

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

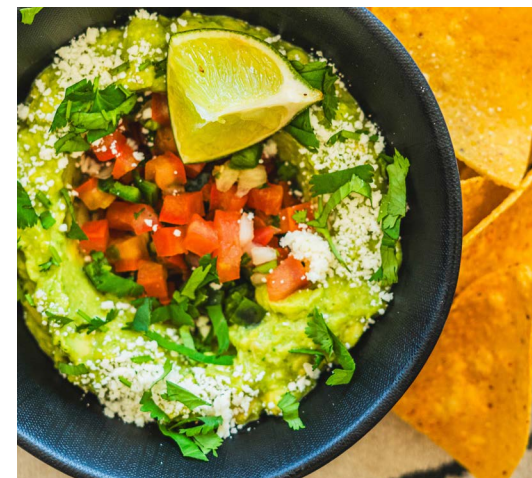


- Buffet -

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[®]

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

- Salads -

ITALIAN CHOP SALAD

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

CHICKEN BACON RANCH SALAD

mixed greens, green onions, housemade ranch
dressing, crispy bacon, chicken / \$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

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.





- 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 sturgen / \$70 per oz

Chef-Action *- Stations -*

unique experience with chefs preparing
selections during your event

OYSTER BAR

100 premium oysters, raw horseradish
cocktail sauce, cucumber shallot mignonette,
french mignonette, lemon
\$1000

NEW ENGLAND AMERICANA

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

Build Your Own *- Raw Bar -*

PREMIUM EAST COAST OYSTERS

\$4 each

SPLIT MAINE LOBSTER TAILS

\$8 each

SNOW CRAB COCKTAIL CLAWS

\$6 each

CHILLED TIGER SHRIMP COCKTAIL

\$30 a pound



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

