



DENVER TATERY



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.

Restaurants



Interested in coffee and pastries? Ask about our Café Avanti options!

Lmá

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 & SALSA FLIGHT

choice 3 salsas: roasted salsa verde, roasted tomato, crema verde, pineapple habanero, pico de gallo (df)(gf)(v) / \$54

CHIPS & GUACAMOLE

cotija cheese, jalapenos, pepita chimichurri (dfo)(gf)(vg) / \$64

KALE SALAD

poached pears, roasted sweet potatoes, radish, pickled onions, queso fresco, pepita lime vinaigrette (dfo)(gf)(vg) / \$72

CARNE ASADA TACOS

chili-lime marinated, pickled onions, pico de gallo, guacamole, cotija cheese (dfo)(gfo) / \$110

GARLIC SHRIMP TACOS

avocado, cabbage, basil crema, roasted corn salsa, fried shallots & garlic (dfo)(gfo) / \$100

GRILLED CHICKEN TACOS

cotija cheese, avocado salsa, pickled onions (dfo)(gfo) / \$96

BARBACOA BRISKET TACOS

avocado salsa verde, grilled onions, queso fresco, radish (dfo)(gfo) / \$110

SMOKED PORK CARNITAS TACOS

pineapple habanero pico de gallo, arbol salsa (df)(gfo) / \$100

SWEET POTATO TACOS

kale, macha honey, pickled onions, lime crema (dfo)(gfo)(vg) / \$90

- Biter

AHI TUNA TOSTADA

spicy tuna, guacamole, pineapple habanero salsa (df)(gf) / \$6.25

QUESADILLA

served with salsa verde and crema choice of: chicken / \$5.25 steak / \$6.75 rajas and black beans / \$5.25

SHRIMP CEVICHE

seasonal ingredients (df)(gf) / \$5.50

MEZCAL POACHED PEAR SKEWER

panela cheese, poached pear, radish, pepita chimichurri (dfo)(gf)(vg) / \$3.50

MEXICAN STREET CORN CUPS

roasted corn, jalapenos, queso fresco, chipotle aioli (gf)(vg) / \$3.25

- Buffet ·

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) garlic shrimp (gfo) grilled chicken (dfo)(gf) smoked pork carnitas (df)(gf) barbacoa brisket (df)(gf) 1 protein / \$12 per person 2 proteins / \$17 per person 3 proteins / \$22 per person

- Dessert -

TEQUILA KEY LIME PIE (vg) / \$48

CHURROS seasonal toppings (gf)(vg) / \$58

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

*all bites are available as platters





Globally inspired bowls with paleo, vegan and vegetarian options. Great food in a bowl. It's that simple!







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

- Platters -

MEZZE PLATTER

grain free tabouli, marinated olives, hummus, fresh veggies, feta (v)(gf)(df) / \$100

CRISPY BRUSSELS SPROUTS

fried brussels sprouts, sesmae seeds, scallions, cashew butter (v)(gf)(df) / \$40 **contains nuts*

SWEET POTATO FIRES

hand cut sweet potato fries served with dairy-free ranch and honey mustard (gf)(df) / \$40

MEDITERRANEAN BUDDHA BOWL

quinoa, crispy chickpeas, cucumbers, grain-free tabouli, kalamata olives, lemon-dill vinaigrette (v)(gf)(df) / \$75

SHRIMP COCKTAIL

jumbo peeled & roasted shrimp, cocktail sauce (gf)(df) / \$60

- Rice Bites -

CRISPY SPICY TUNA RICE BITES crispy rice bites topped with spicy tuna,

jalapeño & furikake (gf)(df) / \$7



light, refreshing butter lettuce bites (like a taco with lettuce) with your choice of filling: pork carnitas (gf)(df) / \$4 buffalo chicken (gf)(df) / \$4 shrimp (gf)(df) / \$5 vegan (v)(gf)(df) / \$3

CHICKEN SATAY SKEWERS

marinated chicken satay skewer, cashew butter dipping sauce (df)(gf) / \$5 **contains nuts*

- Dessert -

BLONDIE BITES cashew butter (gf)(df) / \$2 per person *contains nuts





Eloise is a charming American bistro by Chef Quincy Cherrett, known for its house-made pastas and dedication to quality ingredients. Every dish highlights bold flavors and vibrant seasonal produce, creating a fresh and inspired take on American fare. Whether you're craving comfort or adventure, Eloise is the perfect spot for a memorable meal.







