



Avanti
F & B
BOULDER
A COLLECTIVE EATERY



Catering Menu



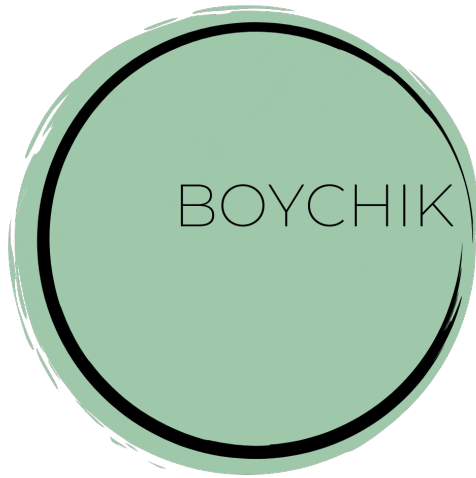
Welcome to Avanti

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.

The Restaurants





A middle eastern-inspired restaurant that serves traditional cuisine with a modern interpretation. Naturally healthy, driven from fresh ingredients, and friendly to dietary preferences. Comforting and crave-able!

- 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

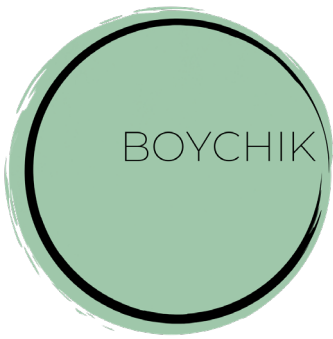
LAMB GYRO SLIDERS

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





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)(df)

WHIPPED FETA

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

MOROCCAN CARROT

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

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)(df) / \$110

LAMB

muhammara, feta, walnuts, cilantro (gf)(df) / \$140

FALAFEL

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

CHICKEN SHAWARMA

sumac pickled onions, arugula, pickles, zhoug, boychik sauce (gf)(df) / \$120

OLIVE

chopped olives, feta, cucumber, sumac pickled onions (vg)(gf)(df) / \$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 BITES OR SKEWERS

(vg)(df) / 40

LAMB MICI OR SKEWERS

(df) / 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 (df) / \$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)(df) / \$75



Mangia Panino is an east coast Italian deli that features a range of Italian specialties including delicious focaccia sandwiches, mouthwatering pastas, and other classic dishes that are sure to satisfy any craving.





- Platters -

PESTO ARANCINI

fried pesto risotto, marinara sauce / \$50

PARTY MEATBALLS

tomato ragu, parmesan cheese, basil / \$55

FRIED LASAGNA BITES

served with marinara & pesto dipping sauce / \$45

CAPRESE SALAD SKEWER

mozzarella cheese, marinated tomato, basil,
italian olive oil, balsamic (gf) / \$60

KALE SALAD

apple, radish, toasted pine nut, parmesan,
lemon vinaigrette (v)(gf) / \$68

GARLIC BREAD

marinara sauce, topped with parmesan cheese
(v) / \$35

- Dessert -

TIRAMISU CUPS

rich marsala and sherry whipped cream,
espresso soaked lady fingers,
topped with cocoa powder (v) / \$5

(v) - vegetarian
(gf) - gluten free

- Sliders -

CAPRESE SANDWICH SLIDERS

fresh mozzarella, roasted red pepper, arugula,
basil peston, balsamic glaze,
housemade focaccia (v) / \$60

CHICKEN PARMESAN SLIDERS

crisp chicken cutlet, tomato ragu,
provolone cheese, parmesan cheese
on a housemade focaccia / \$75

ROAST TURKEY SLIDERS

triple cream brie, fig mostarda, kale,
lemon vinaigrette, housemade focaccia / \$70

PHILLY CHEESESTEAK SLIDERS

thinly sliced marinated ribeye, american cheese,
sauteed peppers & onions, italian hoagie / \$80

Chef-Action - Station -

unique experience with chefs preparing
selections during your event
25 person minimum

PASTA BAR

pasta carbonara and rigatoni a la vodka,
served with garlic bread and
mixed green salad / \$23 per person



New Yorkese

New Yorkese draws inspiration from New York and Naples, Italy. We take the best of both worlds to achieve our distinctive and unique style of pie where blistered and crispy New York-style crust meets classic Neapolitan chew. Only using freshly milled organic flour and the highest quality artisanal ingredients, we never cut corners, only slices.





- Platters -

LITTLE TOASTS

choice of three / \$75
roasted tomato & basil pesto (v)
calabrian chili & roasted pepper (v)
dehydrated olive, marinated olives & olive oil (v)
pepperoni nduja
roasted kale & ricotta (v)
maitake mushroom, ricotta & truffle (v)

WARM BAKED PRETZELS BITES

chili flake, parmesan, fennel (v) / \$45

MEAT & CHEESE BOARD

assortment of salumi and cheeses / \$100

MINI PIZZA BAGEL BITES

choice of pepperoni pizza bites or
margherita pizza (v) or both / \$50

BRUSCHETTA DIPS

choice of three / \$75
roasted tomato & basil pesto (v)
calabrian chili & roasted pepper (v)
marinated olive tapenade (v)
roasted kale & ricotta cheese (v)
roasted mushroom & truffle(v)

