

# AVANTI

## Catering Menu

DENVER

*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

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### INGLORIOUS BOARD

*from Gortami Pizza*

assortment of charcuterie & cheese along with pickled vegetables, preserves, & flatbread crackers / \$85

### SICHUAN MOZZERELLA STICKS

*from Meta Asian Kitchen*

ma la seasoning, chili oil, scallion, thai basil ranch / \$55

### QUESADILLAS

*from Vaca Gordo BBQ*

choice of chopped bbq: smoked chicken, beef brisket or pulled pork, guacamole, bbq sauce, jack cheese / \$60

### SHRIMP CEVICHE & TARO CHIPS

*from Quiero Arepas*

sweet shrimp with lime juice and seasoning (gf)(df) / \$95

### SHRIMP PO' BOYS

*from Del Mar*

crispy shrimp, dynamite sauce, lettuce, tomato, old bay aioli, kings hawaiian rolls / \$55

### MIXED SATAY PLATTER

*from Del Mar*

grilled chicken, shrimp, and vegetable skewers, served with dipping sauces / \$110

### CHILLED GULF SHRIMP COCKTAIL

*from Del Mar*

chilled jumbo gulf shrimp, lemon, wasabi cocktail sauce / \$92

### FRIED VEGAN SPRING ROLLS

*from Meta Asian Kitchen*

hk salt, housemade duck sauce (v) / \$55

### BAO BUNS

*from Meta Asian Kitchen*

shiitake mushroom, pork belly, or spicy chicken / \$70

### BBQ NACHOS

*from Vaca Gordo BBQ*

chopped bbq, crema, pickled onion, jalapeno, queso (gf) / \$85

### CHIPS & DIP

*from Vaca Gordo BBQ*

chips & queso (gf) / \$60  
chips & guacamole (gf) (df) (v) / \$72

### AREPITAS CON QUESO

*from Quiero Arepas*

white corn masa with cheese, blended and grilled, served with guasacaca (gf) / \$80

### NACHO FRIES

*from Knockabout Burgers*

crispy fries topped with queso, chipotle aioli, pickled jalapenos & onions, pico de gallo, and guacamole (gf) / \$65

### SCALLION PANCAKES

*from Meta Asian Kitchen*

choice of sauce : meta soy, spicy mayo or thai basil ranch / \$70  
extra sauce +\$5

### DRY RUBBED CHICKEN WINGS

*from Del Mar*

slow cooked and grilled jumbo chicken wings (50pc), dry rubbed, served with housemade herb ranch dressing / \$130

# PARTY STARTERS

## *A La Carte*

PRICED PER PERSON

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### **POKE CUPS**

*from Del Mar*

sushi rice with poke sauce  
vegetarian / \$6  
salmon / \$7  
spicy tuna / \$7

### **WHIPPED RICOTTA**

*from Gortami Pizza*

choose three toppings / \$7  
basil pesto & pine nuts;  
calabrian chili & pepper jam;  
baby broccoli, chili & lemon;  
olive tapenade & basil

### **AVOCADO TOAST**

*from Gortami Pizza*

avocado, burrata, sesame, olive  
oil, microgreens / \$3.50

### **BBQ FRITO PIE CUP**

*from Vaca Gordo BBQ*

choice of bbq : brisket or pulled  
pork, queso, jalapeno / \$5

### **TNT TEMPURA SHIMP CUPS**

*from Del Mar*

tempura fried shrimp, chili oil,  
kewpie / \$7

### **HUMMUS & PITA CUPS**

*from Bistro Georgette*

grilled pita with roasted red  
pepper hummus, olive oil,  
pinenuts (v)(df) / \$2

### **STREET CORN ELOTE CUPS**

*from Del Mar*

charred sweet corn, cotija cheese,  
chive, sumac (gf) / \$3  
add grilled shrimp +\$3

### **CHICKEN OR EGGPLANT**

### **PARMESAN SLIDERS**

*from Bistro Georgette*

hawaiian rolls with basil aioli,  
mozzarella and arugula / \$3

### **BURGER SLIDERS**

*from Knockabout Burgers*

2oz grass-fed beef patty,  
american cheese, lettuce, onions,  
& dill pickles, with knockabout  
sauce on a brioche bun / \$5  
sub for beyond burger +\$1

### **FRIED CHICKEN SLIDERS**

*from Knockabout Burgers*

2oz hormone & antibiotic free  
chicken tender, dill pickles, ranch  
coleslaw with knockabout sauce  
on a brioche bun / \$4  
make 'em hot +\$1

