Avanti F&B VAIL

A COLLECTIVE EATERY

Catering Menu

Welcome to Avanti

Our curated menu is carefully designed from each of our five 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

BACKYARD BURGERS

Backyard Burgers serves up crave-worthy smash patty burgers, crispy chicken sandwiches, and all the classic comfort food you love. With bold flavors and a no-frills approach, it’s the perfect spot to satisfy all of your burger cravings.

BACKYARD BURGERS

- Platters -

WEDGE SALAD
iceberg lettuce, crispy bacon, tomato,
pickled onions, smoked bleu cheese dressing,
bleu cheese crumbles (gfo) / $80

OG BURGER SLIDERS
all beef patty, american melt, shredded lettuce,
tomato, onion, pickle, backyard burger sauce
$120

JALAPEÑO JAMMER SLIDERS
all beef patty, vermont cheddar cheese,
shredded lettuce, tomato, onion,
jalapeño ranch / $130

TRUFFLE BURGER SLIDERS
all beef patty, havarti cheese, shredded lettuce,
tomato, onion, truffle aioli / $145

FRIED CHICKEN SANDWICH SLIDERS
pig & tiger chili crisp, honey, ranch,
dill pickles / $110

SOURDOUGH GRILLED CHEESE SLIDERS
toasted sourdough bread, american melt,
served with tomato aioli / $95

substitute impossible burger to any burger slider
platter for +$30

substitute gluten free slider bun/bread to any slider
platter for +$20

- Cups -

FRENCH FRY CUPS
served with ketchup and
house-made dill ranch dipping sauces / $65

TRUFFLE PARMESAN FRY CUPS
served with truffle tofu aioli / $80

CHICKEN TENDERS
choice of sauce: buffalo, garlic parmesan,
thai chili or plain / $100

- Desserts -

KEY LIME PIE PARFAIT
graham cracker crust
$60

MILKSHAKE STATION
vanilla or chocolate
$60

BOYCHIK

Boychik is a Mediterranean-inspired restaurant serving traditional cuisine re-imagined with a modern twist. Focused on fresh, naturally healthy ingredients, Boychik's dishes are crafted to be delicious and easily adaptable to any dietary preferences.

- Platters -

POTATO WEDGES
za'atar spice, boychik suace
(vg)(gf) / $50

CHICKEN SHAWARMA CRISPY PITA BITES
hummus, zhoug, boychik sauce, sumac pickled onions, cilantro / $75

FALAFEL CRISPY PITA BITES
hummus, zhoug, sumac pickled onions, cilantro (vg)(df) / $75

INDIVIDUAL DIP SAMPLER PLATTER
3 dips for $60 or 6 dips for $110
choice of: baba ganoush, muhammara, whipped feta, moroccan carrot, labneh, or hummus
served with pita wedges or carrots

MARINATED FETA AND OLIVE SKEWER
marinated feta, olive, sumac pickled onions
(vg)(gf) / $50

CHICKEN SHAWARMA SLIDERS
soft naan bread, hummus, zhoug, boychik sauce, pickles, sumac pickled onions, herbs
$100

LAMB GYRO SLIDERS
soft naan bread, hummus, feta, cucumber-tomato salad, boychik sauce, sumac pickled onions, herbs / $125

FALAFEL SLIDERS
soft naan bread, hummus, cucumber-tomato salad, zhoug, sumac pickled onions, herbs (vg)(df) / 100

Small Bite - Platters -

FALAFEL BITES OR SKEWERS
(vg)(df) / $40

LAMB MICI OR SKEWERS
(df) / $75

BOYCHIK

Dips & Spreads

served with pita and veggies
choice of 4 / $100

BABA GANOUSH
charred eggplant, tahini, sesame seed, parsley (vg)(gf)(df)

MUHAMMARA
peppers, tomato, sultana, walnut, cilantro, mint (vg)(gf)

WHIPPED FETA
cucumber, tomato, chopped olives, sumac pickled onions (gf)(vg)

