



*Avanti*  
**F & B**  
**DENVER**  
A COLLECTIVE EATERY

*Eating 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.



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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 & GUACAMOLE

cotija cheese, pico de gallo, cilantro (dfo)(gf)(v) / \$65

### CHIPS & TRES SALSAS

pico de gallo, salsa roja, salsa verde (df)(gf)(v)(vg) / \$58

### KALE TACO SALAD

kale, cucumber, poblanos, corn salsa, cabbage, black beans, pickled onions, cotija, tortilla strips, basil crema, chipotle honey vinaigrette (dfo)(gf)(v) / \$72

## - Taco Platters -

choice of: flour or corn (gf) tortillas

### CARNE ASADA TACOS

guacamole, pickled onions, pico de gallo (df)(gfo) / \$115

### BAJA GARLIC SHRIMP TACOS

guacamole, corn salsa, lime cabbage, basil crema (dfo)(gfo) / \$105

### BARBACOA BRISKET TACOS

avocado salsa verde, poblano, cotija, radish (dfo)(gfo) / \$110

### GRILLED ADOBO CHICKEN TACOS

salsa de arbol, cotija cheese, pickled pineapple salsa, cilantro (dfo)(gfo) / \$99

### PORK CARNITAS TACOS

cucumber, pickled jalapeños, onions, salsa verde, crema (dfo)(gfo) / \$105

### CRISPY POTATOES TACOS

seared cheese, poblanos, salsa roja, basil pesto, pickled onions (dfo)(gfo)(v) / \$92

## - Bites -

### QUESADILLA

served with salsa verde and crema  
choice of:

carne asada / \$6.75

barbacoa brisket / \$6.25

grilled chicken / \$5.50

carnitas / \$6

potato & poblano (v) / \$5

### AHI TUNA TOSTADA

spicy marinated tuna, pineapple salsa, guacamole (df)(gf) / \$6.50

### WATERMELON SKEWERS

oaxaca cheese, cherry tomatoes, lime juice, basil pesto (gf)(v) / \$4

### MEXICAN STREET CORN CUPS

roasted corn, jalapeños, queso fresco, chipotle aioli (gf)(v) / \$3.50

## - Dessert -

### TEQUILA KEY LIME PIE

(v) / \$54 (20 per serving)

### CHURROS

seasonal toppings  
(gf)(v) / \$54 (15 per serving)

(df) - dairy free

(gf) - gluten free

(v) - vegetarian

(vg) - vegan

\*all bites are available as platters

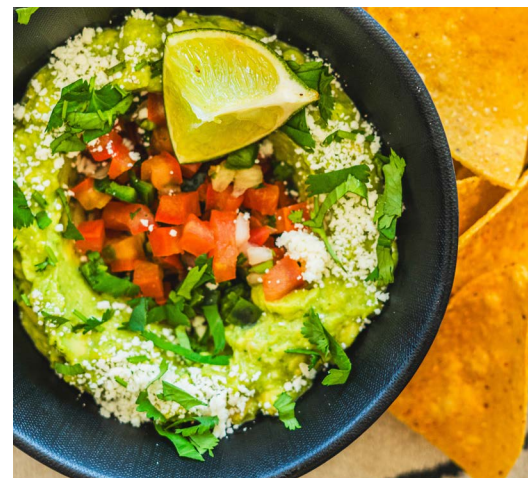


## - Buffet -

pre-built tacos

### 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)  
pork belly (dfo)(gf)  
garlic shrimp (gfo)  
barbacoa brisket (df)(gf)  
grilled chicken (dfo)(gf)  
carnitas (df)(gf)  
potato & poblano (gf)(v)  
1 protein / \$13 per person  
2 proteins / \$18 per person  
3 proteins / \$23 per person





# berliner Haus

GERMAN STREET FOOD

Berliner Haus brings the bold, craveable flavors of German street food to Denver. Their signature German Döner Kebab sandwiches are the main event, but you'll also find loaded fries, fresh salads, and shareable plates. It's a fast, fresh, and unforgettable taste of Berlin.