- Buffet -

PIZZA BUFFET

assortment of new yorkese pizzas
\$14 per person
gluten free crust +\$4
dairy free cheese available

ANTIPASTO DIPS

served with flatbread, choice of three / \$75
mixed olive tapenade - castelvetrano & kalamata olive
honey whipped ricotta - balsamic, toasted fennel
calabrian chili - roasted red pepper, lemon
pistachio pesto - fennel, olive oil, basil
roasted mushroom duxelle - fennel, roasted garlic

CAESAR SALAD

baby romaine, parmesan, pecorino vinaigrette,
black pepper (v) / \$65
add chicken / \$25

CHICKEN CAESAR WRAP

grilled chicken, baby romaine, pecorino vinaigrette,
black pepper / \$85

CHOPPED SALAD ITALIANO PLATTER

mozzarella, roasted tomatoes, basil, olive, oregano
vinaigrette red onion / \$80

CAPRESE SALAD PLATTER

arugula, cucumber, tomato, mozzarella,
croutons, tomato vinaigrette, balsamic / \$80

- Dessert -

NUTELLA CANNOLIS

(v) \$4

(v) - vegetarian
(gf) - gluten free



Peko Peko is a Japanese inspired concept from co-chefs and co-owners Darren Chang and Travis Masar. Slang for “I’m hungry” in Japan, Peko Peko serves up traditional and non-traditional offerings of Japanese favorites with a modern twist.





- *Platters* -

CHICKEN TERIYAKI SKEWERS (YAKITORI)

grilled skewers, green onions, seasoned with tamari and togarashi (gf) / \$100

SPRING ROLLS

crispy vegetable spring rolls, Japanese mustard aioli (vg) / \$50

CALI RICE BALLS

california crab mix rolled into a rice ball, avocado mayo / \$70

JAPANESE CUCUMBER SALAD (SUNOMONO)

marinated cucumbers, seaweed, sesame seeds, scallions, ponzu (gf)(v)(vg) / \$50

SUSHI MAKI ROLLS

choice of two / \$85
spicy tuna with cucumber
smoked salmon with cream cheese & crispy shallots
cucumber with avocado aioli and sesame seeds

- *Dessert* -

UBE CHEESECAKE

classic ny style cheesecake, japanese ube, granola, mango sauce / \$2 per person

STRAWBERRY COCONUT MOCHI ICE CREAM

(gf)(vg) / \$4 per person



Chef-Action - Station -

unique experience with chefs preparing selections during your event
25 person minimum

HAND ROLLS

made to order japanese sushi handrolls
spicy tuna, avocado, and chefs choice
served with pickled ginger, soy sauce/tamari,
and wasabi / \$27 per person

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

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 -

CHIPS AND GUACAMOLE

(gf)(df)(v) / \$45

AREPITAS CON QUESO

white corn masa, cheese, blended and grilled,
served with guasacaca (gf)(v) / \$80

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

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

- Buffets -

AREPA TRAYS

full-sized arepas packed in a tray,
10 to an order, **100% gluten-free**

la original (v) \$110

queso (v) \$120

jamon y queso \$110

pollo guisado \$150

reina pepiada \$150

pabellon \$140

el caribe \$150

domino \$110

add avocado +\$30

add plantains +\$30





Rooted Craft American Kitchen specializes in classic fare sourced from Colorado purveyors. With a focus on supporting local farms, our philosophy centers around providing relatable, comfort far with the highest quality ingredients. From wagyu burgers and fried chicken, to our exclusive market menu showcasing seasonal produce. Rooted has something for everyone.





- Platters -

POPCORN CHICKEN

served with house-made ranch and rooted barbecue sauce / \$75

WHITE TRUFFLE GRILLED CHEESE BITES

aged white cheddar, white truffle oil, king's hawaiian rolls (v) / \$48

ROOTED FRY BASKET

crispy coated french fries (v) / \$40
add salt and vinegar +\$3
truffle parmesan +\$5

ARUGULA SALAD

altius farms arugula, parmesan vinaigrette, shaved grana padano, toasted pine nuts (v)(gf) / \$65

ROOTED NASHVILLE WINGS

jumbo party wings, nashville glaze, house-made ranch dressing (gf) / \$100

CHILLED GULF SHRIMP COCKTAIL

horseradish cocktail sauce, dijonaise (gf)(df) / \$130

- Bites -

NASHVILLE CHICKEN SLIDERS

nashville fried chicken, ranch slaw, pickles, kings hawaiian roll / \$5

Chef-Action - Stations -

unique experience with chefs preparing selections during your event

TACO PARTY

ground beef, grilled chicken, fajita peppers, pico de gallo, shredded cheese, lettuce, lime crema, green chili salsa verde, flour tortilla shells, dirty rice
(gfo)(dfo) / \$22 per person
15 person minimum

LIVE RAW BAR STATION

seasonal selection of raw oysters shucked to order (east and west coast), chilled gulf shrimp, tuna poke, served with mignonette, cocktail sauce, horseradish (gf)(df)
\$25 per person
25 person minimum

LIVE BBQ STATION

brisket carved to order, pulled pork, bbq chicken, king's hawaiian rolls, pickles, onions, rooted bbq sauce, mac and cheese, brussels, slaw / \$30 per person
25 person minimum

(v) - vegetarian
(gf) - gluten free