

LAVO

STATIONS

*Pricing is per guest and applies to the full group. Includes 1.5 hours of food service.
For events with tray-passed items, stations can be added at standard pricing.
For station-only events: minimum of 2 stations and \$50 per person required.*

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 Bianco

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-logoed 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.

25.09.16