

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

LITTLE TOASTS

from New Yorkese

choice of three / \$75
roasted tomato & basil pesto;
calabrian chili & roasted pepper;
dehydrated olive, marinated olives & olive oil;
pepperoni nduja;
roasted kale & ricotta; or
maitake mushroom, ricotta & truffle

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 BITES

from New Yorkese

chili flake, parmesan, fennel / \$45

CRISPY VEGETABLE SPRING ROLLS

from Pig & Tiger

ginger mustard aioli, scallions (v) / \$45

CREAM CHEESE WONTONS

from Pig & Tiger

housemade sweet & sour sauce (v) / \$45

MEAT & CHEESE BOARD

from New Yorkese

assortment of salumi and cheeses / \$100

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

from Pig & Tiger

salt and pepper spice, scallions,
lemon (v)(gf) / \$55

MIXED SATAY BOARD

from Rooted Craft Kitchen

chicken, beef and vegetarian skewers with dipping

PARTY STARTERS

A La Carte

PRICED PER PERSON

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

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)

SHRIMP CEVICHE SPOONS

from Quiero Arepas
sweet shrimp with lime juice and
seasoning served on
bamboo spoons / \$3

FALAFEL BALLS OR MEATBALLS

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

WAGYU BEEF MEATBALLS

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, crispy shallots /
\$5.50

TAIWANESE SEASONAL VEGGIE STEAM BUNS

from Pig & Tiger
local farm produce, p&t secret
sauce, scallions (v) / \$5.50

≡ 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 PLANTAINS

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

WOK TOSSED GREEN BEANS

from Pig & Tiger

p&t chili crisp, cilantro, crispy
shallots (v)(gf) / \$75

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

ENSALADA DE PALMITOS

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

AREPITAS CON QUESO

from Quiero Arepas

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

MAINS

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 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. choice of 18+1 or Reuben / \$25 per person

LIVE POT STICKERS

from Pig & Tiger

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

KEY:

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

Platters & Buffets

PIZZA BUFFET

from New Yorkese

assortment of new yorkese pizzas / \$12 per person
gluten-free crust +\$2

BUILD YOUR OWN PITA BAR

from Boychick

shawarma and falafel served with sides of zhough, 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

SWEETS

A La Carte

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

Morning Platters

MINI BACON BREADSTICKS

from Lost City

classic sugar-dusted puff pastry
wrapped with candied bacon /
\$32 per dozen

NEW YORK-STYLE CRUMB CAKE

from Lost City

cinnamon cake with brown sugar
streusel topping / \$35 per full
sheet

COFFEE CARAFE

from Lost City

\$32

Cookie & Bar Platters

PETITE PLATTERS BY THE DOZEN OR
MIX & MATCH BY PICKING
TWO FLAVORS

SOUTHERN-STYLE LEMON SHORTBREAD SQUARES

from Lost City

vanilla cookie crust with lemon
filling / \$25

DOMINO BLONDIES

from Lost City

chewy cookie bar with white and
dark chocolate chips, vanilla
crème, and salted nut crumble /
\$25

MOLASSES SPICE SANDWICH COOKIE

from Lost City

molasses cookies with brown
sugar crème filling and candy
ginger dust / \$25

OLD FASHIONED OATMEAL RAISIN SANDWICH COOKIES

from Lost City

oatmeal raisin cookies with cream
cheese chantilly filling / \$25

KITCHEN SINK COOKIES

from Lost City

marshmallows, pretzels, walnuts
and chocolate chunks, topped
with maldon's sea salt / \$25

MADELEINES

from Lost City

french-style lemon cake cookies
/ \$25

BLACK BEAN BROWNIES

from Lost City

chewy chocolate brownies with
chocolate glaze and candied
cranberry-pistachio topping
(gf)(v) / \$25

Cupcake Platters

PETITE CUPCAKES BY THE DOZEN OR
MIX & MATCH BY PICKING
TWO FLAVORS

STRAWBERRY SHORTCAKE

from Lost City

vanilla cake with strawberry
cream cheese filling and vanilla
buttercream frosting / \$32

BOSTON CREME

from Lost City

crème patisserie cake with vanilla
genoise frosting and chocolate
ganache / \$32

GERMAN CHOCOLATE

from Lost City

chocolate cake with coconut-
pecan caramel filling and double
chocolate icing / \$32

RASPBERRY WHITE CHOCOLATE

from Lost City

white cake with raspberry
ganache filling and white
chocolate chunk buttercream
frosting / \$32

ALMOND JOY

from Lost City

marble cake with coconut fudge
filling and vanilla chocolate
swirled icing topped with candied
almonds / \$32

Ask about custom birthday and
wedding cakes or custom
desserts for dietary needs

Thank You



For more information, contact Beth Windle
by emailing Beth@avantifandb.com