

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



BOYCHIK

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
(v)(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) / $75

FALAFEL SLIDERS
soft naan bread, hummus, cucumber-tomato salad, zhoug, sumac pickled onions, herbs (v) / 100

MARINATED FETA AND OLIVE SKEWER
marinated feta, olive, sumac pickled onions
(v)(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



BOYCHIK

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)(v)

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

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

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

Hummus Platters

TRADITIONAL
tahini, olive oil, sumac (vg)(gf) / $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 (v)(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) / $70

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

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

Salad Platters

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

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

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

QUINOA TABBOULEH
cucumber, tomato, parsley, lemon, olive oil, arugula (vg)(gf) / $75

COSTA BRISA

BAJA INSPIRED MEXICAN

BOULDER, COLORADO

Bringing the bright, bold flavors of the Baja Peninsula to Boulder, Costa Brisa is a Baja-inspired Mexican concept from Chef Bill Espiricueta. With a focus on fresh, made-from-scratch ingredients and coastal Mexican flavors, the menu features tacos, burritos, bowls, and quesadillas loaded with everything from Baja-style fried fish and carne asada to chicken tinga and chorizo.



COSTA BRISA

BAJA INSPIRED MEXICAN

BOULDER, COLORADO

- Bars -

TACO BAR

flour or corn tortillas, shredded cabbage, crema, pickled jalapeños, shredded lettuce, lime, jack cheese, pinto or veggie black beans, mexican rice, salsa bar
1 protein / $14 per person
2 proteins / $18 per person
3 proteins / $22 per person
mushroom / $12
fajita veggies / $10

NACHO BAR

chips, queso, pinto or veggie black beans, guacamole, pico de gallo, jack cheese, pickled jalapeños, onions, cilantro, crema
1 protein / $14 per person
2 proteins / $18 per person
3 proteins / $22 per person
mushroom / $12
fajita veggies / $10

- Platters -

CHIPS & SALSAS

pico de gallo, mild red, spicy verde, spicy arbol / $65

CHIPS & GUACAMOLE

$65

CHIPS & QUESO

$75

SHRIMP AGUA CHILE

avocado, pico de gallo, cilnatro, lime, tostadas / $100

MINI TOSTADAS

choice of shrimp, bean or avocado, served with lettuce, cheese, crema / $75

QUESADILLA PLATTER

crema, salsa bar
choice of:
carne asada / $115
chicken tinga / $85
chorizo / $95
mushroom / $80
fajita veggie / $70

TACO PLATTER

salsa bar
choice of:
carne asada, cilantro, onion / $115
chicken tinga, cabbage, crema / $100
chorizo, jack cheese, cilantro, onion / $100
baja fried fish, cabbage, pice de gallo, crema / $125
mushroom, cabbage, guacamole, crema / $100

Build-Your-Own-Bowl - Buffet -

2 protein options, mexican rice, pinto or veggie black beans, salsa bar, jack cheese, crema, guacamole, queso, lettuce, onions, cilantro, chips
$20 per person
+$5 per person for additional protein

- Desserts -

CHURRO PLATTER

$65

TRES LECHES

half tray / $60
full tray / $110



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

ITALIAN MEATBALLS
tomato ragu, parmesan cheese, basil / $65

FRIED LASAGNA BITES
served with marinara & pesto dipping sauce / $50

CAPRESE SALAD CROSTINI
fresh buratta cheese, basil, tomato, olive oil,
balsamic pearls / $55

KALE SALAD
apple, radish, toasted pine nut, parmesan,
lemon vinaigrette (v)(gf) / $65

ZUCCHINI FRIES
crispy breaded zucchini,
marinara dipping sauce / $45

- 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 pesto, balsamic glaze,
housemade focaccia (v) / $60

CHICKEN PARMESAN SLIDERS
crispy chicken cutlet, tomato ragu,
provolone cheese, parmesan cheese
on a housemade focaccia / $75

TURKEY SANDWICH SLIDERS
roast turkey, spicy red pepper spread, arugula,
fresh mozzarella, 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 or 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.



New Yorkese



- 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 / $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 (v) / $80

- Dessert -

NUTELLA CANNOLIS
(v) $4

(v) - vegetarian
(gf) - gluten free

PEKO PEKO
ぺこぺこ
RAMEN AND TEMAKI

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.



PEKO PEKO
ぺこぺこ
RAMEN AND TEMAKI



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

- 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 (vg)(gf) / $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 -

STRAWBERRY COCONUT MOCHI ICE CREAM
(gf) / $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

ROOTED
CRAFT AMERICAN KITCHEN
ESTD 2020

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.



ROOTED
CRAFT AMERICAN KITCHEN
ESTD 2020

- Platters -

ROOTED FRY BASKET
crispy french fries (v) / $40
add nashville seasoning +$3
add truffle parmesan +$5

ARUGULA SALAD
wild baby arugula, parmesan vinaigrette, shaved grana padano, toasted pumpkin seeds (v)(gf) / $55

CHILLED GULF SHRIMP COCKTAIL
horseradish cocktail sauce, dijonnaise (gf)(df) / $130

FRIED CHICKEN BASKET
pickle brined chicken tenders, housemade ranch, bbq sauce (df) / $80

CRISPY BRUSSELS SPROUTS
crispy brussels sprouts, hot honey, side of chipotle aioli / $65

MAC AND CHEESE CUPS
cavatappi noodles, white cheddar cheese sauce, herbed breadcrumbs / $95

- Sliders -

WHITE TRUFFLE GRILLED CHEESE
aged white cheddar, white truffle oil, king's hawaiian rolls (v) / $48

NASHVILLE CHICKEN SLIDERS
nashville fried chicken, ranch slaw, pickles, king's hawaiian roll / $75

PULLED PORK SLIDERS
green chili pulled pork, bbq sauce, pickles, king's hawaiian roll / $65

ROOTED BURGER SLIDERS
2oz beef patty, american cheese, house pickles, burger sauce, locally baked bun / $80

- Dessert -

LEMON BLUEBERRY SOUFFLE CAKE BITES
$4 each

OTTER POPS
$2 each

MINI BROWNIES
$3 each

MINI BLONDIES
$3 each

MINI CHEESECAKE BITES
$3 each

MINI LEMON BARS
$3 each

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, 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

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