



# Welcome to Avanti

Our curated menu is carefully designed from each of our seven restaurant vendors. 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.

# Restaurants





22 Provisions is an authentic, East Coast eatery that features entrees such as steak frites as well as a mix of classic and inventive sandwiches such as a Philly Cheesesteak and Vegan TLT with smoked tofu, romaine, tomato and green goddess dressing on sourdough.





# - Bites -

### **CRAB CAKE BITES**

jumbo lump crab, old bay, lemon, shrimp bisque / \$12

### SPINACH ARTICHOKE CROSTINI

spinach, artichoke, parmesan, cream cheese, garlic, onion, red pepper flake (v) / \$4

### **TUNA POKE**

tuna, soy, rice wine vinegar, ginger, sesame, cucumber, fresnons, green onion (gf) / \$8

### **MOZZARELLA STICKS**

sundried tomato, basil aioli (v) / \$3

# - Platters -

### **PULLED PORK SLIDERS**

pork shoulder, carolina bbq sauce, white onion, pickles, slider bun / \$65

### **GRILLED CHEESE**

sourdough, american cheese, butter / \$40
Add Tomato Soup
tomatoes, shallot, garlic, red pepper flake,
dry vermouth / \$25

### **CHICKEN CAESAR WRAPS**

chicken, caesar dressing, parmesan, croutons, torilla / \$65

### **CUBAN SLIDERS**

roast pork, ham, swiss cheese, yellow mustard, pickles, poolish / \$75

### **SEARED TUNA SLIDERS**

tuna, red miso aioli, ginger sesame slaw, brioche / \$75

# - Desserts -

### **PUMPKIN SPICE RICE CRISPY BITES**

\$3.5 each

(v) - vegetarian (gf) - gluten free

# - Holiday Specials -

### **PRIME RIB STATION**

brioche buns, horseradish aioli, caramelized onions \$25 per person

### **RAW STATION**

west coast and east coast oysters, mignonette, cocktail sauce, tuna poke, colorado smoked trout rillette / \$25 per person add caviar / \$100 per oz

### **WINTER HOLIDAY BAR PLATTER**

marinated olives, spiced nuts, wasabi peas, rosemary popcorn (v) / \$80

### CRAB CAKE PLATTER

jumbo lump crab, old bay, lemon, tartar sauce / \$150

### SPANAKOPITA TART PLATTER

phyllo dough, spinach, garlic, onion, feta cheese (v) / \$75

### STUFFED DATES

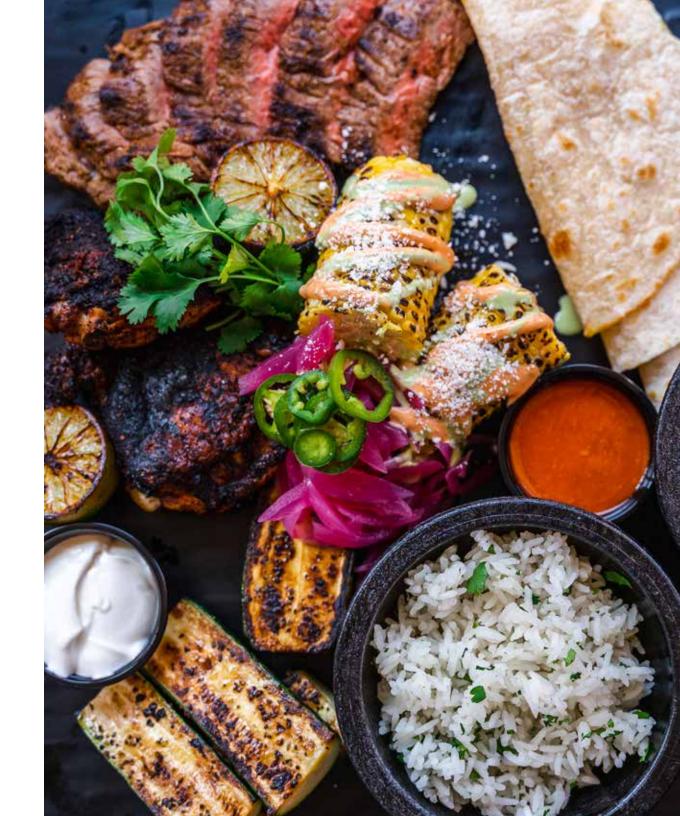
dates, bleu cheese, bacon, balsamic glaze (v)(gf) / \$5 each

### FRIED POLENTA CAKES

roasted winter beet, avocado vinaigrette (v)(gf) / \$5 each



Amá is a modern take on a traditional taqueria. Their mission is simple: handcrafted ingredients, create good food, work hard and have fun! After all, it's for the love of food, family & tacos.