MOROCCAN CARROT
ras el hanout, pomegranate molasses, cilantro, mint (gf)(vg)

LABNEH
greek yogurt, zhoug, jalapeno, cilantro, za'atar (gf)(vg)

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

Hummus Platters

TRADITIONAL
tahini, olive oil, sumac (vg)(gf)(df) / $100

FRIED CAULIFLOWER
ras el hanout, dates, mint (vg)(gf) / $110

LAMB
muhammara, feta, walnuts, cilantro (gf) / $140

FALAFEL
cucumber, tomato, sumac pickled onions, cilantro, zhoug, arugula (vg)(df) / $120

CHICKEN SHAWARMA
sumac pickled onions, arugula, pickles, zhoug, boychik sauce (gf) / $120

OLIVE
chopped olives, feta, cucumber, sumac pickled onions (vg)(gf) / $110

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

Dessert

CHOCOLATE CHIP COOKIES
$39

Pita Wrap Platters

CHICKEN SHAWARMA
hummus, arugula, sumac, pickled onions, pickles, boychik sauce / $75

FRIED CAULIFLOWER
hummus, dates, arugula, sumac, pickled onions, mint, cilantro (vg)(gf)(df) / $70

LAMB "GYRO"
cucumber tomato salad, sumac pickled onions, feta, boychik sauce / $80

FALAFEL
cucumber, tomato, sumac pickled onions, cilantro, zhoug, arugula (vg)(df) / $120

Salad Platters

FRIED CAULIFLOWER
arugula, labneh, sumac, mint, cilantro, dates, ras el hanout (gf)(vg)(df) / $75

FATTOUSH
tomato, radish, cucumber, pita, olives, arugula (gf)(vg)(df) / $75

CUCUMBER & TOMATO
feta, arugula, parsley, lemon, za'atar, olive oil (gf)(vg) / $75

QUINOA TABBOULEH
cucumber, tomato, parsley, lemon, olive oil, arugula (gf)(v)/ $75

CAPRIATA

PIZZA SANDWICHES SALAD

Led by Executive Chef Freddy Lefeber, Capriata brings approachable Italian cuisine to Avanti, focused on craft, comfort and flavor. The menu features New York–style sourdough pizza, seasonal salads and house-made sandwiches. Created by Chris and Ariana Teigland, the husband-and-wife team behind the Michelin-recognized Glo Noodle House, Capriata is inspired by their roots in Italian kitchens. Nothing pretentious, just really good food made with care.

CAPRIATA

PIZZA SANDWICHES SALAD

- Salads -

CRUNCHY CAESAR
fennel, cabbage, aged parmesan,
brown butter breadcrumbs,
herbs, lemon / $75

CAPRIATA SALAD
arugula, sundried tomatoes,
artichoke, kalamata olives,
bacon, feta,
honey mustard (gf) / $80

- Desserts -

CANNOLI CUPS
ricotta, pistachio / $45

PANNA COTTA
seasoned compote (gf) / $45

TIRAMISU
$60

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

- Platters -

ITALIAN ROAST PORK
fennel slaw, herb dressing (gf)(df) / $110

BISTRO FILLET BEEF TENDERS
chimichurri (gf)(df) / $150

GARLIC BREAD
herbs, parmesan, marinera (vg) / $45

ROASTED CARROTS
hot honey, feta (vg)(gf) / $55

ROASTED POTATOES
rosemary aioli (vg)(gf) / $50

FRIED ARTICHOKES
lemon aioli (vg)(gf) / $65

CROSTINI PLATTERS
goat cheese & pepper jelly (vg) / $80
classic bruschetta / $80
spinach & artichoke (vg) / $80
figs, ricotta & prosciutto / $100

SKEWER PLATTERS
prosciutto wrapped shrimp & hot honey (gf)(df) / $100
meatballs & crispy polenta / $90
caprese-tomato, basil, mozzarella, balsamic (vg) / $80

