



Avanti
F & B
BOULDER
A COLLECTIVE EATERY

Catering Menu



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.

The Restaurants



BOYCHIK

A middle eastern-inspired restaurant that serves traditional cuisine with a modern interpretation. Naturally healthy, driven from fresh ingredients, and friendly to dietary preferences. Comforting and crave-able!





- Platters -

HUMMUS

- served with pita and veggies
- traditional (v)(gf)(df) / \$100
- fried cauliflower (v)(gf)(df) / \$110
- lamb (gf) / \$140
- falafel (v)(gf)(df) / \$120
- chicken shawarma (gf) / \$120
- olive (gf) / \$110

DIPS & SPREADS

- served with pita and veggies
- choice of four / \$100
- moroccan carrot dip (v)(gf)(df)
- labneh (gf)
- muhammara (v)(gf)(df)
- whipped feta (gf)
- baba ganoush (v)(gf)(df)

SALADS

- fried cauliflower (gf) / \$75
- fattoush (v)(df) / \$75
- cucumber & tomato (gf) / \$75
- quinoa tabbouleh (v)(gf)(df) / \$75

PITA WRAPS

- falafel (v)(df) / \$70
- chicken shawarma / \$75
- lamb "gyro" / \$80
- fried cauliflower (v)(gf) / \$70

FALAFEL BALLS

- served with zhoug & cilantro (v)(gf)(df) / \$40

LAMB MICI

- served with cilantro & pickled onions / \$75

- Buffet -

BUILD YOUR OWN PITA BAR

- choice of chicken shawarma, falafel or both
- served with pita bread, hummus, zhoug, boychik sauce, sumac pickled onions, cucumber & tomato salad, pickles
- \$19 per person

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



LOST CITY

Lost City serves up our own staff-roasted specialty coffee, gorgeous desserts from our in-house Pastry Chef, Little Man ice cream, and much more!





- *Sweet Treat* - Platters

COOKIES

chocolate chip, snickerdoodle, sugar / \$36

BROWNIES

brookies, vegan brownies, gluten-free brownies, classic brownies, candycane, vegan mint oreo / \$48

BARS

lemon, oat & apple, pumpkin / \$60

CLASSIC FRENCH MACARONS

cinnamon, pumpkin pie, birthday cake, coconut, hocolate, hazelnut brittle, coffee, vanilla, green tea

\$42 / dozen

\$150 / 50 piece

\$325 / 100 piece

CUPCAKES

strawberry, vanilla, chocolate, vegan pumpkin spice, pumpkin spice, double ferrero rocher, candycane

\$70





Mangia Panino is an east coast Italian deli that features a range of Italian specialties including delicious focaccia sandwiches, mouthwatering pastas, and other classic dishes that are sure to satisfy any craving.





- *Platters* -

KALE SALAD

apple, radish, toasted pine nut, parmesan,
lemon vinaigrette (v)(gf) / \$68

CAPRESE SALAD

fresh mozzarella, thinly sliced tomato, basil, arugula,
extra virgin olive oil, balsamic glaze (v) / \$65

ITALIAN MOZZARELLA STICKS

marinara sauce, pesto sauce,
topped with parmesan cheese (v) / \$45

GARLIC BREAD

marinara sauce, topped with parmesan cheese
(v) / \$60

- *Sliders* -

CAPRESE SANDWICH SLIDERS

fresh mozzarella, roasted red pepper, arugula,
basil peston, balsamic glaze,
housemade focaccia (v) / \$60

CHICKEN PARMESAN SLIDERS

crisp chicken cutlet, tomato ragu,
provolone cheese, parmesan cheese
on a housemade focaccia / \$80

ROAST TURKEY SLIDERS

triple cream brie, fig mostarda, kale,
lemon vinaigrette, housemade focaccia / \$75

Chef-Action - *Station* -

unique experience with chefs preparing
selections during your event

LASAGNA BAR

italian three cheese lasagna served with
tomato ragu & beef bolognese sauces and
garlic bread \$23 per person

- *Dessert* -

TIRAMISU CUPS

rich marsala and sherry whipped cream,
espresso soaked lady fingers,
topped with cocoa powder / \$5





New Yorkese

New Yorkese draws inspiration from New York and Naples, Italy. We take the best of both worlds to achieve our distinctive and unique style of pie where blistered and crispy New York-style crust meets classic Neapolitan chew. Only using freshly milled organic flour and the highest quality artisanal ingredients, we never cut corners, only slices.