### **CROQUE MADAME SLIDERS**

*from Bistro Georgette*

grilled ham and cheese, mornay  
sauce, fried egg / \$4

# ≡ GREENS & SIDES ≡

## Platters

SERVES 12-15

### BABY ROMAINE SALAD

*from Gortami Pizza*

parmesan, black pepper, honey mustard, basil (gf) / \$70

### ENSALADA DE PALMITOS

*from Quiero Arepas*

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

### TUNA NICOISE SALAD BOARD

*from Del Mar*

confit tuna, egg, nicoise olive, sugar snap peas, shaved onion, pickled baby bell peppers, olive vinaigrette (gf) / \$55

### TOMATO & CUCUMBER

*from Gortami Pizza*

arugula, feta, toasted pistachio, pickled onion, basil (gf) / \$70

### WEDGE SALAD PLATTER

*from Del Mar*

iceberg wedge, bacon lardon, cave aged cheddar, chive, housemade herb ranch dressing (gf) / \$40

### CAESAR SALAD

*from Vaca Gordo BBQ*

cotija cheese, masa crunch (gf) / \$65 add bbq chicken + \$25

### BBQ BRISKET SALAD

*from Vaca Gordo BBQ*

brisket, chili & lime vinaigrette, cotija cheese, pickled onion, jalapeno (gf) / \$90

### GARLIC PARMESAN FRIES

*from Knockabout Burgers*

served with ketchup and KA sauce (gf) / \$45

### PLAIN FRIES

*from Knockabout Burgers*

served with KA sauce and ketchup (gf) / \$40

### RANCH COLESLAW

*from Knockabout Burgers*

coleslaw tossed in homestyle ranch, topped with pickles (gf) / \$40

### SWEET FRIED PLANTAINS

*from Quiero Arepas*

fresh plantains topped with cheese and served with guasacaca sauce (gf) / \$60

# ≡ MAINS & SWEETS ≡

## Platters & Buffets

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### BURGER BAR

*from Knockabout Burgers*  
grass-fed beef patty with melted american cheese on a brioche bun with lettuce, tomatoes, red onions, dill pickles, ketchup & mayo. veggies and sauces served on the side. / \$11.50 per person  
beyond burger patty +\$1  
gluten-free bun +\$2

### TACO PLATTERS

*from Vaca Gordo BBQ*  
choice of meats:  
smoked brisket  
smoked chicken thigh  
jalepeno cheddar sausage  
al pastor pulled pork  
served with tortillas, sauces, pickled onions, pickled jalapenos, cotija and jack cheeses.  
one meat option \$11 per person  
two-meat option \$15 per person

### AREPA TRAYS

*from Quiero Arepas*  
full-sized arepas packed in a tray,  
10 to an order  
la original (gf)(df)(v) / \$100  
queso (gf)(df)(v) / \$100  
hongos (gf)(df)(v) / \$100  
jamon y queso (gf) / \$110  
pollo guisado (gf) / \$110  
reina pepiada (gf) / \$110  
pabellon (gf) / \$110  
la havana (gf) / \$120  
el caribe (gf) / \$140

### CHICKEN TENDERS

*from Knockabout Burgers*  
hormone & antibiotic free  
chicken tenders (df) served with  
ranch and honey mustard / \$70  
(serves 12-15)  
make 'em hot +\$10

### PIZZA BUFFET

*from Gorkami Pizza*  
assortment of Gorkami  
pizzas (gfo) / \$11 per person

### BEEF STIR-FRIED NOODLES

*from Meta Asian Kitchen*  
egg noodles, marinated steak  
strips, peppers, onions, bean  
sprouts / \$120

## Chef-Action Stations

UNIQUE EXPERIENCE WITH CHEFS  
PREPARING SELECTIONS  
DURING YOUR EVENT

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### LIVE RAW BAR STATION

*from Del Mar*  
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

## Dessert

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### CINNAMON CHURROS

*from Vaca Gordo BBQ*  
dulce de leche / \$3.50 each

### SUNDAE BAR

*from Knockabout Burgers*  
6oz cups of soft serve with  
chocolate syrup, strawberry  
sauce, sprinkles, maraschino  
cherries & whipped  
cream (gf) / \$3.50 per person

### COOKIES

*from Bistro Georgette*  
chocolate chip / \$3 each

### CHEESECAKE BITES

*from Knockabout Burgers*  
plain, topped with strawberry or  
chocolate sauce / \$3 each

### DEEP FRIED OREOS

*from Knockabout Burgers*  
\$2 each

### S'MORES

*from Knockabout Burgers*  
\$3 each

KEY:

(gf) gluten-free  
(gfo) gluten-free option  
(df) dairy-free  
(v) vegan

# Thank You



For more information, contact Michelle Wallace  
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