## - Platters -

### STUFFED DATES

sweet dates, creamy feta, honey drizzle,  
herbs (gf)(v) / \$65

### FALAFEL & HUMMUS BITES

crispy falafel, assorted veggies,  
creamy hummus (gf)(vg) / \$75  
(pita available upon request)

### BAVARIAN PRETZELS

choice of spicy or regular mustard (vg)  
pretzel bites / \$65  
snack pretzels / \$75  
jumbo pretzels / \$120

### MINI CURRYWURST & MIT POMMES

bite-size bratwurst, fries,  
curry ketchup drizzle (df) / \$75

### DOLMAS

grape leaves stuffed with rice and herbs  
(df)(gf)(v) / \$65

### GERMAN RED CABBAGE (ROTKOHL)

sweet and tangy braised cabbage,  
marinated red onion, caraway seeds,  
granny smith apples  
(df)(gf)(v) / \$65

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

## - Platters -

### PIEROGIES

choice of potato & cheese or pork,  
sauteed in butter & onions,  
served with sour cream & grilled onions  
(vo) / \$80

### CLASSIC PORK SCHNITZEL

sliced thin and served with mashed potatoes,  
cucumber salad, slice of lemon / \$85

### MEDITERRANEAN GRAZING BOARD

ladotiri cheese, haloumi cheese,  
kalamata olives, green olives, dolmas,  
hummus, eggplant dip, spicy whipped feta  
stuffed dates, warm pita  
(gfo) / \$85  
add on: selection of european salumi cold  
cuts +\$20

## - Dessert -

### BAKLAVA

flakey phyllo, honey, walnuts (v)  
\$4 per person

### GALAKTOBOUREKO (CUSTARD PIE)

semolina custard baked in phyllo,  
soaked in syrup (v)  
\$5 per person

### SEASONAL FRUIT PLATTER

honey yogurt dip (dfo)(gf)(v)(vgo)  
\$65

### APPLE STRUDEL BITES PLATTER

mini version of the german classic (v)  
\$65

## - Bites -

### MINI DÖNER BOXES

loaded fries - crispy fries topped with choice  
of protein and sauce / \$8 per person  
rice box - seasoned rice with choice  
of protein and sauce / \$8 per person  
protein choices: beef & lamb, chicken (gf) or  
falafel (vg)

## - Buffets -

### BUILD YOUR OWN DÖNER BAR

choice of protein: beef & lamb,  
chicken (gf) or falafel (vg)  
includes: warm pita  
choice of one base: fries or white rice  
toppings: salad mix, tomato, onion,  
cucumber  
sauces: white garlic, red chili or mix  
\$12 per person - 1 protein  
\$18 per person - 2 protein

### BUILD YOUR OWN SCHNITZEL BAR

classic pork schnitzle  
choice of side: mashed potatoes or  
caraway cucumber salad  
\$15 per person  
add on: make it jäger schnitzel  
(pork schnitzel topped with rich  
mushroom gravy +\$2 per person)

### BUILD YOUR OWN GERMAN BAR

bratwurst in beer broth served with  
mustard and pretzel rolls,  
currywurst mit pommes  
(sliced bratwurst with  
curry ketchup served with crispy fries)  
\$12 per person





Ciao Babe is rooted in a lifelong love of European street food and simple, ingredient-driven cooking, inspired by the owners years of growing up in Greece and traveling through Italy. Best described as Florence meets Rome with a little New York attitude.







## - Platters -

### SCHIACCIATTA BABE

\$85

choice of one sandwich:

firenze babe - mortadella, burrata di andria, pistachio, hot honey

la dolce babe - prosciutto di parma, stracciatella, tomato, arugula, balsamic glaze

spicy babe - spicy coppa, fior di provolone, arugula, calabrian chili, hot honey

truffle babe - porchetta, truffle cream, stracciatella, arugula +\$10

### PASTA PARTY

\$85

choice of two pastas:

cacio e pepe - pecorino romano, black pepper

carbonara - guanciale, egg yolk, pecorino romano, black pepper

amatriciana - guanciale, san marzano tomatoes, pecorino romano, chili flakes

pesto burrata - basil pesto, pistachios, parmigiana reggiano, burrata di andria

add mac and cheese +\$15

## - Platters -

### BURRATA PLATTER

creamy burrata, heirloom tomatoes, basil, olive oil, flaky sea salt, toasted bread / \$65

