



TAO®

CATERING

702.388.9301
LVEVENTS@TAOGROUP.COM

WWW.TAOLASVEGAS.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

TAO[®]

**BRING TAO ASIAN BISTRO 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@TAOGROUPCOM**

TRAY-PASSED HORS D'OEUVRES

8.00 Per Piece + 24% Taxable Administration Fee + 8.375% Sales Tax



HOT

- Chicken Satay with Peanut Sauce
- Crispy Chicken Gyoza
- Chicken Yakitori
- Pork Pot Stickers
- Pork Belly and Lotus Root
- Pork Bao Buns
- Mini Vegetable Egg Rolls ^{VEG}
- Tempura Shiitake Mushrooms ^{VEG}
- Fries "To Go" ^{V, VEG, GF}
- Shrimp Tempura with Spicy Citrus Aioli
- Red Curry Scallops ^{GF}
- Tom Yum Shooters ^{GF}
- Satay of Chilean Sea Bass
- Peking Duck Spring Rolls with Hoisin Sauce
- Imperial Wagyu Sliders with Cheese and Special Sauce
- Crispy Wagyu Thai Sticks
- Curry Short Rib Samosas
- Thai Chicken Lollipops



COLD

- Mini Lettuce Cups with Bang Bang Chicken
- Sake Shiitake Mushroom Tarts with Ginger ^{VEG}
- Crispy Tofu with Spicy Peanut Sauce
- Baby Corn Custard ^{VEG, GF}
- Tuna Tartare Cones
- Spicy Tuna on Crispy Rice Cake
- Oysters on the Half Shell ^{GF}
- Hamachi and Fuji Apple Tartare
- Lobster Tangerine Canapé ^{GF}
- Smoked Salmon with Yuzu Chive Cream ^{GF}
- Hamachi Cones
- Thai Papaya Salad ^{GF}
- Thai Gaspacho Shooters with Shrimp ^{GF}
- Sake-Poached Shrimp Cocktail ^{GF}
with Asian Cocktail Sauce
- Wagyu Negimaki with Ponzu

DESSERTS

GOURMET TRAY-PASSED DESSERTS

10.00 Per Piece + 24% Taxable Administration Fee + 8.375% Sales Tax

- Exotic Verrine
- Lemon Meringue Tartlet
- Chocolate & Hazelnut Verrine
- Dark Chocolate Raspberry Tartlet
- Beignets

- Tiramisu
- Fresh Fruit & Vanilla Tartlet
- Madeleine
- Vegan Panna Cotta
- French Macarons

V - VEGAN

VEG - VEGETARIAN

GF - GLUTEN FREE



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 a one and one-half hour of food service commencing at the start time of the event.

DIM SUM STATION

\$25++ PER GUEST

INCLUDES ALL SELECTIONS BELOW

Pork Pot Stickers	Shrimp Shumai
Bamboo-Steamed Vegetable Dumplings	Bamboo-Steamed Chicken & Water Chestnut Dumplings

SALAD STATION

\$20++ PER GUEST

SELECT TWO

TAO Temple Salad ^V
Mixed Lettuce Greens, Shallot, Edamame, Water Chestnut, Pickled Ginger, Endive, Cucumber, Yuzu Soy Vinaigrette, Wonton Chips

TAO Kimchee Caesar Salad
Shredded Romaine Lettuce, Shredded Napa Cabbage, House Croutons, Kimchee-Style Caesar Dressing Shaved Parmesan

Thai Egg Noodle Salad
Choy Sum, Peanut, Smoked Tofu, Cilantro, Sweet Chili Dressing

RICE & NOODLE BAR

\$25++ PER GUEST

Mandarin Sizzled Fried Rice
Jasmine Rice, Scallion, Broccoli, Water Chestnut, Oyster Sauce, Bean Sprout, Shiitake Mushroom, Bell Pepper, Egg
CHOICE OF VEGETARIAN, CHICKEN, SHRIMP, DUCK OR PORK

