

AVANTI

Catering Menu

BOULDER

*Here is our curated menu designed from each of our seven restaurants.
We offer a variety of options to please every palette.
Choose what you want, and we will take care of the rest.
Or, hand it off, and we'll procure a menu for your party with our favorite items.*



PARTY STARTERS



Platters

SERVES 12-15

18+1 SLIDERS

from Rye Society

steamed pastrami, slaw, russian dressing, swiss / \$50

REUBEN (OR VEGAN REUBEN) SLIDERS

from Rye Society

steamed corned beef or roasted portabella mushroom, swiss, kraut, russian dressing (v) / \$50

GREEN GABLES SLIDERS

from Rye Society

thinly sliced turkey, bacon, avocado, pickled red onion, tomato, horseradish aioli / \$50

MIXED SATAY BOARD

from Rooted Craft Kitchen

chicken, beef and vegetarian skewers with dipping sauces / \$110

WHITE TRUFFLE GRILLED CHEESE BITES

from Rooted Craft Kitchen

aged white cheddar, white truffle oil, king's hawaiian rolls / \$48

SHRIMP CEVICHE & TARO CHIPS

from Quiero Arepas

sweet shrimp with lime juice and seasoning / \$95

WARM BAKED PRETZELS

from New Yorkese

chili flake, parmesan, fennel / \$45

CRISPY VEGETABLE SPRING ROLLS

from Pig & Tiger

served with ginger mustard aioli (v) / \$45

BALLER BOARD

from New Yorkese

assortment of salumi and cheeses / \$85

HUMMUS

from Boychick

served with pita and veggies choose one / \$100

traditional (v)(gf)(df), fried cauliflower (v)(gf)(df), greek (gf), falafel (gf)(df)(v) or shawarma (gf)

DIPS & SPREADS

from Boychick

choose one / \$25

or all four / \$80

morroccan carrot dip (v)(gf)(df), labneh (gf), muhammarra (v)(gf)(gf) or whipped feta (gf)

TAIWANESE STREET CORN RIBS

from Pig & Tiger

salt and pepper spice, scallions, crispy garlic (v)(gf) / \$50

PARTY STARTERS

A La Carte

PRICED PER PERSON

LITTLE TOASTS

from New Yorkese

choice of three / \$6
roasted tomato & basil pesto;
calabrian chili & roasted pepper;
dehydrated olive, marinated olives
& olive oil;
pepperoni nduja;
roasted kale & ricotta; or
maitake mushroom, ricotta
& truffle

CHIPS AND 'QUESO'

from Rye Society

choice of chips / \$4
bagel chips, potato chips, or
tater tots (+2), add pastrami or
corned beef (+\$2.50)

DUCK LETTUCE WRAPS

from Pig & Tiger

confit duck, scallions, cucumbers,
hoisin (gf) / \$6.50

NASHVILLE POPCORN CHICKEN SLIDERS

from Rooted Craft Kitchen

buttermilk fried chicken thighs,
nashville hot (or not), slaw, bread
and butter pickles / \$5

DEVIL-ISH EGGS

from Rooted Craft Kitchen

crispy onion, chive, truffle,
parmesan cheese / \$2

SATAY SELECTION

from Rooted Craft Kitchen

choice of chicken, beef, or
seasonal vegetables, satay
sauce / \$5

AREPITAS CON QUESO

from Quiero Arepas

white corn masa with cheese
blended, grilled and served with
dipping sauce / \$80

FALAFEL BALLS OR MEATBALLS

from Boychick

lamb meatballs (gf)(df) / \$3
falafel balls (v)(gf)(df) / \$1

WAGYU BEEF MEETBALLS

from Rooted Craft Kitchen

spiced tomato sauce, herbed
breadcrumbs, parmesan
cheese / \$3

TAIWANESE PORK STEAM BUNS

from Pig & Tiger

pork belly, pickled mustard
greens, cilantro / \$5

TAIWANESE SEASONAL VEGGIE STEAM BUNS

from Pig & Tiger

local farm produce, brown sugar
aioli, fried garlic (v) / \$5

≡ GREENS & SIDES ≡

Platters

SERVES 12-15

ROOTED FRY BASKET

from Rooted Craft Kitchen

crispy coated french fries / \$40
add salt and vinegar +\$3
truffle parmesan +\$5

