoes, Capers</i>                            | <b>\$110</b> | <b>\$195</b> |
| <b>CHICKEN MILANESE</b><br><i>Breaded Chicken Cutlet, Tricolore Salad, Lemon Vinaigrette</i>     | <b>\$110</b> | <b>\$195</b> |
| <b>JUMBO SHRIMP OREGANATO</b><br><i>Seasoned Breadcrumbs, Garlic Butter, Roasted Tomatoes</i>    | <b>\$125</b> | <b>\$245</b> |
| <b>JUMBO SHRIMP FRANCESE</b><br><i>Lemon, Butter, White Wine, Parsley</i>                        | <b>\$125</b> | <b>\$245</b> |
| <b>JUMBO SHRIMP FRA DIAVOLO</b> (gf) - can be made not spicy<br><i>Marinara, Calabrian Chili</i> | <b>\$125</b> | <b>\$245</b> |
| <b>BRICK OVEN SALMON OREGANATO</b><br><i>Seasoned Breadcrumbs, Garlic Butter, Chickpea Salad</i> | <b>\$135</b> | <b>\$265</b> |
| <b>GRILLED BRANZINO</b> (gf)<br><i>Roasted Tomatoes, Lemon</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</b> (gf)                                   | <b>\$100</b> | <b>\$195</b> |
| <b>JUMBO SHRIMP</b> (gf)                                     | <b>\$125</b> | <b>\$245</b> |
| <b>SALMON</b> (gf)   | <b>\$135</b> | <b>\$265</b> |

## 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    |
|-----------------------------------|--------------|--------------|
| <b>RACK OF COLORADO LAMB</b> (gf) | <b>\$250</b> | <b>\$495</b> |
| <b>FILET MIGNON</b> (gf)          | <b>\$250</b> | <b>\$495</b> |
| <b>NEW YORK STRIP</b> (gf)        | <b>\$250</b> | <b>\$495</b> |

## SIDES

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

## BRICK OVEN PIZZA

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

## DESSERTS

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