

# 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

### MINI BAGEL & LOX

*from Rye Society*

mini bagels, shmear, acme lox, cucumber, pickled red onion and dill. served open faced / \$55

### POPCORN CHICKEN

*from Rooted Craft Kitchen*

served with house-made ranch and rooted barbecue sauce / \$75

### WHITE TRUFFLE GRILLED CHEESE BITES

*from Rooted Craft Kitchen*

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

### EVERYTHING CRUSTED

#### PIGS IN A BLANKET

*from Rye Society*

hot dogs rolled in savory dough and crusted in our house-made everything spice, served with russian dressing & spicy brown mustard / \$50

### 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

### LATKA PLATTER

*from Rye Society*

mini potato pancakes served with sour cream and apple sauce / \$55  
add lox / +\$35

### MEAT & CHEESE BOARD

*from New Yorkese*

assortment of salumi and cheeses / \$100

### HUMMUS

*from Boychick*

served with pita and veggies  
traditional (v)(gf)(df) / \$100  
fried cauliflower (v)(gf)(df) / \$150  
greek (gf) / \$150  
falafel (gf)(df)(v) / \$150  
shawarma (gf) / \$150

### DIPS & SPREADS

*from Boychick*

choose one / \$25  
or all four / \$100  
morroccan carrot dip (v)(gf)(df),  
labneh (gf),  
muhammarra (v)(gf)(gf)  
or whipped feta (gf)

### REUBEN EGG ROLLS

*from Rye Society*

corned beef, swiss cheese, sauerkraut rolled and fried, served with spicy russian dressing / \$45

### TAIWANESE STREET CORN

*from Pig & Tiger*

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

### CHICKEN SATAY BOARD

*from Rooted Craft Kitchen*

chicken skewers with dipping sauces / \$110

# ≡ PARTY STARTERS ≡

## *A La Carte*

PRICED PER PERSON

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### **NASHVILLE POPCORN CHICKEN SLIDERS**

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

### **SHRIMP CEVICHE SPOONS**

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

### **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)

### **FALAFEL BALLS OR MEATBALLS**

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

### **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  
\*ask about custom mac & cheese  
flavors

### 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

## Platters & Buffets

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### 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 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) \$110  
queso (v) \$120  
jamon y queso \$110  
pollo guisado \$150  
reina pepiada \$150  
pabellon \$140  
el caribe \$150  
domino \$110  
add avocado +\$30  
add plantains +\$30

## Chef-Action Stations

UNIQUE EXPERIENCE WITH CHEFS  
PREPARING SELECTIONS  
DURING YOUR EVENT

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### 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 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

### LIVE HAND CARVED SLIDERS

*from Rye Society*

famous steamed pastrami and corned beef hand sliced and served slider style with all condiments : housemade russian dressing, spicy brown mustard, horseradish aioli, house made cole slaw, sauerkraut, swiss cheese / \$20 per person

KEY:

(gf) gluten-free

(gfo) gluten-free option

(df) dairy-free

(v) vegan

# SWEETS

## A La Carte

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### 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

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### 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

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### 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

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### 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](mailto:Beth@avantifandb.com)