### ARANCINI PLATTER

crisp arancini with a creamy risotto center, marinara / \$85

### MEATBALL SKEWERS

2 meatballs, basil, mozzarella / \$80

### MEATBALL SLIDERS

meatballs, marinara, fresh mozzarella, soft roll / \$85

### TOASTED BREAD WITH OLIVE OIL

house-baked and toasted bread, extra virgin olive oil / \$35

### MAC AND CHEESE BITES

crispy mac and cheese bites / \$65

## - Dessert -

### TIRAMISU

classic tiramisu in individual cups / \$42

## Chef-Action - Stations -

unique experience with chefs preparing selections during your event

### PASTA BAR

\$16 per person

choice of one pasta:

cacio e pepe - pecorino romano, black pepper

carbonara - guanciale, egg yolk, pecorino romano, black pepper

amatriciana - guanciale, san marzano tomatoes, pecorino romano, chili flakes

pesto burrata - basil pesto, pistachios, parmigiana reggiano, burrata di andria

mac and cheese

### AFFOGATO STATION

vanilla gelato, espresso

\$6 per person





# FARANG ฟาร์ง THAI KITCHEN

Farang Thai Kitchen is dedicated to serving Thai cuisine that is both deeply rooted in tradition and thoughtfully elevated. Specializing in bold curries and vibrant street food, we aim to honor the essence of Thai cooking while bringing our own unique perspective. In Thai, farang refers to a Westerner—reflecting our journey as outsiders who have lived, traveled, and trained in Thailand, immersing ourselves in its rich culinary culture.





**FARANG ฟารัง  
THAI KITCHEN**



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

## - Platters -

### **SPRING ROLLS**

house sweet chili dipping sauce (v) / \$45

### **TOM YUM WAFFLE FRIES**

tom yum seasoning, coconut-lime-cilantro cream (gf) / \$45

### **THAI "ARANCINI"**

crispy curry rice balls,  
coconut-lime-cilantro dipping sauce / \$60

### **HAT YAI CHICKEN NUGGETS**

house sweet chili dipping sauce / \$60

### **FRESH ROLLS**

shrimp, cucumber, carrot, cabbage, herbs,  
peanut sauce (gf) / \$80

### **CRISPY COCONUT SHRIMP**

thai basil green goddess (gf) / \$80

### **FRIED RICE PLATTER**

jasmine rice, green beans, carrots,  
broccoli, scallions  
egg / \$60  
fried tofu / \$65  
chicken / \$65  
shrimp / \$80

## - Desserts -

### **KEY LIME BAR**

coconut graham cracker crust,  
mango meringue / \$65

### **BLACK SESAME BROWNIE BITES**

\$65

## - Lettuce Wraps -

### **CHICKEN SATAY**

coconut-curry marinade, peanut sauce (gf) / \$4ea

### **TEMPURA OYSTER MUSHROOM**

sweet chili glaze (gf)(vo)(vgo) / \$4ea

### **5-SPICED BRAISED PORK SHOULDER**

5-spice palm sugar glaze / \$6ea

### **FLANK STEAK SATAY**

peanut sauce (gf) / \$8ea







# 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 -

### **CURRY SEASONED SWEET POTATO FRIES**

served with ketchup and sriracha aioli  
(df) / \$50

### **GARLIC PARMESAN FRIES**

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

### **PLAIN FRIES**

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

### **CHICKEN NUGGETS**

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

### **CHICKEN TENDERS**

hormone & antibiotic free fried chicken  
tenders served with ketchup and ranch  
\$70

### **MOZZARELLA STICKS**

served with house-made marinara and  
ranch / \$60

### **CHICKEN WINGS**

choice of: buffalo, bbq or japanese bbq  
served with ranch (gf)(df) / \$75

## - Bites -

### **KNOCKABOUT SLIDER**

2oz grass-fed beef patty, american cheese,  
lettuce, onions, dill pickles & KA sauce on a  
locally baked bun / \$5.50  
sub a plant-based beyond burger +\$1

### **FRIED CHICKEN SLIDER**

2oz hormone & antibiotic free chicken tender,  
dill pickle, ranch coleslaw & KA sauce  
on a locally baked bun / \$5

