

# 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** <sup>VG</sup>

**Bolognese**

**Alfredo**

**alla Vodka**

### PIZZA STATION

15++pp supplemental

*(gluten-free crust available, vegan option available)*

**Margherita** <sup>V</sup>

*fresh mozzarella, tomato, basil*

**Spinach & Artichoke** <sup>V</sup>

*fresh mozzarella, roasted garlic, black olives, mushrooms*

**Carne**

*sopressata, prosciutto, tomato, pepperoncini, fresh mozzarella*

### RISOTTO STATION

15++pp supplemental

**Risotto with Seasonal Vegetables** <sup>GF</sup>  
*(vegan option available)*

### RISOTTO COI FRUTTI DI MARE STATION

39++pp supplemental

**Risotto with Fruits of the Sea** \* <sup>GF</sup>  
*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 <sup>GF</sup>

**CHEESES**: boschetto al tartufo, ffo d'arancio, humboldt fog, parmigiano reggiano <sup>GF</sup>

**CRUDITÉS**: celery, carrot, tomato, bell pepper, pickled cauliflower <sup>VG</sup>

**CAESAR SALAD** \* **ADD-ON:** <sup>GFP</sup>

10++pp supplemental

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

### CARVING STATION

25++pp supplemental

*(served with soft rolls and accompaniments)*

**Italian Herb-Crusted Sirloin** \* <sup>GF</sup>

or

**Rosemary-Crusted Pork Loin** <sup>GF</sup>

### SEAFOOD STATIONS

*(Custom-logged 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*

### WORLD-FAMOUS MEATBALL STATION

20++pp supplemental

**Wagyu Meatballs with**

**Fresh-Whipped Ricotta and Sausage Ragù**

## 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)*

**26.06.04**

*\* Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*