

Bring TAO Los Angeles,
one of the most popular Asian
restaurants in Los Angeles,
to your home or office.

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 or
family gathering!

For catering inquiries,
please contact us at
LACatering@taogroup.com



TAO
LOS ANGELES

CATERING MENU

323-686-3122

LACATERING@TAOGROUP.COM

6421 SELMA AVENUE · LOS ANGELES

TAOLOSANGELES.COM

Available anywhere in Los Angeles. 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 |
|---|----------|-----------|
| hot edamame* | 65 | 125 |
| TAO temple salad <i>asian greens, soy vinaigrette</i> | 80 | 155 |
| spicy tuna tartare on crispy rice | 115 | 225 |
| chicken satay <i>peanut dipping sauce</i> | 95 | 185 |
| satay of chilean sea bass | 160 | 315 |
| pork potstickers <i>chili sesame glaze</i> | 90 | 175 |
| imperial vegetable egg rolls | 80 | 155 |
| chicken gyoza <i>pan fried or steamed</i> | 90 | 175 |
| chicken wing lollipops <i>sweet and sour, crushed peanuts</i> | 95 | 185 |
| lobster wontons <i>shiitake ginger broth</i> | 125 | 245 |
| bamboo steamed vegetable dumplings | 80 | 155 |
| thai chicken lettuce cups <i>chilis, thai basil</i> | 115 | 225 |

YAKITORI

| | 1/2 Tray | Full Tray |
|------------|----------|-----------|
| wagyu beef | 175 | 345 |
| lamb chop | 180 | 355 |

48 hours notice required on all catering orders
Delivery charges may vary by location

prices and availability subject to change

ENTRÉES

| | 1/2 Tray | Full Tray |
|--|-------------|-----------|
| crispy orange chicken | 115 | 195 |
| honey glazed salmon | 140 | 275 |
| black pepper chili chicken | 115 | 195 |
| thai sweet and spicy shrimp | 140 | 275 |
| grilled branzino* <i>ginger kaffir lime vinaigrette</i> | 150 | 295 |
| miso roasted black cod | 190 | 375 |
| filet mignon “tokyo” style <i>marrow crust</i> | 290 | 575 |
| beef and broccoli <i>aged n.y. strip</i> | 250 | 495 |
| filet mignon pepper steak* <i>bell peppers, shiitake mushroom, onion</i> | 175 | 345 |
| black pepper chili tofu | 115 | 195 |
| peking duck | 96 per duck | |

SUSHI

| | Platter |
|--|---------|
| small sushi platter <i>6 rolls or 9 pieces nigiri plus 4 sushi rolls</i> | 125 |
| medium sushi platter <i>9 rolls or 12 pieces nigiri plus 6 sushi rolls</i> | 175 |
| large sushi platter <i>12 rolls or 18 pieces nigiri plus 8 sushi rolls</i> | 225 |

YOUR CHOICE OF ROLLS

| |
|--|
| crunchy spicy yellowtail <i>crushed onion</i> |
| vegetable roll <i>eight treasure vegetables, soy paper</i> |
| chef yoshi <i>tuna, salmon, avocado</i> |
| angry dragon <i>eel, kabayaki sauce</i> |
| salmon avocado <i>salmon tartare, avocado</i> |
| spicy tuna and crispy rice <i>mango salsa</i> |

surf and turf* *lobster salad, sesame chimichurri (+\$8 per roll)*

alaskan king crab california roll *avocado, cucumber (+\$8 per roll)*

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

SOPHISTICATED NOODLES AND RICE

| | 1/2 Tray | Full Tray |
|---|----------|-----------|
| jasmine white rice or brown rice* | 30 | 55 |
| vegetable fried rice <i>olive leaf, french beans, egg</i> | 80 | 155 |
| barbeque duck fried rice <i>sundried tomatoes, kaffir lime, mint</i> | 95 | 185 |
| shanghai fried rice <i>vegetables, shrimp, pork, egg</i> | 95 | 185 |
| triple pork fried rice <i>pork belly, bbq roast pork, chinese sausage</i> | 95 | 185 |
| 8 greens fried rice* <i>jasmine rice, seasonal vegetables, egg white</i> | 80 | 155 |
| lobster fried rice <i>kimchi, shallots</i> | 135 | 265 |
| hong kong fried noodle <i>chicken, egg, mixed vegetables, roast pork</i> | 95 | 185 |
| lo mein with chicken | 85 | 165 |
| lo mein with roast pork | 85 | 165 |
| lo mein with shrimp | 90 | 175 |
| vegetable chow fun | 80 | 155 |
| pad thai noodles* <i>peanuts, mushrooms, tofu</i> | 90 | 175 |
| pad thai noodles with chicken | 100 | 195 |
| pad thai noodles with shrimp* | 105 | 195 |
| drunken lobster pad thai* <i>brandy, cashews</i> | 135 | 265 |

FROM THE SIDES

| | 1/2 Tray | Full Tray |
|---|----------|-----------|
| chinese broccoli <i>black bean sauce</i> | 65 | 125 |
| charred brussels sprouts <i>cilantro lime vinaigrette</i> | 65 | 125 |
| cantonese cauliflower <i>sweet and sour sauce</i> | 65 | 125 |
| sautéed bok choy <i>garlic (vegan)</i> | 65 | 125 |
| spicy eggplant | 65 | 125 |

DESSERTS

| | 1/2 Tray | Full Tray |
|-----------------------------|---------------|-----------|
| fresh fruit platter* | 65 | 120 |
| yuzu sugar dusted doughnuts | 65 | 120 |
| banana pudding | 65 | 120 |
| giant fortune cookie | 24 per cookie | |

* denotes gluten free
please alert us of any food allergies