



Avanti
F & B
DENVER
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





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, freshons, 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, polish / \$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



Amá
modern mexican

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.



- Platters -

CHIPS & SALSA FLIGHT

choice 3 salsas: roasted salsa verde, roasted tomato, crema verde, pineapple habanero, pico de gallo (df)(gf)(v) / \$54

CHIPS & GUACAMOLE

garlic, chilies, lime, cilantro (df)(gf)(v) / \$60
add jicama and cucumber / +\$12

BABY MIXED GREENS

heirloom baby tomatoes, cucumber, red onions, oaxaca cheese, citrus chili vinaigrette (not spicy) / \$72

CARNE ASADA TACOS

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

GARLIC SHRIMP TACOS

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

GRILLED CHICKEN TACOS

chili verde salsa, grilled onion, oaxaca cheese, (dfo)(gfo) / \$96

PORK BELLY AL PASTOR TACOS

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

BARBACOA BRISKET TACOS

avocado salsa verde, cucumber slaw, fresh herbs (dfo)(gfo) / \$110

FRIED AVOCADO Y ELOTE

creamy corn, cotija cheese, roasted jalapeños, cilantro / \$100

- Bites -

AHI TUNA TOSTADA

spicy chile de arbol marinated tuna, mango, fresno chili, avocado, mint (df)(gf) / \$6.25

QUESADILLA

served with salsa verde and crema
choice of:
chicken / \$5.25
steak / \$6.75
rajas and black beans / \$5.25

SHRIMP CEVICHE

coconut, jicama, cucumber, avocado, serrano, mint, corn tortilla chips (df)(gf) / \$5.50

BACON WRAPPED JALAPEÑOS

cheddar, jack, cream cheese, chipotle, pico de gallo / \$4

WATERMELON & OAXACA CHEESE SKEWERS

heirloom cherry tomatoes, habanero honey (v)(gf) / \$3.50

- 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 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

MEXICAN CHOCOLATE CAKE

whipped cream (gf) / \$60

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

*all bites are available as platters



BOWLS BY KO



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





- Platters -

MEZZE PLATTER

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

CRISPY BRUSSELS SPROUTS

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

SWEET POTATO FIRES

hand cut sweet potato fries served with dairy-free 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



Gorlami | 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 vine-ripened tomatoes and topped with a unique cheese blend containing three types of mozzarella and finished with locally sourced meats and the freshest vegetables, available.



- *Platters* -

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

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.





- Platters -

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.





- Platters -

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

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

PHO CROSTINI

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

CHICKEN OVER RICE CUPS

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

BAO BUNS

choice of: crispy pork belly, grilled chicken, seasonal veggie (gfo) / \$60

MINI PHO CUPS

pho spiced smoked brisket, rice noodles, 24hr beef bone broth / \$5 each
make it a pho bar / \$17 per person

- Buffets -

PHO BANH MI

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

VEGGIE BANH 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

AVOCADO SMOOTHIE CUPS

mkt price

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



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