



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 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.





- 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
housemade 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 -

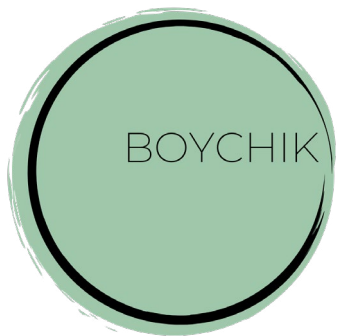
WARM DONUT HOLES

salted caramel and chocolate dipping sauces
\$48 for 24

BOYCHIK

Boychik is a Mediterranean-inspired restaurant serving traditional cuisine reimagined 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.





Dips & Spreads -

served with pita and veggies
choice of 4 / \$100

BABA GANOUGH

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

- Small Bite Platters -

FALAFEL

40

LAMB MICI

75

- 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



Detoor starts your day right with grab-and-go breakfast options perfect for fueling up before you hit the slopes. By day (and night), it transforms into a classic brasserie featuring artisanal sandwiches, fresh bruschetta, and a luxurious oyster and caviar counter for an elevated dining experience





- Platters -

CHARCUTERIE BOARD

three meats, three cheeses, mustard, honey, jam, pickled onions, cornichon, grilled bread, crackers / \$100

LOX + BAGEL BITES

cured salmon gravlax, capers, onions, chives, everything cream cheese, local bagels / \$70

REUBEN SLIDERS

shaved pastrami, caraway kraut, whole grain mustard, kings hawaiian rolls / \$75

JUMBO SHRIMP COCKTAIL

chilled jumbo shrimp, cocktail sauce, dijonaise / \$125

PARTY SANDWICH

large party sandwich, made on housemade focaccia and served with a selection of chips
choose from italian grinder, chicken caesar, chicken bacon ranch, caprese or tuna melt
\$65

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

- Platters -

WILD ARUGULA SALAD

baby arugula, parmesan vinaigrette, toasted pine nuts, shaved pecorino / \$45

SOUTHWESTERN SALAD

roasted corn, tomato, scallions, black beans, crispy tortilla strips, lime vinaigrette / \$60

CAPRESE SALAD

tomato, basil, fresh mozzarella, herb oil, lemon zest, parmesan (vg) / \$65

COBB SALAD

chicken, bacon, tomato, egg, onion, blue cheese, romaine / \$70

TEXAS CAVIAR

black eyed peas, beans, tomato, onion, cilantro, lime tortilla chips / \$50

SPINACH ARTICHOKE DIP

spinach artichoke dip, cashew cream, warm tortilla chips / \$60

CHIPS AND QUESO

warm tortilla chips, warm queso, cilantro / \$125

LOADED NACHOS

warm tortilla chips, warm queso, cheddar, jack, sour cream, pico, olives, jalapeño, black beans, cilantro / \$70
add chicken \$15

Chef-Action - Stations -

unique experience with chefs preparing selections during your event

PRIME RIB CARVING STATION

roasted prime rib, horseradish sauce, au jus, chimichurri, mashed potatoes (gf) / \$45 per person

BBQ STATION

brisket carved to order, pulled pork, bbq chicken, kings hawaiian rolls, pickles, onions, bbq sauce, mac and cheese, brussels slaw / \$35 per person

RAW BAR STATION

seasonal selection of east and west coast raw oysters shucked to order, chilled gulf shrimp, tuna poke, served with mignonette, cocktail sauce and horseradish sauce (gf) / \$30 per person

- Desserts -

FRENCH MACARONS

assorted flavors / \$45

TIRAMISU

espresso, lady fingers, mascarpone, cocoa powder / \$45

CHOCOLATE FUDGE BROWNIES

housemade chocolate fudge brownies, toasted walnuts, chocolate chips / \$45

CHEESECAKE POPS

ny style cheesecake, chocolate shell / \$60



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.





- 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

- Sushi -

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

TEMAKI STATION (HANDROLLS)

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

SALMON OSHIZUSHI NIGIRI

flamed torched salmon, sweet miso, serrano
(df)(gf) / \$75

HAMACHI SASHIMI

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

- Buffet -

SPICY KIMCHI NOODLES

spicy sesame noodles, kimchi, bean sprouts,
charred scallion (df)(vg)(gf) / \$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

SEARED SALMON

scottish salmon, koji butter, bok choy
(gf) / \$150

CALIFORNIA ROLL

kani, cucumber, avocado (df) / \$24

KNOW YOUR ROLL

hamachi, salmon, avocado
(df)(gf) / \$32

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



Powder Crust Pizza specializes in artisanal pizzas and slices crafted with non-GMO heirloom grains and premium ingredients. Their unique dough, made from Italian Caputo flour and Colorado spelt, creates a crust with unmatched flavor and texture you'll keep coming back for.





- Platters -

CHICKEN WING PLATTER

jumbo party wings, buffalo sauce,
lemon pepper, housemade ranch dressing
\$100

CAESAR SALAD

baby romaine, parmesan,
classic caesar dressing, black pepper
\$55

CHOPPED SALAD

romaine, roasted peppers, roasted tomatoes,
onion, provolone, pepperoni, pepperoncini,
italian vinaigrette (dfo)(gfo)(vgo) / \$65

GARLIC KNOTS

bite-sized pizza dough,
tossed in garlic butter and lemon parmesan
(vg) / \$45

PIZZA BAGEL BITES

locally made bagels, tomato sauce, mozzarella,
pepperoni, oregano (vgo) / \$65

- Desserts -

CANNOLI

cannoli shell, pistachio, chocolate chips,
ricotta filling / \$5

- Buffet -

PIZZA BUFFET

assortment of powder crust pizzas
\$16 per person
\$19 per person for gluten free pizza (gf)

(vg) - vegetarian
(gf) - gluten free

