


# Avanti F&B VAIL

A COLLECTIVE EATERY

# Catering Menu



# Welcome to Avanti

Our curated menu features favorites from each of our five restaurant vendors, with a variety of options to please every palate. Our platters are designed to serve 12–15 people, making it easy to feed your whole group.
Choose what you want, and we'll take care of the rest.
Or, hand it off to us and we'll curate a menu for your party!

# 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 / $80

## CRISPY POTATO AND CAVIAR
sour cream, chives, shallot, egg, osetra caviar / $185

## LOBSTER ROLL SLIDERS
lobster claw, apple, celery, tomato, chives,
herbed butter, brioche bun / $150

## 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 / $65

## TRUFFLE PARMESAN FRY CUPS
served with ketchup / $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 sauce
(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 (df)(vg) / $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
(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) / 100

# Small Bite - Platters -

## FALAFEL BITES OR SKEWERS
(df)(vg) / $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 (gf)(df)(vg)

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

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

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

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

*(gf) - gluten free*
*(df) - dairy free*
*(vg) - vegan*

# Hummus Platters

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

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

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

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

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

## OLIVE
chopped olives, feta, cucumber, sumac pickled onions (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 (df) / $70

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

## FALAFEL
cucumber, tomato, sumac pickled onions, cilantro, zhoug, arugula (vg) / $70

# Salad Platters

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

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

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

## QUINOA TABBOULEH
cucumber, tomato, parsley, lemon, olive oil, arugula (gf)(vg)/ $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
romaine, aged parmesan,
brown butter breadcrumbs,
herbs, lemon / $75

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

## BURRATA SALAD
arugula, lemon vinaigrette,
tomato, basil, balsamic (gf) / $80

# - Desserts -

## MINI CANNOLIS
$45

## PANNA COTTA
seasoned compote (gf) / $45

## TIRAMISU
$60

# - Experience -

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

# - Platters -

## CHARCUTERIE BOARD
three meats, three cheeses, fruits,
accoutrements (gf) / $120

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

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

## GARLIC BREAD
herbs, parmesan, marinara / $45

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

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

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

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

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

*(gf) - gluten free*
*(df) - dairy free*

# - Sliders -

## ITALIAN ROAST PORK
fennel relish, mozzarella, dijonaisse / $110

## MEATBALL
red sauce, mozzarella, basil / $110

## CHICKEN PARM
red sauce, mozzarella, basil / $110

## EGGPLANT
pesto, mozzarella / $45

# - Pizza Party -

## PIZZA PARTY OPTIONS
***choice of new york style or detroit style pizzas***
1) cheese & basil
2) pepperoni, jalapeño & hot honey
3) house italian sausage, feta &
sundried tomato
served with ranch & spicy ranch
$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



# - Desserts -

## CHOCOLATE TAIYAKI FISH WAFFLES
$9 per person

## BOBA STATION
$9 per person

*(gf) - gluten free*
*(df) - dairy free*
*(vg) - vegan*

# - 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 (vg) / $80

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

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

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

# - Stations -

## RAW BAR STATION
rotating selection of oysters,
chilled gulf shrimp served with mignonette,
cocktail sauce & horseradish (gf)(df)
$25 per person

## MAKE YOUR OWN RAMEN STATION
noodles, 2 broths of your choice, topping bar
$18 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 (gf)(df) / $75

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

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

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

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

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

# Chef-Action - Station -

unique experience with chefs preparing selections during your event

## SUSHI ROLLING
spicy tuna (gf)(df, negihama (gf)(df),
yuzu salmom (gf)(df), avocado/cucumber (gf)(df),
california (df) / $30 per person

# TILDA'S
## TACOS Y SALSAS

Tilda's is built around two things: great salsa and big heart. It's fast, colorful, and made for sharing, whether you're grabbing a bite off the mountain or settling in with friends. Every order gives back, too. 1% of Tilda's profits are shared among Levi's Legacy, The Children's Heart Foundation, and Conquering CHD, three organizations supporting babies born with heart defects and the families who love them.



TILDA'S
TACOS Y SALSAS

# - Platters -

## CHIPS, SALSA & GUACAMOLE
house-made tortilla chips,
roasted tomato salsa, salsa verde,
fresh guacamole (gf)(vg) / $60

## ESQUITES LETTUCE CUPS
roasted corn, chile-lime crema,
queso fresco, cilantro, chile,
romaine cup (gf) / $45

## CHICKEN FLAUTAS
marinated chicken,
queso chihuahua, avocado crema,
salsa verde (gf) / $60

## CHILI-LIME SHRIMP SKEWERS
marinated shrimp, chile de arbol,
salsa verde (gf) / $70

## CHOPPED SALAD
romaine hearts, roasted zucchini &
peppers, black beans, corn, queso
fresco, pineapple vinaigrette
(gf) / $40

*(gf) - gluten free*
*(df) - dairy free*
*(vg) - vegan*

# Street Taco - Platters -

## AL PASTOR
spit-roasted pork shoulder, pineapple, onion,
cilantro, salsa verde (gf) / $65

## CARNE ASADA
grilled sirloin, caramelized onions, chile de arbol
(gf) / $75

## CHICKEN
marinated chicken thigh, shredded lettuce,
avocado, cherry tomatoes, sour cream,
salsa verde (gf) / $60

## VEGGIE
zucchini, artichokes, roasted peppers, corn,
queso fresco, salsa tatemada / $55

# - Tostada Platters -

## TUNA TARTARE
avocado, celery salad, salsa verde,
fresh pepper (gf) / $90

## PANELA "CEVICHE"
panela cheese, avocado, celery salad,
salsa verde, fresh pepper
(gf)(veg) / $65

## BRAISED CHICKEN
shredded lettuce, avocado, cherry tomatoes,
sour cream, salsa verde (gf) / $70

# - Desserts -

## CHURRO BITES
cinnamon sugar,
mexican chocolate sauce / $45

## TRES LECHES CUPS
whipped cream, cinnamon / $60

## MEXICAN CHOCOLATE CUPS
dark chocolate custard, cinnamon,
whipped cream / $65



Café AVANTI

# - Treats -

## CARAMEL PECAN BARS
$55

## MINI CHEESECAKE
$75

## CAKE POPS
assortment of: chocolate, coffee, lemon & coconut / $60

## FRENCH MACARONS
assortment of: chocolate, raspberry, vanilla, coffee, lemon, pisachio (gf) / $30

## LEMON BARS
$40

## CHOCOLATE FUDGE BROWNIES
$50



# Avanti

## - Beverage Add-Ons -

*full guest count required*



## - Stations -

### BUILD YOUR OWN BLOODY MARY BAR
$10 a person

### SOFT SERVE MARGARITA STATION
$10 a person

### SPRITZ STATION
$10 a person

### MARTINI STATION
$10 a person

### MIMOSA BAR
$5 a person

## - Grab & Go -

### BOOZY JUICE POUCHES
$5 a person

### BOOZY FREEZE POPS
$5 a person

## - Non Alcoholic -

### MOCKTAIL STATION
$5 a person

### BUILD YOUR OWN DIRTY SODA BAR
$5 a person

### HOT CHOCOLATE STATION
$5 a person

*make it boozy for an additional $5 per person*

### COFFEE OR TEA STATION
$5 a person

*make it boozy for an additional $5 per person*

## Interactive - Experiences -

unique experiences with our beverage team during your event

### 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

