



BEAUTY
& Essex[®]

CATERING

702.388.9301
LVEVENTS@TAOGROUP.COM

BEAUTYANDESSEXLV.COM

TAO GROUP

HOSPITALITY
OFF SITE EXPERIENCES

Welcome to TAO Group Hospitality Off-Site Experiences !

We bring to you distinctive premium culinary, beverage and entertainment experiences.
We pride ourselves on offering full-service event design and management, both on and off site.

FULL EXPERIENTIAL EVENTS
SEATED DINNERS
TRAY PASSED RECEPTIONS
CULINARY STATIONS
EVENT DESIGN & PRODUCTION
DÉCOR
ENTERTAINMENT
PHOTO & VIDEO
BRANDING
FLORALS
AUDIO VISUAL

Our Path

We are a dynamic global hospitality company, inspiring remarkable experiences for our guests, instilling pride within our team, and always caring for our communities.

LAVO

TAO

BEAUTY
& Essex



lvevents@taogroup.com • 702-388-9301

**BRING BEAUTY & ESSEX, 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
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BEAUTY & Essex®

RESTAURANT • LOUNGE

\$8 per piece + 24% taxable admin fee + 8.375% sales tax, per hour

Tray Passed Appetizers

'Chile Relleno' Empanadas — *poblano, manchego, jalapeno-lime crema - Veg*

Brisket Bao Buns - *crunchy slaw, sesame, tamarind BBQ (\$9 per person supplement)*

Shrimp Cocktail — *pickled peppers, shallots, citrus aioli - GF*

Little French Dips* — *slow-roasted beef, Gruyere cheese, horseradish - garlic aioli, house-made au jus - ***

Tuna Poke Wonton Tacos* — *micro cilantro, radish, wasabi keupie*

Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings - *

Oven Braised Chicken Meatballs — *sheep's milk ricotta, wild mushroom, truffle*

Cauliflower Tacos - *apple miso marinade, gochujang, charred scallion salsa ^{veg}*

Steak Tartare Quesadillas* — *comté, Gruyère, swiss, cornichon, shallots, dijon, egg yolk (\$9 per person supplement)*

Tray Passed Sweets

\$10.00++ per piece + 24% taxable admin fee + 8.375% sales tax, per hour

Cake Pops - chef's selection

"les,nyc" Doughnuts - *served with dark chocolate fudge, berry, and caramel sauces*

Black-Bottomed Butterscotch Pot de Crème - *coconut chantilly*

Strawberry Shortcake Shots - *Génoise sponge, strawberry compote, vanilla cream*

All menu items are subject to change according to seasonality and availability

V=vegan • Veg=vegetarian • GF=gluten free

**=can be made vegan or vegetarian, must confirm this request time of contracting*

***= can be made gluten free, must confirm this request time of contracting*

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RESTAURANT • LOUNGE

Food Station Options

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 plus 24% taxable admin fee + 8.375% sales tax

Salad Station

{ \$20 per person supplement }

Salumeria-Style Chopped Salad — *crispy salumi, endives, butter lettuce, arugula, mozzarella, cucumber, tomato, onion, cherry peppers, artichoke, italian vinaigrette* †

Kale & Apple Salad — *apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese* †

Carving Station

{ \$40 per person supplement }

Roasted Beef Tenderloin* — *horseradish chantilly, mott st. sauce, chimichurri*

Atlantic Salmon* — *seasonal garnish, served with fresh rolls*

Pasta Station

{ \$25 per person supplement }

Mexican Street Corn Ravioli — *poblano crema, miso aioli, cotija, fresno, ancho chile*

Cavatelli Pomodoro — *calabrian chili butter, marinated tomatoes, ricotta salata, basil* ^{veg}

Mac & Cheese — *truffle butter, fontina, white cheddar, mornay sauce, crispy reggiano* ^{veg}

Tuna Poke Wonton Taco Station

{ \$30 per person supplement }

Tuna Poke Wonton Tacos* — *micro cilantro, radish, wasabi kewpie*

Seafood Displays

Must be confirmed to open with event start.

Poached Jumbo Shrimp ^{sf}

served with cocktail sauce and traditional accompaniments

{ \$30 per person supplement }

Poached Jumbo Shrimp & Chef Selection of Oysters ^{sf*}

served with cocktail sauce and traditional accompaniments

{ \$40 per person supplement }

Poached Jumbo Shrimp, Chef Selection of Oysters & Crab Claws ^{sf*}

served with cocktail sauce, horseradish, mignonette, clarified butter and traditional accompaniments

{ \$55 per person supplement }

All menu items are subject to change according to seasonality and availability

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

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RESTAURANT • LOUNGE

Dessert Options

{30-minutes service}

Gelato & Sorbet Station

{ \$20 per person supplement }

mini cones, sprinkles, chocolate and strawberry sauces

Light Up Your Table

{ \$45 per wheel supplement - 30 wheel maximum }

Beauty's Wonder Wheel — *chef's selection of desserts featuring a mix of carnival desserts*

Macaron Towers Dessert Station

{ \$1850 per tower supplement }

210 pieces of assorted macarons per tower

v - vegan | veg - vegetarian | gf - gluten-free

† - can be made vegan or vegetarian, must confirm this request at time of contracting

† † - can be made gluten-free, must confirm this request at time of contracting

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