



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 ^{VEG}

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 ^{VEG}

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 ^{V, GF}

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

Thai Sweet & Spicy Shrimp

Teriyaki-Glazed Salmon*

Miso-Roasted Chilean Seabass

Filet Mignon Pepper Steak* ^{GF}

Limited to groups of 500 or fewer

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

33++ PER GUEST SUPPLEMENTAL

SELECT ONE

Korean-Style Sesame-Marinaded 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

AVAILABLE FOR UP TO 300 GUESTS

25++ PER GUEST SUPPLEMENTAL - CHOOSE TWO

30++ PER GUEST SUPPLEMENTAL - CHOOSE THREE

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

†† CAN BE MADE VEGAN, MUST CONFIRM THIS REQUEST AT TIME OF CONTRACTING † CAN BE MADE GLUTEN FREE, MUST CONFIRM THIS REQUEST AT TIME OF CONTRACTING

* 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.

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

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