SWEET FRIED PLAINAINS

from Quiero Arepas

topped with cheese and served
with guasacaca sauce / \$60

EVERYTHING SPICED

TATER TOTS

from Rye Society

served with russian
dressing / \$55

MINI-POTATO LATKES

from Rye Society

served with applesauce and
sour cream / \$55

FRIED CAULIFLOWER

from Boychick

crispy florets tossed with ras el
hanout and dates, on labneh and
zhoung and topped with fresh
mint, cilantro and arugula
(gf) / \$100

ROOTED MAC & CHEESE

from Rooted Craft Kitchen

housemade artisan cheese sauce,
herbed breadcrumbs, parmesan
cheese / \$60
add truffle +\$5
bacon +\$8
green chilies +\$9
fried popcorn chicken +\$15
lobster +\$50
*or mix and match your add-ons

DR. ROSEN'S FEEL GOOD BOWL

from Rye Society

roasted sweet potatoes,
mushrooms, curry roasted
cauliflower, kale, avocado, quinoa,
toasted pumpkin seeds, tamari
carrot vinaigrette / \$110

CAESAR SALAD

from New Yorkese

baby romaine, parmesan,
pecorino vinaigrette, black
pepper / \$65

SWEET & SPICY BRUSSEL SPROUTS

from Pig & Tiger

crispy garlic, cilantro, tiger
aioli (v)(gf) / \$85

FATTOUSH

from Boychick

cucumber, tomato, watermelon
radish, fried pita, arugula and
olives tossed in a zesty tahini
vinaigrette (df)(v) / \$100

CUCUMBER & TOMATO

from Boychick

tossed with olive oil, lemon and
za'atar seasoning, served on a
bed of arugula and topped with
feta, pickled onions and fresh
herbs (gf) / \$100

ENSALDA DE PAMITOS

from Quiero Arepas

organic mixed greens topped with
hearts of palm, sliced avocado,
tomato and cucumber with house
vinaigrette / \$60

ARUGULA SALAD

from Rooted Craft Kitchen

altius farms arugula, parmesan
vinaigrette, shaved grana padano,
toasted pine nuts / \$65

≡ MAINS & SWEETS ≡

Chef-Action Stations

UNIQUE EXPERIENCE WITH CHEFS
PREPARING SELECTIONS
DURING YOUR EVENT

LIVE RAW BAR STATION

from Rooted Craft Kitchen

seasonal selection of raw oysters
shucked to order (east and west
coast), chilled gulf shrimp, tuna
poke, served with mignonette,
cocktail sauce,
horseradish / \$25 per person

LIVE BBQ STATION

from Rooted Craft Kitchen

brisket carved to order, pulled
pork, bbq chicken, king's
hawaiian rolls, pickles, onions,
rooted bbq sauce, mac and
cheese, brussels, slaw / \$30
per person

LIVE POT STICKERS

from Pig & Tiger

pork and vegetable dumplings
pan fried to order with a garnish
station of dumpling sauce, house
chili oil, crispy shallots and
herbs / \$20 per person

LIVE TAIWANESE VEGETABLE CHOW MEIN

from Pig & Tiger

pickles cabbage, carrots, and
broccoli stir fried to order with
chow mein noodles, topped with
cilantro, fried shallots, and pickled
fresno chilies / \$20 per person

LIVE HAND CARVED SLIDERS

from Rye Society

pork and vegetable dumplings
pan fried to order with a garnish
station of dumpling sauce, house
chili oil, crispy shallots and
herbs / \$25 per person

Platters & Buffets

PIZZA BUFFET

from New Yorkese

assortment of new yorkese
pizzas / \$11 per person

BUILD YOUR OWN PITA BAR

from Boychick

shawarma and falafel served with
sides of zhong, tzatiki, pickled
onions, hummus, cucumber &
tomato salad, chopped pickles
and warm pita bread / \$19 per
person

AREPA TRAYS

from Quiero Arepas

full-sized arepas packed in a tray,
10 to an order, 100% gluten-free
la original (v) \$100
queso (v) \$100
hongos (v) \$100
jamon y queso \$110
pollo guisado \$110
reina pepiada \$110
pabellon \$110
la havana \$120
el caribe \$140

Dessert

NUTELLA CANNOLIS

from New Yorkese

\$4

JUMBO CHOCOLATE CHIP COOKIES

from Rye Society

\$4 per cookie

CARNEGIE DELI BLACK & WHITE COOKIES

from Rye Society

individually wrapped / \$4.50 per
cookie

HOUSE-MADE RUGELACH

from Rye Society

\$2.50 each

FORTUNE RICE KRISPIE TREAT BITES

from Pig & Tiger

brown butter, fortune cookies,
sea salt / \$2 each

Thank You



For more information, contact Michelle Wallace
by emailing Michelle@avantifandb.com