



## GRAB & GO 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.

### DIM SUM STATION

**\$25++ PER GUEST SUPPLEMENTAL**

INCLUDES ALL SELECTIONS BELOW

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

### SALAD STATION

**\$15++ PER GUEST SUPPLEMENTAL**

SELECT TWO

**TAO Temple Salad** <sup>VEG</sup>

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** <sup>VEG</sup>

Choy Sum, Peanut, Smoked Tofu, Cilantro, Sweet Chili Dressing

### RICE & NOODLE BAR

**\$20++ PER GUEST SUPPLEMENTAL**

**Mandarin Sizzled Fried Rice**

Jasmine Rice, Scallion, Broccoli, Water Chestnut, Oyster Sauce, Bean Sprout, Shiitake Mushroom, Ginger, Garlic, Scallion  
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** <sup>V, GF</sup>

Thin Rice Noodles, Mixed Julienned Vegetables, Snow Pea, Bell Pepper, Carrot, Shiitake Mushroom, Red Onion

### IMPERIAL WAGYU BURGER STATION

**\$25++ PER GUEST SUPPLEMENTAL**

Wagyu Sliders with Cheese & Spicy Ketchup  
Crispy French Fries

### ENTRÉE STATION

**\$30++ PER GUEST SUPPLEMENTAL**

CHOOSE TWO

|                                          |                              |
|------------------------------------------|------------------------------|
| Crispy Orange Chicken                    | Honey-Glazed Salmon*         |
| Filet Mignon Pepper Steak* <sup>GF</sup> | Miso-Roasted Chilean Seabass |
| Thai Sweet & Spicy Shrimp                |                              |

### SUSHI STATION

**\$40++ PER GUEST SUPPLEMENTAL**

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**

**\$25++ PER GUEST SUPPLEMENTAL**  
Ginger-Soy Cocktail Sauce

**Jumbo Shrimp & Oysters\***

**\$35++ PER GUEST SUPPLEMENTAL**  
Sake-Poached Jumbo Shrimp, Chef Selection Oysters on the Half Shell, Ginger-Soy Cocktail Sauce, Ponzu, Lemons

**Jumbo Shrimp, Oysters\* & Lobster Claws**

**\$50++ PER GUEST SUPPLEMENTAL**  
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

**\$30++ PER GUEST SUPPLEMENTAL**

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

**\$20++ PER GUEST SUPPLEMENTAL**

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

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

PRICES DO NOT INCLUDE 8.375% SALES TAX, SERVICE CHARGE OR ADMINISTRATIVE FEE

702.388.9301 | LVEVENTS@TAOGROUP.COM



## DESSERT STATIONS

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### BUDDHA'S DELIGHT ICE CREAM STATION

**\$12++ PER GUEST SUPPLEMENTAL**

SERVED WITH

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

### MOCHI & COOKIE STATION

**\$15++ PER GUEST SUPPLEMENTAL**

Assorted Mochi Ice Cream & Chef's Selection of Cookies

### CHOCOLATE PARFAIT STATION

**\$12++ PER GUEST SUPPLEMENTAL**

*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 SUPPLEMENTAL**

210 Pieces Assorted Macarons Per Tower

V – VEGAN

VEG – VEGETARIAN

GF – GLUTEN FREE

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