### **GRILLED CHEESE BITES**

texas toast grilled cheese served with  
marinara sauce / \$4

## - Dessert -

### **MINI MILKSHAKE**

vanilla, chocolate or strawberry topped  
with whipped cream (gf) / \$4 per person

### **FRIED OREO**

(df) \$2.50 each

### **CHOCOLATE PEANUT BUTTER BALL**

(gf)(df) \$3 each

### **FRESH BAKED CHOCOLATE CHIP COOKIE**

\$3.50 each

## - Buffets -

### **BUILD YOUR OWN BURGER BAR**

grass-fed beef patty, melted american cheese  
on a locally baked bun with lettuce, tomato,  
red onions, dill pickles, ketchup & mayo  
(veggies and sauces served on the side)  
\$12 per person  
sub a plant-based beyond burger +\$1  
gluten free bun +\$2

### **BUILD YOUR OWN CHICKEN SAMMIE BAR**

antibiotic-free fried chicken tenders,  
american cheese on a locally baked bun,  
ranch cole slaw, pickles, knockabout fry  
sauce, bbq sauce, honey mustard  
(veggies, slaw and sauces served on the side)  
\$11.50 per person  
gluten free bun +\$2



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



# QUIERO AREPAS<sup>®</sup>

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 -

### 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)(v) / \$60

### SHRIMP CEVICHE & CHIPS

lime marinated sweet shrimp, avocado, cucumber, red onion and cilantro (gf)(df) / \$95

### YUCCA FRIES

crispy fried yucca strips, guasacaca and salsa de ajo  
(gf)(df)(v) / \$55

## - Buffets -

### AREPITAS TRAYS

mini arepas packed in a tray,  
20 to an order, **100% gluten-free**

la original (v) \$100

queso (v) \$100

pollo guisado \$100

reina pepiada \$100

pabellon \$100

add avocado +\$30

add plantains +\$30



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





Family-owned and operated, The Pizza Bandit takes pride in crafting bold, one-of-a-kind pizzas that push the boundaries of flavor. From classic favorites to unexpected creations, every pie is made with house-made toppings, hand-shredded cheese, and a signature flour blend. Whether it's a perfectly blistered Neapolitan-style round or a crispy, extra-large square slice, each bite is unforgettable.







## 12" Hand Tossed - Pizza -

### QUEEN MARGHERITA

fresh italian mozzarella, shaved parmesan,  
sliced basil, drizzle of cortio fall harvest  
extra virgin olive oil / \$19

### PEPPERONI

cupping pepperoni, mozzarella,  
white cheddar cheese / \$18

### SWEET HEAT

cupping pepperoni,  
hibiscus pickled red onions,  
jalapeños, housemade hot honey,  
cream cheese, mozzarella,  
white cheddar cheese / \$19

### CARNIVORE

cupping pepperoni, sausage,  
crispy bacon / \$22

### BACON CHICKEN RANCH

crispy bacon, chicken, housemade ranch,  
green onions, mozzarella, cheddar / \$19

## - Platters -

### BRUSCHETTA PLATTER

toasted baguette,  
classic italian tomato basil bruschetta / \$175

### CAPRESE SKEWERS

heirloom cherry tomato, mozzarella, basil, fig,  
balsamic reduction, parmesan / \$3 each

### ITALIAN ANTIPASTO SKEWERS

pepperoni, fresh mozzarella pearl, basil, olives,  
pepperoncini, artichoke / \$5 each

### CHARCUTERIE BOARD

cured meats, assorted cheeses, jams,  
assorted fruit, crackers, bread,  
extra virgin olive oil, fresh herbs / \$150

### BURRATA BREAD BOARD

fresh burrata, warm bandit bread crisps,  
extra virgin olive oil, fresh basil, parmesan  
balsamic glaze / \$80

## - Salads -

### ITALIAN CHOP SALAD

mixed greens, pickled red onions,  
chopped salami, pepperoni, mozzarella,  
parmesan, extra virgin olive oil, vinegar / \$75

### MEDITERRANEAN PASTA SALAD

pasta shells, mediterranean sauce, basil,  
parmesan, feta, sun dried tomatoes, olive oil,  
kalamata olives, artichoke / \$150

