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

MINI PIZZA BAGEL BITES
from New Yorkese
choice of pepperoni pizza bites or margherita pizza or both / $50

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

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, cripsy 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

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 zhoung, 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

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 condiements : 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

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

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 créme, and salted nut crumble / $25

MOLASSES SPICE SANDWICH COOKIE
from Lost City
molasses cookies with brown sugar créme 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

STRAWBERRY SHORTCAKE
from Lost City
vanilla cake with strawberry cream cheese filling and vanilla buttercream frosting / $32

BOSTON CREME
from Lost City
créme 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