



LAVO

CATERING

702.388.9301
LVEVENTS@TAOGROUP.COM

WWW.LAVOLV.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 LAVO, ONE OF THE MOST
POPULAR ITALIAN RESTAURANTS
IN LAS VEGAS, 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
LVEVENTS@TAOGROUP.COM**

LAVO

TRAY-PASSED HORS D'OEUVRES

8.00 ++ Per Piece, + 24% Taxable Admin Fee + 8.375% Tax

All pricing is based on a per guest, per hour price and must be ordered for the entire group.

HOT

CHICKEN

Chicken Parmigiano

PORK

Sausage & Pepper Crostini ^{GF}
Puff Pastry-Wrapped Sausage

VEGETARIAN

Spinach & Artichoke Pizza
Margherita Pizza
Stuffed Mushrooms

SEAFOOD

Baked Clams Oreganato
Grilled Shrimp Oreganato Skewers

BEEF

Imperial Wagyu Meatball Heroes
Risotto Crocchetta With Truffled Beef Tartare* ^{GF}

COLD

PORK

Burrata Wrapped In Prosciutto ^{GF}
Mortadella & Boschetto Cheese Skewer ^{GF}
Grilled Asparagus Wrapped In Prosciutto ^{GF}

VEGETARIAN

Heirloom Tomato Bruschetta
Seasonal Fruit Bruschetta
Whipped Spiced Ricotta & Spinach Crostini
Robiola & Truffle Honey Crostini
Parmigiano & Pecorino Biscotti

SEAFOOD

Tuna Tartare Crostini, Avocado & Lemon Vinaigrette*
Salmon Tartare With Pesto On Frico*
Smoked Salmon Mascarpone, Fennel, Semolina Cracker*
Citrus Perfume Lobster Salad †
Mini Shrimp Cocktail ^{GF}

BEEF

Grilled Steak Crostini With Caesar Dressing
Beef Carpaccio Bruschetta With Truffle & Arugula*

DESSERTS

HALF-HOUR GOURMET TRAY-PASSED

8.00 ++ Per Piece, + 24% Taxable Admin Fee + 8.375% Tax

Exotic Verrine
Lemon Meringue Tartlet
Chocolate & Hazelnut Verrine
Dark Chocolate Raspberry Tartlet
Beignets
Tiramisu
Fresh Fruit & Vanilla Tart
Madeleine
Vegan Panna Cotta
French Macarons

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.

24.11.18-cater

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

25++pp supplemental

Penne Pasta Served With Choice of Two (2) Sauces
(gluten-free pasta available)

Select Two (2):

Tomato Basil ^{VG}

Bolognese Bianco

Alfredo

Melenzana

a la Vodka

RISOTTO STATION

25++pp supplemental

Risotto with Seasonal Vegetables ^{GF}
(vegan option available)

RISOTTO COI FRUTTI DI MARE STATION

45++pp supplemental

Risotto with Fruits of the Sea ^{GF}
fresh scallops, mussels, shrimp, white wine, garlic, and tomatoes

ANTIPASTI STATION

25++pp supplemental

(must be confirmed to open with event start)

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

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

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

CAESAR SALAD ADD-ON:

20++pp supplemental

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

WORLD-FAMOUS MEATBALL STATION

30++pp supplemental

Wagyu Meatballs with
Fresh-Whipped Ricotta and Sausage Ragù

PIZZA STATION

20++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

40++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

30++pp supplemental

served with lemons and cocktail sauce

POACHED JUMBO SHRIMP & CHEF SELECTION OF OYSTERS*

40++pp supplemental

served with lemons, cocktail sauce, horseradish, mignonette

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

55++pp supplemental

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

DESSERTS

HALF-HOUR GOURMET TRAY-PASSED

10++pp, per item supplemental

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

20++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.

24.11.18-cater