Lo Mein Noodles
Thick Chinese Yellow Wheat Noodles, Green Cabbage, Red Bell Pepper, Bean Sprout, Shiitake Mushroom, Ginger, Garlic, Scallion
CHOICE OF VEGETARIAN, CHICKEN, SHRIMP, DUCK OR PORK

Singapore Mei Fun Noodles ^{V, GF}
Thin Rice Noodles, Mixed Julienned Vegetables, Snow Pea, Bell Pepper, Carrot, Shiitake Mushroom, Red Onion

IMPERIAL WAGYU BURGER STATION

\$30++ PER GUEST

Wagyu Sliders with Cheese & Spicy Ketchup
Crispy French Fries

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

LIVE ROLLING SUSHI STATION

\$45++ PER GUEST

SERVED WITH TRADITIONAL ACCOMPANIMENTS

Salmon & Cucumber Roll*
California Roll
Spicy Tuna Roll*
Cucumber, Avocado, Asparagus Roll

SEAFOOD STATIONS

MUST BE CONFIRMED TO OPEN WITH EVENT START
CUSTOM-LOGOED ICE SCULPTURE ENHANCEMENT AVAILABLE

Sake-Poached Jumbo Shrimp

\$30++ PER GUEST
Ginger-Soy Cocktail Sauce

Jumbo Shrimp & Oysters*

\$40++ PER GUEST
Sake-Poached Jumbo Shrimp, Chef Selection Oysters on the Half Shell, Ginger-Soy Cocktail Sauce, Ponzu, Lemons

Jumbo Shrimp, Oysters* & Lobster Claws

\$55++ PER GUEST
Sake-Poached Jumbo Shrimp, Chef Selection Oysters on the Half Shell, Lobster Claws, Ginger-Soy Cocktail Sauce, Ponzu, Clarified Butter, Lemons

TAO STYLE CARVING STATION

\$40++ PER GUEST

SELECT ONE

Korean-Style Sesame-Marinated Roasted Sirloin
Sliced Bao Buns, Traditional Accompaniments

Roasted Boneless Loin of Pork

Chinatown Mustard Honey Glaze, Sliced Bao Buns, Traditional Accompaniments

Peking Duck

Hong Kong Hoisin Sauce, Mu Shu Wraps, Traditional Accompaniments
*For groups of up to 400 maximum

ASSORTED SATAYS

\$30++ PER GUEST

CHOOSE THREE - AVAILABLE FOR UP TO 300 GUESTS

Wagyu Beef Yakitori

Grilled Imperial Wagyu, Yakitori Glaze, Chive, Lemon

Chicken

Peanut Sauce, Cilantro, Cucumber

Grilled Chilean Sea Bass

Duroc Pork
Gochujang Marinade, Lime, Crispy Garlic

Tiger Shrimp
Mango Chutney, Cilantro

V - VEGAN VEG - VEGETARIAN GF - GLUTEN FREE

PRICES DO NOT INCLUDE 8.375% SALES TAX OR 24% TAXABLE ADMINISTRATIVE FEE

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DESSERT STATIONS

BUDDHA'S DELIGHT ICE CREAM STATION

\$15++ PER GUEST

SERVED WITH

Fortune Cookie Cones
Assorted Ice Cream
Fresh Fruit & Nuts
Chocolate Sauce
Caramel Sauce
Assorted Candies
Whipped Cream

MOCHI & COOKIE STATION

\$20++ PER GUEST

Assorted Mochi Ice Cream & Chef's Selection of Cookies

CHOCOLATE PARFAIT STATION

\$15++ PER GUEST

Layers (listed bottom to top)

Chocolate Pudding, Creamy White Chocolate Mousse, Peanut Brittle,
Dark Chocolate Mousse, Vanilla Crème Anglaise,
Nuts and A Crispy Chocolate Praline

MACARON TOWERS STATION

\$1850++ PER TOWER

210 Pieces Assorted Macarons Per Tower

V - VEGAN

VEG - VEGETARIAN

GF - GLUTEN FREE

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