### **CHIPS & SALSA**

choice of pico de gallo, pineapple salsa, salsa verde, salsa roja (df)(gf)(v) / \$48

### **CHIPS & GUACAMOLE**

garlic, chilies, lime, cilantro (df)(gf)(v) / \$60

### **BABY GREENS SALAD**

seasonal options available (dfo)(gf)(v)(vo) / \$75

### **CARNE ASADA TACOS**

chili-lime marinated, pickled onions, pico de gallo, guacamole, cotija cheese (dfo)(gfo) / \$110

### **GARLIC SHRIMP TACOS**

garlic butter sauce, avocado, cabbage, basil crema, roasted corn salsa, fried shallots & garlic (dfo)(gfo) / \$100

### **GRILLED MOLÉ CHICKEN TACOS**

green molé chicken, red onion, cotija cheese, radish, cilantro (dfo)(gfo) / \$85

### PORK BELLY AL PASTOR TACOS

guajillo glaze, pickled onions, smoked pineapple salsa (dfo)(gfo) / \$100

### **BARBACOA BRISKET TACOS**

slow roasted oaxaca style beef, avocado salsa verde, pickled onions, radish, cotija cheese (dfo)(gfo) / \$108

### **ACORN SQUASH TACOS**

roasted acorn squash, sautéed kale, red onions, pepitas and macha honey salsa (vo)(vg)(dfo)(gfo) / \$100

# - Bites -

### **AHI TUNA TOSTADA**

achiote marinated tuna, pineapple salsa, radish, basil crema, cilantro (df)(gf) / \$7

### **CHICKEN QUESADILLA**

grilled chicken, oaxaca cheese (gfo) / \$5

### **AMÁ SHRIMP COCKTAIL**

tangy ancho chili-tamarind cocktail sauce, cucumber, radish, mint (df)(gf) / \$6

### **GREEN CHILI CHICKEN TAQUITO**

lime crema, chili de arbol sauce, avocado salsa verde, cotija cheese (dfo)(gf) / \$5

### **OAXACA CHEESE SKEWERS**

pears, shishito peppers, tangy chili vinaigrette (v)(gf) / \$8

# - Buffet -

### TACO BAR

served with lime cabbage, crema, cotija cheese, pickled red onions, jalapeños, flour or corn (GF) tortillas, choice of two salsas carne asada (dfo)(gf) garlic shrimp (gfo) grilled molé chicken (dfo)(gf) pork belly al pastor (df)(gf) 1 protein / \$12 per person 2 proteins / \$17 per person

3 proteins / \$22 per person



# - Dessert -

### TEQUILA KEY LIME PIE

(vg)/\$48

### **CHURROS**

(vg) / \$48

(df) - dairy free

(gf) - gluten free

(vg) - vegetarian

(v) - vegan

\*all bites are available as platters

# Holiday - Specials -

### **EMPANADAS**

Acorn Squash (vg) / \$7 kale, pepita dukkah and macha honey

Barbacoa / \$8

Pumpkin Pie (vg) / \$7



Globally inspired bowls with paleo, vegan and vegetarian options. Great food in a bowl. It's that simple!





### **MEZZE PLATTER**

grain free tabouli, marinated olives, hummus, fresh veggies, gluten-free pita chips, feta (v)(gf)(df) / \$100

### **CRISPY BRUSSELS SPROUTS**

fried brussels sprouts, sesmae seeds, scallions, cashew butter (v)(gf)(df) / \$40

### **SWEET POTATO FIRES**

hand cut sweet potato fries served with dairyfree ranch and honey mustard (gf)(df) / \$40

### MEDITERRANEAN BUDDHA BOWL

quinoa, crispy chickpeas, cucumbers, grain-free tabouli, kalamata olives, lemon-dill vinaigrette (gf)(df) / \$75

# - Dessert -

### **BLONDIE BITES**

cashew butter (gf)(df) / \$2 per person

# - Bites -

### **CRISPY RICE BITES**

crispy rice bites topped with korean braised beef, sweet & spicy pickle, scallions & sesame seeds (gf)(df) / \$6

### **LETTUCE CUPS**

pork carnitas (gf)(df) / \$4 buffalo chicken (gf)(df) / \$4 shrimp (gf)(df) / \$5 vegan (v)(gf)(df) / \$3

### **CHICKEN SATAY SKEWERS**

marinated chicken satay skewer, cashew butter dipping sauce (df)(gf) / \$5

(v) - vegetarian (gf) - gluten free (df) - dairy free

# - Holiday Specials -

### **MINI MEATBALLS**

herbed beef meatballs, cranberry dipping sauce (df)(gf) / \$6

### SHAVED BRUSSELS SPROUT SALAD

dried cranberries, toasted pumpkin seeds, shaved parmesan cheese, apple cider vinaigrette (v)(gf) / \$60

### **GINGERBREAD COOKIES**

(gf)(v) / \$3 each

# Golami | CRISPY NAPLES-STYLE PIZZA ESTD MMXXI DNVR COLO USA

Brick oven Neapolitan style pizza featuring local Colorado ingredients. Our dough is hand-stretched and cooked on the stone of our hearth oven. Our sauce is made from only the finest vineripened tomatoes and topped with a unique cheese blend containing three types of mozzarella and finished with locally sourced meats and the freshest vegetables, available.