- Experience -

PIZZA MAKING CLASS
includes family style salad & dessert / $50 per person

- Sliders -

ITALIAN ROAST PORK
fennel relish, mozzarella, dijonaisse (dfo) / $110

MEATBALL
red sauce, mozzarella, basil (dfo) / $110

CHICKEN PARM
red sauce, mozzarella, basil / $110

MUSHROOM
pesto, mozzarella (vg) / $45

- Pizza Party -

PIZZA PARTY OPTIONS
1) cheese & basil
2) pepperoni, jalapeño & hot honey
3) house italian sausage, feta &
sundried tomato
pizza party dipping sauces:
ranch, spicy ranch & garlic butter
$16 per person

Chef-Action - Station -

unique experience with chefs preparing selections during your event

PORCHETTA CARVING STATION
crispy potatoes, apple butter,
creamy horseradish (gf) / $35 per person

glo

Glo is a playful Japanese kitchen specializing in generous ramen bowls and umami forward hand rolls. Enjoy anything from a rich and savory tonkotsu ramen to daily fresh sliced raw fish and craveable small plates.

glo

- Platters -

PORK BELLY BAO BUNS
tender braised pork belly, house pickles,
hoisin (df) / $100

GINGER CHICKEN BAO BUNS
shredded chicken thigh, house pickles,
hoisin (df) / $80

CRISPY TOFU BAO BUNS
fried tofu, kimchi, hoisin (df)(v) / $80

FILET SKEWERS
beef tenderloin, green onion,
crying tiger chimichurri (df)(gf) / $125

PORK BELLY KUSHIAGE SKEWERS
gf panko breaded pork belly, green onion,
japanese bbq sauce, hot mustard (df)(gf) / $100

CHILI CHICKEN BREAST SKEWERS
chili marinated chicken breast, soy, lemon,
togarashi (df)(gf) / $80

- Buffet -

SPICY KIMCHI NOODLES
spicy sesame noodles, kimchi, bean sprouts,
charred scallion (df)(vg)(gfo) / $100

STIR FRIED NOODLES
soy glazed stir fried noodles, green onion,
bean sprouts, egg, mushroom
(dfo)(vg)(vo)(gfo) / $120

TOFU AND CUCUMBER SALAD
marinated tofu, cucumbers,
toasted sesame vinaigrette, marcona almonds,
chili oil (df)(gf)(v) - $65

ROASTED PORK SHOULDER
soy and dashi roasted pork, crispy shallots,
togarashi (gf)(df) / $100

- Dessert -

BOBA STATION
$9 per person

- Sushi -

Inquire with our events team about a sushi making class

SPICY TUNA CRISPY RICE
crispy sushi rice, spicy tuna, yuzu aioli, eel sauce,
serrano (df)(gf) / $75

AVOCADO CRISPY RICE
crispy sushi rice, avocado, sesame, sweet soy
(df)(gf)(v) / $75

SALMON OSHIZUSHI NIGIRI
flamed torched salmon, sweet miso, serrano
(df)(gf) / $75

HAMACHI SASHIMI
puffed rice cracker, ponzu, orange, yuzu kosho
(df)(gf) / $75

CALIFORNIA ROLL
kani, cucumber, avocado (df) / $24

KNOW YOUR ROLL
hamachi, salmon, avocado
(df)(gf) / $32

TEMAKI STATION (HANDROLLS)
spicy tuna (df)(gf), negihama (df)(gf), yuzu salmon (df)(gf), avocado/cucumber (df)(gf)(v), california (df) / $30 per person

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

TAQUERIA DEL ORO

Taqueria del Oro brings the flare of authentic Mexican inspired street food to Golden Peak. Street Tacos, ceviches, and crudos highlight the menu, while nachos, quesadillas and other classic crowd favorites keep the fiesta going. Our bold flavors will definitely have you coming back for more.

