

LAVO

GRAB & GO STATIONS

All Pricing Is Based On A Per-Guest Price And Must Be Ordered For The Entire Group.
Station Pricing Is Based On 90 Minutes Of Food Service Commencing At The Start Time Of The Event.

PASTA STATION

15++pp supplemental

Penne Pasta Served With Choice of Two (2) Sauces

(gluten-free pasta available)

Select Two (2):

Tomato Basil ^{VG}

Bolognese

Alfredo

Melenzana

a la Vodka

RISOTTO STATION

15++pp supplemental

Risotto with Seasonal Vegetables ^{GF}

(vegan option available)

RISOTTO COI FRUTTI DI MARE STATION

39++pp supplemental

Risotto with Fruits of the Sea ^{GF}

fresh scallops, mussels, shrimp, white wine, garlic, and tomatoes

ANTIPASTI STATION

15++pp supplemental

(must be confirmed to open with event start)

MEATS: prosciutto, salami, mortadella, porchetta, smoked pancetta ^{GF}

CHEESES: boschetto al tartufo, fio d'arancio, humboldt fog, parmigiano reggiano ^{GF}

CRUDITÉS: celery, carrot, tomato, bell pepper, pickled cauliflower ^{VG}

CAESAR SALAD ADD-ON:

10++pp supplemental

crisp romaine lettuce with caesar dressing,
topped with freshly baked croutons and shaved parmesan cheese

WORLD-FAMOUS MEATBALL STATION

20++pp supplemental

Wagyu Meatballs with

Fresh-Whipped Ricotta and Sausage Ragù

PIZZA STATION

15++pp supplemental

(gluten-free crust available, vegan option available)

Margherita ^V

fresh mozzarella, tomato, basil

Spinach & Artichoke ^V

fresh mozzarella, roasted garlic, black olives, mushrooms

Carne ^V

sopressata, prosciutto, tomato, pepperoncini, fresh mozzarella

CARVING STATION

25++pp supplemental

(served with soft rolls and accompaniments)

Italian Herb-Crusted Sirloin ^{GF}

or

Rosemary-Crusted Pork Loin ^{GF}

SEAFOOD STATIONS

(Custom-logged Ice Sculptures available)

(must be confirmed to open with event start)

POACHED JUMBO SHRIMP

25++pp supplemental

served with lemons and cocktail sauce

POACHED JUMBO SHRIMP & CHEF SELECTION OF OYSTERS*

35++pp supplemental

served with lemons, cocktail sauce, horseradish, mignonette

POACHED JUMBO SHRIMP, CHEF SELECTION OF OYSTERS* & LOBSTER CLAWS

50++pp supplemental

served with lemons, cocktail sauce, horseradish, mignonette, clarified butter

DESSERTS

HALF-HOUR GOURMET TRAY-PASSED

28++pp supplemental

Select Five (5):

Exotic Verrine

Lemon Meringue Tartlet

Chocolate & Hazelnut Verrine

Dark Chocolate Raspberry Tartlet

Beignets

Tiramisu

Fresh Fruit & Vanilla Tart

Madeleine

Vegan Panna Cotta

French Macarons

PARFAIT STATION

15++pp supplemental

Chocolate Parfait

chocolate pudding, creamy white chocolate mousse

peanut brittle, dark chocolate mousse

vanilla crème anglaise, topped with nuts and a crispy chocolate praline

GELATO & SORBET STATION

15++pp supplemental

(served with various accompaniments)

MACARON TOWERS STATION

1850++ per tower supplemental

210 pieces assorted macarons per tower

CONTACT SALES: 702.388.9301 • LVEVENTS@TAOGROUP.COM

VG = vegan V = vegetarian GF = gluten-free

+Can be made vegetarian GFP = Can be made gluten-free (must confirm these requests at time of contracting)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

24.09.30