- *Platters* -

LITTLE TOASTS

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

WARM BAKED PRETZELS BITES

chili flake, parmesan, fennel (v) / \$45

MEAT & CHEESE BOARD

assortment of salumi and cheeses / \$100

MINI PIZZA BAGEL BITES

choice of pepperoni pizza bites or margherita pizza (v)
or both / \$50

CAESAR SALAD

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

- *Buffet* -

PIZZA BUFFET

assortment of new yorkese pizzas
\$14 per person
gluten free crust +\$2

- *Dessert* -

NUTELLA CANNOLIS

(v) \$4

(v) - vegetarian
(gf) - gluten free





Pig and Tiger serves modern Taiwanese cuisine sourcing the best products from local Colorado farms. We are excited to showcase the bold and exciting flavors of Taiwan. Don't miss the night market favorite Gua Bao a.k.a pork belly buns and the national dish of Taiwan, beef noodle soup.





- *Platters* -

CRISPY VEGETABLE SPRING ROLLS

ginger mustard aioli, scallions (v) / \$50

CHIPS & DIP

house-made pork rinds and sesame crackers,
charred scallion aioli (gf) / \$45

SCALLION PANCAKES

black vinegar dipping sauce, tiger aioli (v) / \$55

WOK TOSSED GREEN BEANS

p&t chili crisp, cilantro, crispy shallots (v)(gf) / \$55

CRISPY SHRIMP DUMPLING (HAR GOW)

sesame seeds, scallions,
pig & tiger dumpling sauce (gf) / \$65

CHINESE BBQ BABY BACK RIBS

char siu glaze, scallion salad,
sesame seeds (gf) / \$80

- *Bites* -

PAN FRIED CHINESE BBQ PORK BUNS

chinese bbq pork shoulder, caramelized onions,
chili crisp aioli / \$5.50

TAIPEI DUCK WRAPS

scallion pancakes, caramelized hoisin,
scallions, cucumbers / \$6

(v) - vegetarian
(gf) - gluten free

Chef-Action - *Station* -

unique experience with chefs preparing
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TAIWANESE BUNS

pork belly, pickled mustard greens, cilantro,
crispy shallots
local farm produce, pig & tiger secret sauce,
scallions (v)
\$17 per person



QUIERO AREPAS[®]

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.





- Platters -

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



Rooted Craft American Kitchen specializes in classic fare sourced from Colorado purveyors. With a focus on supporting local farms, our philosophy centers around providing relatable, comfort far with the highest quality ingredients. From wagyu burgers and fried chicken, to our exclusive market menu showcasing seasonal produce. Rooted has something for everyone.





- *Platters* -

POPCORN CHICKEN

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

WHITE TRUFFLE GRILLED CHEESE BITES

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

ROOTED FRY BASKET

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

ARUGULA SALAD

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

ROOTED NASHVILLE WINGS

jumbo party wings, nashville glaze,
house-made ranch dressing / \$100

CHILLED GULF SHRIMP COCKTAIL

horseradish cocktail sauce, dijonaise / \$130

- *Bites* -

NASHVILLE CHICKEN SLIDERS

nashville fried chicken, ranch slaw, pickles,
kings hawaiian roll / \$5

Chef-Action - *Stations* -

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TACO PARTY

ground beef, grilled chicken, fajita peppers,
pico de gallo, shredded cheese, lettuce, lime
crema, green chili salsa verde, flour tortilla
shells, dirty rice
(gfo)(dfo) / \$22 per person

LIVE RAW BAR STATION

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

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

(v) - vegetarian
(gf) - gluten free