



BRING ARLINGTON CLUB, TAO GROUP'S
UPPER EAST SIDE RESTAURANT, TO YOUR
HOME OR OFFICE.

OUR OFF-PREMISE CATERING SERVICES
RANGE FROM SMALL DROP-OFFS AND SET-UP FOR
10 PEOPLE, TO FULL SERVICE EVENTS.

LET US CATER YOUR NEXT BIRTHDAY
CELEBRATION, OFFICE LUNCHEON
OR FAMILY GATHERING!

FOR CATERING INQUIRIES,
PLEASE CONTACT US AT
CATERING@TAOGROUP.COM

Delivery Hours

Sunday - Wednesday 5:00pm - 10:00pm

Thursday - Saturday 5:00pm - 11:00pm

Restaurant Hours

Sunday - Wednesday 4:00pm - 10:00pm

Thursday - Saturday 4:00pm - 11:00pm



Arlington Club

LEXINGTON AVENUE BETWEEN 73RD & 74TH STREETS
FOR RESERVATIONS: 212.249.5700



Arlington Club

ARLINGTONCLUBNY.COM

CATERING MENU

212.249.1115

catering@taogroup.com

1032 LEXINGTON AVENUE NEW YORK, NY 10021



24 HOURS NOTICE REQUIRED ON ALL CATERING ORDERS

1/2 Tray serving recommended for 6-12 people

Full Tray serving recommended for 15-20 people

APPETIZERS

	1/2 TRAY	FULL TRAY
FRITTO MISTO <i>calamari, rock shrimp, zucchini</i>	\$65	\$120
BAKED CLAMS OREGANATA <i>crispy breadcrumbs, parmesan, garlic, white wine</i>	\$70	\$130
CHICKEN MEATBALLS <i>marinara</i>	\$80	\$150
CRISPY BERKSHIRE PORK BELLY <i>apple cider glaze, cabbage slaw</i>	\$80	\$150
GRILLED OCTOPUS <i>fingerling potatoes, garbanzo beans, roasted peppers, chorizo, smoked paprika, vinaigrette</i>	\$100	\$190
LOBSTER SLIDERS <i>lemon caper dressing, tarragon, celery salad, brioche</i>	\$100	\$190
CRAB CAKES <i>celery root remoulade</i>	\$110	\$210
TUNA TARTARE <i>avocado, gingered soy-citrus</i>	\$120	\$230
SHRIMP COCKTAIL (gf) <i>cocktail sauce, lemon</i>	\$125	\$240

SALADS

	1/2 TRAY	FULL TRAY
GREEK (v, gf) <i>tomatoes, onions, olives, feta, bell peppers, cucumber</i>	\$60	\$110
CAESAR <i>lemon, parsley, parmigiano, croutons</i>	\$65	\$120
KALE (v, gf) <i>tuscan kale, radicchio, spinach, pear, dried cranberries, candied pecans, manchego cheese, cider vinaigrette</i>	\$75	\$140
CHOPPED WEDGE <i>vine ripened tomatoes, crispy pork belly, egg, red onion, great hill farm blue cheese, blue cheese dressing</i>	\$80	\$150
LOBSTER AND CRAB LOUIE (gf) <i>avocado, red bell pepper, cucumber, portobello mushroom, radish, celery, mixed greens, red wine vinaigrette</i>	\$90	\$170

STEAKS

Our cuts are seasoned with sea salt and black pepper, and finished with browned butter. They are served sliced for your convenience.

	1/2 TRAY	FULL TRAY
MARINATED HANGAR STEAK	\$120	\$230
WAGYU SKIRT STEAK	\$150	\$290
NEW YORK STRIP	\$180	\$350
FILET MIGNON	\$180	\$350
PORTERHOUSE	\$200	\$390

SAUCES (please choose one)

arlington steak sauce • béarnaise • peppercorn-armagnac

SPECIALITIES

	1/2 TRAY	FULL TRAY
EGGPLANT PARMESAN (v) <i>pomodoro, pecorino cheese</i>	\$75	\$140
VEAL PARMIGIANA <i>all-natural veal, fresh mozzarella, marinara, basil</i>	\$90	\$175
SPICE ROASTED AMISH CHICKEN (gf) <i>house sauce</i>	\$95	\$180
FRESH PAPPARDELLE VEAL BOLOGNESE <i>black truffle, parmigiano</i>	\$100	\$190
CRISPY SHRIMP RIVIERA <i>colossal shrimp, cherry tomatoes, roasted peppers, shallots, chilis, white wine</i>	\$120	\$230
SHORT RIB LASAGNA (48 hours notice required) <i>basil, pecorino, pomodoro sauce</i>	\$120	\$230
BROILED KING SALMON (gf) <i>french lentils, braised rainbow chard</i>	\$130	\$250
PASTRAMI SHORT RIB <i>worcestershire sauce, pickled fennel, celery</i>	\$145	\$280
SAUTÉED DOVER SOLE <i>meunière, capers</i>	\$260	\$500

(v) = vegetarian (gf) = gluten free

AVAILABLE ANYWHERE IN MANHATTAN. ALL FOODS ARE READY TO BE SERVED BUFFET STYLE AND INCLUDE DISPOSABLE PLATES AND CUTLERY. WE SUGGEST A DELIVERY TIME OF APPROXIMATELY 20 MINUTES PRIOR TO YOUR SERVICE TIME.

SIDES

	1/2 TRAY	FULL TRAY
MASHED POTATOES (v, gf) <i>vermont butter</i>	\$65	\$125
CREAMED SPINACH (v, gf) <i>fontina, nutmeg</i>	\$65	\$125
MAC & CHEESE (v) <i>smoked gouda, cream</i>	\$65	\$125
HARICOT VERT (v, gf) <i>almonds, shallots</i>	\$65	\$125
BRUSSEL SPROUTS (gf) <i>cipollini onion, pancetta</i>	\$65	\$125
STEAMED ASPARAGUS (v, gf) <i>lemon, olive oil</i>	\$65	\$125
WILD MUSHROOMS (v, gf) <i>sage, garlic</i>	\$65	\$125
STEAMED BROCCOLI (v, gf) <i>lemon, sea salt</i>	\$65	\$125
ONION STRINGS (v) <i>buttermilk soak</i>	\$65	\$125
LOBSTER GNOCCHI <i>lobster bechemel</i>	\$90	\$170

DESSERTS

	1/2 TRAY	FULL TRAY
SEASONAL FRUIT (gf)	\$55	\$100
PEANUT BUTTER-CHOCOLATE BAR	\$55	\$100
BROOKLYN BLACKOUT CAKE	\$55	\$100
BAKED APPLE CIDER DOUGHNUTS	\$55	\$100
BANANA CREAM PIE	\$55	\$100
SILKY NEW YORK CHEESECAKE	\$55	\$100

BEVERAGES

OLDE BROOKLYN BOTTLED SODAS <i>orange, black cherry, cream soda, root beer</i>		\$3
BOTTLED WATER <i>sparkling or still</i>		\$3.75

EXTRAS

STAND AND STERNOS SET <i>stand, two sternos, deep tray insert</i>		\$15
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