



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) / \$150
greek (gf) / \$150
falafel (gf)(df)(v) / \$150
shawarma (gf) / \$150

DIPS & SPREADS

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

FRIED CAULIFLOWER

ras el hanout spiced florets, dates,
labneh, zhoug, fresh mint, cilantro and
arugula (gf) / \$100

FATTOUSH

cucumber, tomato, watermelon radish,
fried pita, arugula and olives tossed in
a zesty tahini vinaigrette (df)(v) / \$100

CUCUMBER & TOMATO

lemon and za'atar seasoning, arugula,
feta, pickled onions and fresh herbs
(gf) / \$100

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

- *Bites* -

FALAFEL BALLS OR MEATBALLS

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

- *Buffet* -

BUILD YOUR OWN PITA BAR

shawarma and falafel served with sides of
zhoug, tzatziki, pickled onions, hummus,
cucumber & tomato salad, chopped pickles
and warm pita bread / \$19 per person



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!



- *Holiday Treats* -

HOLIDAY COOKIE PLATTER

gingersnaps, chocolate crinkles, chai spice and brown butter snickerdoodles, peppermint bark, classic sugar cookie cutouts / \$40 per dozen

HOLIDAY PIES

pumpkin spice cream cheese, fruit crumb (choice of pear, blueberries, cherry or apple), apple sour cream with walnut streusel, chocolate chess, key lime, french silk / \$45 each

MINI CHEESECAKE PLATTER

plain, fruit topped and seasonal flavor (pumpkin, peppermint, chocolate pecan caramel)
\$55 per dozen

- *Savory Items* -

CRANBERRY PECAN GOAT CHEESE TRUFFLES

salted honey drizzle / \$40 per dozen

BACON WRAPPED DATES

maple glaze / \$44 per dozen

BAKED BRIE

rum soaked caramel apple topping, scallion, pepper puff pastry, served with dipping toasts / \$50 each

SHEPARD'S PIE

smoked brisket, peas, caramelized onions, golden yukon mash / \$82 each

CHICKEN AND BISCUITS

chicken pot pie, cheddar chive biscuits / \$75 each



- Morning Platters -

MINI BACON BREADSTICKS

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

NEW YORK-STYLE CRUMB CAKE

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

COFFEE CARAFE

\$32

- Cupcake Platters -

STRAWBERRY SHORTCAKE

vanilla cake with strawberry cream cheese filling and vanilla buttercream frosting / \$42

BOSTON CREME

crème patisserie cake with vanilla genoise frosting and chocolate ganache / \$42

GERMAN CHOCOLATE

chocolate cake with coconut-pecan caramel filling and double chocolate icing / \$42

RASPBERRY WHITE CHOCOLATE

white cake with raspberry ganache filling and white chocolate chunk buttercream frosting / \$42

ALMOND JOY

marble cake with coconut fudge filling and vanilla chocolate swirled icing topped with candied almonds / \$42

Cookie & Bar - Platters -

SOUTHERN-STYLE LEMON SHORTBREAD SQUARES

vanilla cookie crust with lemon filling / \$38

DOMINO BLONDIES

chewy cookie bar, white and dark chocolate chips, vanilla crème, and salted nut crumble / \$38

MOLASSES SPICE SANDWICH COOKIE

molasses cookies with brown sugar crème filling and candy ginger dust / \$35

OLD FASHIONED OATMEAL RAISIN SANDWICH COOKIES

oatmeal raisin cookies with cream cheese chantilly filling / \$35

KITCHEN SINK COOKIES

marshmallows, pretzels, walnuts and chocolate chunks, topped with maldon's sea salt / \$35

VEGAN BLACK BEAN BROWNIES

chewy chocolate brownies with chocolate glaze and candied cranberry-pistachio topping (gf)(v) / \$38

- Beverage -

HOT CHOCOLATE BAR

assorted marshmallows, candy cane crunch, mini cookies, flavored whipped cream / \$8 per person



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
\$12 per person
gluten free crust +\$2

- *Desserts* -

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) / \$45

CREAM CHEESE WONTONS

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

WOK TOSSED GREEN BEANS

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

- *Bites* -

GUA BAO PORK STEAM BUNS

pork belly, pickled mustard greens, cilantro, crispy shallots / \$5.50

GUA BAO FRIED TOMATO STEAM BUNS

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

(v) - vegetarian
(gf) - gluten free



POLLO TICO

Pollo Tico embrace's the core of Costa Rican cuisine and gathers influences from all over Latin America, bringing something new and tasty to Boulder, Colorado. Pura vida!