## - Dessert -

### DESSERT CHARCUTERIE BOARD

fresh fruits, chocolate dips, chocolate,  
creams, cookies, jams / \$150

### MINI TIRAMISU CUPS

espresso-soaked cake, cascarpone cream,  
cocoa dust / \$3.75 each

### OREO PUDDING CUPS

\$5 each

## Scratchmade - Pies -

### CAPPUCCINO MOUSSE

signature chocolate cookie crust,  
topped with dark fudge / \$8.99 per person

### GRANNY APPLE CRISP

granny smith apples, sugar cinnamon,  
buttery crumb topping / \$8.99 per person

### REESES PEANUT BUTTER

crunchy peanut butter filling,  
chopped reeses peanut butter cups,  
rich chocolate crust, drizzled with  
chocolate and caramel / \$8.99 per person



# shuck brothers

SOMETIMES SALTY, SOMETIMES SWEET

Shuck Brothers is a New England-inspired Americana seafood concept founded in 2019 by Jesse Migchelbrink and Riley Campbell. Built around the idea that great seafood doesn't need to be complicated, Shuck Brothers focuses on fresh, fast, and approachable dishes served without pretense.





# shuck brothers

SOMETIMES SALTY, SOMETIMES SWEET

## - Platters -

### OYSTER PLATTERS

24 west and east coast / \$105

48 west and east coast / \$210

### GREEN HERB OYSTERS

herb butter, breadcrumbs / \$60

### WATERMELON SUMMER SALAD

watermelon, mint, cucumber, feta, serrano,  
sweet balsamic / \$80

### SALT & VINEGAR CHIPS

denver chip company chips seasoned in-house  
with salt & vinegar / \$40

### BISCUITS & HONEY BUTTER

served with salted honey butter / \$60

### MINI MAINE LOBSTER ROLLS

toasted brioche, chives, lemon / \$200

### CRAB CAKE PLATTER

arugula salad, apple chutney, apricot preserves  
\$180

### CHILLED SHRIMP COCKTAIL

cocktail sauce, lemon / \$155

### GOLDEN RESERVE CAVIAR

kaluga hybrid / \$45 per oz  
california white sturgeon / \$70 per oz

## Build Your Own - Raw Bar -

### PREMIUM OYSTERS

east and west / starting at \$3.50 each

### SPLIT MAINE LOBSTER TAILS

\$8 each

### SNOW CRAB COCKTAIL CLAWS

\$6 each

### CHILLED TIGER SHRIMP COCKTAIL

\$30 a pound

### PERUVIAN SCALLOP CRUDO

chile pico, avocado tomatilla salsa, serrano  
\$4.50

### CRAB LEGS & CLUSTERS

snow, dungeness, king crab / mkt price

### CAVIAR SERVICE

kaluga hybrid and ossetra tins, crem fraiche,  
chive, house chips / mkt pric

## Chef-Action - Stations -

unique experience with chefs preparing  
selections during your event

### PRIVATE OYSTER BAR & SHUCKER

220 premium oysters  
(1 bushel east & 1 bushel west),  
raw horseradish cocktail sauce,  
rotating daily mignonette, lemon  
\$1000

### NEW ENGLAND AMERICANA

mini maine lobster rolls, oysters,  
chilled shrimp cocktail,  
salt & vinegar chips,  
\$42 per person







Café Avanti is your new go-to for the perfect morning pick-me-up, serving locally roasted coffee from Huckleberry Roasters, fresh-baked pastries from Scratch Family Bakery, and hearty breakfast burritos from Buenos Dias Burritos. Whether you're in need of a quick caffeine fix or a satisfying bite to start your day, we've got you covered. Conveniently located on the first floor of Avanti, Café Avanti is open daily at 7 AM, ready to fuel your morning with quality flavors and local favorites.







## *- Mini Bars -*

### **BROWNIES**

\$36

### **S'MORES**

\$32

### **PB BARS**

\$32

## *- Mini Sandwiches -*

### **WHOOPIE PIE**

\$52

### **STRAWBERRY DREAM**

\$52

### **OATMEAL CREAM PIE**

\$52

## *- Treats -*

### **MINI CUPCAKES**

\$42

### **MINI CHEESECAKE**

\$50

### **MINI BUNDT CAKE**

\$50

