



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	Miso-Roasted Chilean Seabass
Thai Sweet & Spicy Shrimp	Filet Mignon Pepper Steak* ^{GF}
Teriyaki-Glazed Salmon*	<small>Limited to groups of 500 or fewer</small>

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-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

\$20++ PER GUEST SUPPLEMENTAL
CHOOSE THREE - AVAILABLE FOR UP TO 300 GUESTS

Wagyu Beef Yakitori * Grilled Imperial Wagyu, Yakitori Glaze, Chive, Lemon	Grilled Chilean Sea Bass
Chicken Peanut Sauce, Cilantro, Cucumber	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.

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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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