- Platters -

NACHOS DEL ORO
warm tortilla chips, green chile con queso, cheddar, jack, sour cream, pico, olives, jalapeño, black beans, cilantro (vg) / $85
add protein: carne asada, carnitas, chicken tinga / +$15

CHIPS CON QUESO Y SALSA
warm tortilla chips, green chile con queso, salsa, cilantro (vg)(gf) / $45

TUNA CEVICHE
ahi tuna, mango, avocado, red onion, cilantro, jalapeño, lime juice (df)(gf) / $75

SEVEN LAYER DIP
beans, avocado, sour cream, cheddar, tomatoes, black olives, green onion, lime juice, taco seasoning (vg)(gf) / $65

CHARCUTERIE BOARD
assorted spanish meats and cheeses, marcona almonds, membrillo, olives, bourbon cherries, crackers / $120

CALABACITAS CUPS
squash, zucchini, corn, tomatoes, pico de gallo, cilantro, corn tortilla cup (vg)(df)(gf) / $45

ELOTE
corn cob, kewpie mayo, cotija cheese, cilantro, tajin (vg)(gf) / $65

PROSCIUTTO CON MELON
melon wrapped with prosciutto (df)(gf) / $65

TAQUERIA DEL ORO

- Platters -

PAN CON TOMATE
tomato rubbed telera bread, garlic, olive oil,
maldon salt (vg)(df) / $50
add jamon / +$15

WATERMELON SKEWER CON TAJIN
compressed watermelon, tajin
(vg)(df)(gf) / $50

TUNA TOSTADA
ahi tuna, corn tostada, guacamole,
salsa matcha, cilantro, pico de gallo
(df)(gf) / $70

TORTAS DEL ORO
telera bread, black bean spread,
avocado, tomato, lettuce, onion paste
choice of: carne asada or
al pastor (vg)(df) / $70

BURRITO BAR
flour tortilla, rice, black beans, pico de gallo,
lime crema
choice of: carne asada or
al pastor (vg)(df) / $95

PRETZEL CON QUESO BITES
bavarian pretzel bites,
green chile con queso (vg)(df) / $50

- Salads -

TACO SALAD
iceberg lettuce, shredded cheese,
tomato, scallions, olives, black beans
choice of: pulled chicken,
carne asada or avocados
(vg)(gf) / $50

ENSALADA VERDE
green oak, scallions, jicama, cucumbers,
mint, cilantro, green goddess dressing,
crispy garlic (vg)(gf) / $50

- Desserts -

CHURROS
crispy fried dough, cinnamon,
sugar / $45

FUDGE BROWNIES
$45

MACARONS
assorted flavors / $75

CARLOTA DE LIMÓN
(lime icebox cake)
layers of marias cookies, creamy base
made from canned milk and lime juice
$75

PROFITEROLES
pastry puffs filled with sweet cream / $45

Chef-Action - Stations -

unique experience with chefs preparing
selections during your event

PARRILLADA (SPANISH BBQ STATION)
braised beef barbacoa, pulled pork carnitas,
chicken tinga, corn tortillas, pickles, onions,
adobo bbq, spanish rice, ranchero beans
$35 per person

CEVICHES Y CRUDOS
seasonal selection of east coast raw oysters
shucked to order, built to order ceviche bar
with chilled gulf shrimp, tuna crudo,
bay scallops, and three different ceviche bases:
leche de tigre, mexican tradicional, aguachile
(df)(gf) / $30 per person

TACO PARTY
choice of 2 proteins, fajita peppers,
pico de gallo, shredded cheese, lettuce, lime
crema, salsa of choice, flour tortilla shells,
rice and beans / $24 per person
add guacamole / +$5 per person

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

Avanti

- Interactive Experiences -

HANDS-ON COCKTAIL CLASS

elevate your event with a premium,
hands-on bar experience
$30 per person

HANDS-ON MOCKTAIL CLASS

we'll teach your guests to shake, stir,
and garnish nonalcoholic drinks like a pro
$20 per person

BUILD-YOUR-OWN BLOODY MARY BAR

add a show stopper to your brunch experience
complete with endless garnishes!
$20 per person