### **INGLORIOUS BOARD**

assortment of charcuterie & cheese along with pickled vegetables, preserves, & flatbread crackers / \$100

### **BABY ROMAINE SALAD**

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

### **TOMATO & CUCUMBER**

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

(gf) - gluten free (gfo) - gluten free option

# - Bites -

### WHIPPED RICOTTA

with optional topping(s) / \$3 basil pesto & pine nuts; calabrian chili & pepper jam; olive tapenade & basil

### **AVOCADO TOAST**

avocado, burrata, sesame, olive oil, microgreens / \$3.5

# - Buffet -

### **PIZZA BUFFET**

assortment of Gorlami pizzas (gfo) / \$11 per person gf / \$13 per person





Knockabout Burgers is a crafty burger & chicken joint inspired by our love for cage free animals, savory sauces, crunchy veggies, gooey cheese, pickled things and yummy ice cream.







### **GARLIC PARMESAN FRIES**

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

### **PLAIN FRIES**

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

### **COLORADO HOT CHICKEN BITES**

bite sized, hormone & antibiotic free fried chicken, tossed in housemade green chili oil, topped with fresh jalapeños & onions / \$70

### **FRIED CHICKEN BITES**

bite sized, hormone & antibiotic free fried chicken garnished with pickles and served with KA sauce / \$70

### **COLORADO HOT CHICKEN TENDERS**

hormone & antibiotic free chicken tenders, tossed in housemade green chili oil, topped with fresh jalapeños & onions / \$80

### **CHICKEN TENDERS**

hormone & antibiotic free chicken tenders served with ranch and honey mustard / \$70

# - Buffets -

### **BURGER BAR**

grass-fed beef patty, melted American cheese on a brioche bun with lettuce, tomato, 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

# - Bites -

### **BURGER SLIDERS**

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

### FRIED CHICKEN SLIDERS

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

# - Dessert -

### **SUNDAE BAR**

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

### FRESH BAKED CHOCOLATE CHIP COOKIE

\$3.50 each

### **GLUTEN FREE SNICKERDOODLE COOKIE**

(gf) \$4 each (minimum order of 35)

### **DEEP FRIED OREOS**

\$2 each

(gf) - gluten free



Born and raised in Colorado, Long Nguyen of Pho King Rapidos grew up on Vietnamese food and plenty of other ethnic influences that shaped his appetite. Moving to NYC exposed him to a multitude of cultures that only expanded his palettes. Ultimately igniting a craving to provide delicious food and great hospitality to those around him.







### **BLACK SESAME RICE CRACKERS**

served with pkr green sauce (gf) / \$48

### **PORK AND VEGGIE EGG ROLLS**

served with pkr green sauce (gf) / \$65

### **CHOPPED CHEESE ROLL**

seasoned beef patty, cheese, caramelized onion rolled in an egg roll wrapper served on lettuce and tomato cups with pkr aioli / \$65

### **CRUNCHY APP PLATTER**

pork and veggie egg rolls, shrimp rolls, and black sesame rice crackers served with pkr green sauce / \$80

### **VEGGIE CROSTINI**

misoheat marinated green jackfruit, mayo, cucumber, pickled red onion, scallions (v)(df) / \$55

### **VIETNAMESE SALAD BITES**

cabbage, herbs, onion, nuoc cham honey vinaigrette, white sauce and lettuce served in black sesame rice crackers (v)(gf) / \$55

### **PORK BELLY SLIDERS**

brioche bun, braised pork belly, pickled red cabbage, cilantro and pickled quail egg / \$65

### **PHO CROSTINI**

pho rubbed brisket, cucumber, pickled red onion, pkr bbg sauce, fresh herbs and jalapeno / \$75

### **CHICKEN OVER RICE CUPS**

garlic, ginger, lemongrass, mustard greens, white sauce, tingly crisp (gf) / \$84

# - Buffets -

### PHO BAHN MI

pho rubbed brisket, cucumber, pickled red onion, pkr bbq sauce, fresh herbs and jalapeno / \$110

### **VEGGIE BAHN MI**

misoheat marinated green jackfruit, mayo, cucumber, pickled red onion, scallions / \$85

## - Dessert -

### **UBE CRINKLE COOKIE**

sweet potato native to the philippines, these cookies have a sweet, slightly nutty flavor / 2 each

### **BUKO PANDAN CRINKLE COOKIE**

a south east asian leaf known for its rich vanilla flavor, these cookies have a vanilla, coconut flavor / 2 each

### **CHOCOLATE CRINKLE COOKIE**

rich, chocolate crinkle cookie / 2 each

### **COOKIE PLATTER**

variety of 3 crinkle cookies / 50 each

(v) - vegetarian (gf) - gluten free (df) - dairy free



We make Venezuelan style arepas, made in the traditional way. The arepa is a corn based flat "bread" that we make from scratch, it is formed into a patty that is grilled, baked, split open, and stuffed with a variety of ingredients. To enjoy the arepa in the way it was meant to be; hold it in your hands and eat it like a sandwich.







### SHRIMP CEVICHE & TARO CHIPS

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

### **AREPITAS CON QUESO**

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

### **ENSALADA DE PALMITOS**

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

### **SWEET FRIED PLANTAINS**

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

# - Buffets -

### **AREPA TRAYS**

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



(gf) - gluten free (df) - dairy free (v) - vegetarian