POLLO TICO



- Salads -

PALMITO

arugula, pickled pineapple, red onion, black beans, tamarindo dressing (v)(gf) / \$65

ENSALADA RUSA

beets, shredded carrots, yukon potato, hard boiled eggs, creamy lizano lime dressing, cilantro (v)(gf) / \$60 (v) / \$5.50

- Platters -

GALLO PINTO

rice & beans, red peppers, white onions, manteca, cilantro (df)(gf) / \$65

MADUROS

natilla, herb salad, pickled red onion (v)(gf) / \$60

COSTA RICAN ROTISSERIE CHICKEN

dark & white meat, lizano herb sauce, tomato sofrito sauce, creamy salsa verde (gf) / \$150

FRIED SEAFOOD

calamarie, white fish, shrimp, red onions, fried yuca, salsa de chile dulce amarillo, salsa verde / \$160

CHURRASCO TICO WITH COSTA RICAN CHORIZO

pickled red onions, fried yuca, chimichurri sauce (df)(gf) / \$175

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

- Bites -

ROTISSERIE CHICKEN SLIDERS

potato rolls, escabeche vegetables, sofrito de tomate / \$5.50

YUCA CAKES

tamarindo dipping sauce (v)(gf) / \$3.50

MADUROS SKEWERS

natilla, herb salad, pickled red onion (v)(gf) / \$3

SALMON

crispy quinoa, pickled red onion relish, herbs, chile amarillo sauce / \$5.75

Chef-Action - Station -

unique experience with chefs preparing selections during your event

MARINATED GRILLED FLANK STEAK

yuca fries, chimichurri sauce, lizano sauce
\$32 per person

BAKED WHOLE SALMON FILETS

red cabbage slaw, sofrito de tomate, chile amarillo sauce / \$27 per person



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

CHICKEN SATAY BOARD

chicken skewers with dipping sauces / \$110

ROOTED FRY BASKET

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

ROOTED MAC & CHEESE

housemade artisan cheese sauce,
herbed breadcrumbs, parmesan cheese (v) / \$60
add truffle (v) +\$5
bacon +\$8
green chilies (v) +\$9
fried popcorn chicken +\$15
**ask about custom mac & cheese flavors*

ARUGULA SALAD

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

- Bites -

NASHVILLE POPCORN CHICKEN SLIDERS

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

Chef-Action - Station -

unique experience with chefs preparing
selections during your event

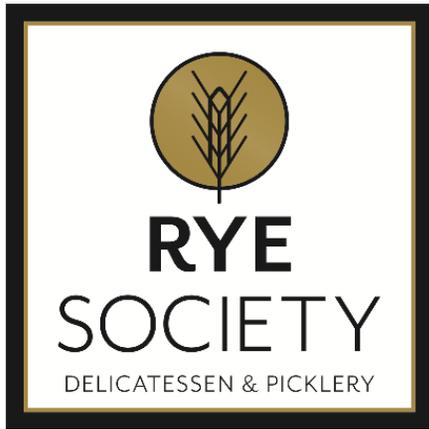
LIVE RAW BAR STATION

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



Rye Society offers gourmet, made-from-scratch Jewish cuisine using old family recipes with contemporary updates. We look first to local farmers and producers to source our exceptional food, which includes many gluten-free, organic and vegan options.



- *Platters* -

18+1 SLIDERS

pastrami, slaw, russian dressing, swiss / \$50

REUBEN (OR VEGAN REUBEN) SLIDERS

corned beef or roasted portabella mushroom, swiss, kraut, russian dressing (v) / \$50

GREEN GABLES SLIDERS

thinly shaved turkey, bacon, avocado, pickled red onion, tomato, horseradish aioli / \$50

MINI BAGEL & LOX

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

EVERYTHING CRUSTED PIGS IN A BLANKET

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

LATKE PLATTER

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

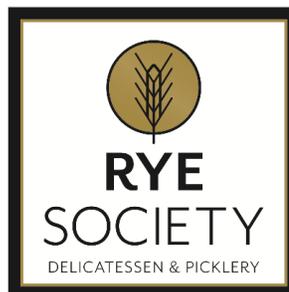
REUBEN EGG ROLLS

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

EVERYTHING SPICED TATER TOTS

served with russian dressing / \$55

(v) - vegetarian
(gf) - gluten free



DR. ROSEN'S FEEL GOOD BOWL

roasted sweet potatoes, mushrooms, curry roasted cauliflower, kale, avocado, quinoa, toasted pumpkin seeds, tamari carrot vinaigrette / \$110

- *Bites* -

CHIPS AND 'QUESO'

choice of chips / \$4
bagel chips, potato chips, or tater tots +\$2
add pastrami or corned beef +\$2.50

Chef-Action - *Station* -

unique experience with chefs preparing selections during your event

LIVE HAND CARVED SLIDERS

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

- *Dessert* -

JUMBO CHOCOLATE CHIP COOKIES

\$4 per cookie

CARNEGIE DELI BLACK & WHITE COOKIES

individually wrapped / \$4.50 per cookie

HOUSE-MADE RUGELACH

\$2.50 each

