

Avanti

F & B

VAIL

Après @
AVANTI

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 house-made dill ranch dipping sauces / \$65

TRUFFLE PARMESAN FRY CUPS

served with truffle tofu aioli / \$80

CHICKEN TENDERS

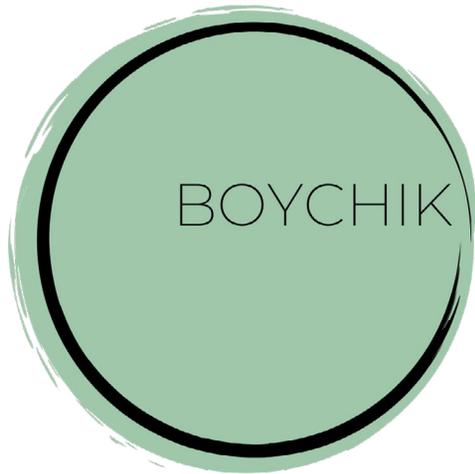
choice of sauce: buffalo, garlic parmesan,

- Desserts -

WARM DONUT HOLES

salted caramel and chocolate dipping sauces
\$48 for 24





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





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

- 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 / \$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.



- *Salads* -

CRUNCHY CAESAR

fennel, cabbage, aged parmesan,
brown butter breadcrumbs,
herbs, lemon (vg) / \$75

CAPRIATA SALAD

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

- *Desserts* -

CANNOLI CUPS

ricotta, pistachio / \$45

PANNA COTTA

seasoned compote (gf) / \$45

(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 ARTICHOKE

lemon aioli (vg)(gf) / \$65

GROSTINI PLATTERS

goat cheese & pepper jelly (vg) / \$80
classic bruschetta (df)(v) / \$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, dijonaise (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



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 -

CHICKEN BACON RANCH WRAPS

chicken, bacon, lettuce, cheese, ranch, tomato, onion, red pepper tortilla wrap / \$65

BEEF BRISKET SLIDERS

brioche slider buns, bbq beef brisket, slaw, pickled onions / \$70

CRAB CAKES

lump crab, old bay aioli / \$75

CRISPY BRUSSELS SPROUTS

bacon, fig balsamic, pecorino / \$55

CHARCUTERIE BOARD

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

TRUFFLE MUSHROOM ARANCINI

carnaroli rice, crimini mushrooms, truffle, parmesan / \$65

JUMBO SHRIMP COCKTAIL

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

- Platters -

WILD ARUGULA SALAD

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

CHIPS AND QUESO

warm tortilla chips, warm queso, cilantro / \$65

LOADED NACHOS

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

- Desserts -

HOT CHOCOLATE BAR

ghirardelli's hot chocolate, peppermint sticks, sprinkles, marshmallows, whipped cream, nuts, caramel, cinnamon sticks / \$100

FRENCH MACARONS

assorted flavors / \$75

TIRAMISU

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

CHOCOLATE FUDGE BROWNIES

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

LEMON BARS

shortbread, lemon curd, powdered sugar / \$50

CHEESECAKE POPS

ny style cheesecake, chocolate shell / \$60

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

TACO PARTY

beef birria, pulled chicken, fajita peppers, pico de gallo, shredded cheese, lettuce, lime crema, salsa roja, flour tortilla shells, dirty rice (gfo)(dfo) / \$22 per person
add guacamole / +\$5 per person

MAC AND CHEESE BAR

creamy macaroni and cheese, bacon, green chilis, truffle, fried chicken, beef brisket, scallions, caramelized onions, red chili / \$18 per person

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



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

- 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

(vg) - vegetarian

(v) - vegan

(gf) - gluten free

(df) - dairy free

- 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



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