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

- Platters -

STUFFED DATES blue cheese stuffed dates wrapped in bacon, balsamic glaze / \$40

CAPRESE SKEWERS

cherry tomatoes, mozzarella, basil, balsamic glaze (v) / \$60

BEET & GOAT CHEESE CROSTINI beets, goat cheese (v) / \$48

CHIPOTLE STEAK CROSTINI

flank steak, green onion, chipotle aioli / \$85

CAESAR SALAD

romaine, caesar, parmesan, croutons / \$65

SHRIMP COCKTAIL

shrimp, cocktail sauce (gf)(df) / \$100

- Sliders -

CAPRESE SLIDERS brioche bun, tomato, basil, mozzarella, basil, balsamic glaze / \$75

CHICKEN CAESAR SLIDER

brioche bun, chicken, romaine, caesar dressing / \$90

BLT SLIDERS

brioche bun, bacon, tomato, romaine, mayonnaise / \$85



FARANG 450 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 HELE THAI KITCHEN

- Platters -

PINEAPPLE FRIED RICE

jasmine rice, shrimp, pineapple, cherry tomatoes, curry powder, cashews / \$40

- Bites -

CHICKEN SATAY peanut sauce / \$3

PORK BELLY & PINEAPPLE SKEWER

5-spice and palm sugar glaze / \$4

HAT YAI CHICKEN NUGGETS

sweet and sour sauce / \$3

THAI "ARANCINI" coconut-lime crema / \$1.50

SHRIMP SKEWER fish sauce, lime-cilantro sauce / \$5

GRILLED LAAB MEATBALLS

charred green cabbage, sweet and sour sauce / \$4

Chef-Action - Station -

unique experience with chefs preparing selections during your event

PAD THAI STATION

choice of chicken, shrimp, tofu or veggies bean sprouts, fried tofu, scallions, peanuts, palm sugar tamarind sauce \$30 per person





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



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 -

GARLIC PARMESAN FRIES served with ketchup and KA sauce (gf) / \$45

PLAIN FRIES served with KA sauce and ketchup (gf) / \$40

COLORADO HOT CHICKEN BITES

bite sized, hormone & antibiotic free fried chicken, tossed in housemade green chili oil, topped with fresh jalapeños & onions / \$70

FRIED CHICKEN BITES

bite sized, hormone & antibiotic free fried chicken garnished with pickles and served with KA sauce / \$70

COLORADO HOT CHICKEN TENDERS

hormone & antibiotic free chicken tenders, tossed in housemade green chili oil, topped with fresh jalapeños & onions / \$80

CHICKEN TENDERS

hormone & antibiotic free chicken tenders served with ranch and honey mustard / \$70

- Buffets -

BURGER BAR

grass-fed beef patty, melted American cheese on a brioche bun with lettuce, tomato, red onions, dill pickles, ketchup & mayo (veggies and sauces served on the side) \$11.50 per person beyond burger patty +\$1 gluten-free bun +\$2

- Bites -

BURGER SLIDERS

2oz grass-fed beef patty, American cheese, lettuce, onions, dill pickles & KA sauce on a brioche bun / \$5 sub for beyond burger +\$1

FRIED CHICKEN SLIDERS

2oz hormone & antibiotic free chicken tender, dill pickle, ranch coleslaw & KA sauce on a brioche bun / \$4 make 'em hot +\$1

- Dessert -

SUNDAE BAR

6oz cups of soft serve with chocolate syrup, strawberry sauce, sprinkles, maraschino cherries & whipped cream (gf) / \$3.50 per person

FRESH BAKED CHOCOLATE CHIP COOKIE

\$3.50 each

GLUTEN FREE SNICKERDOODLE COOKIE

(gf) \$4 each (minimum order of 35)

DEEP FRIED OREOS \$2 each

QUERO 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) / \$95

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

- Buffets -

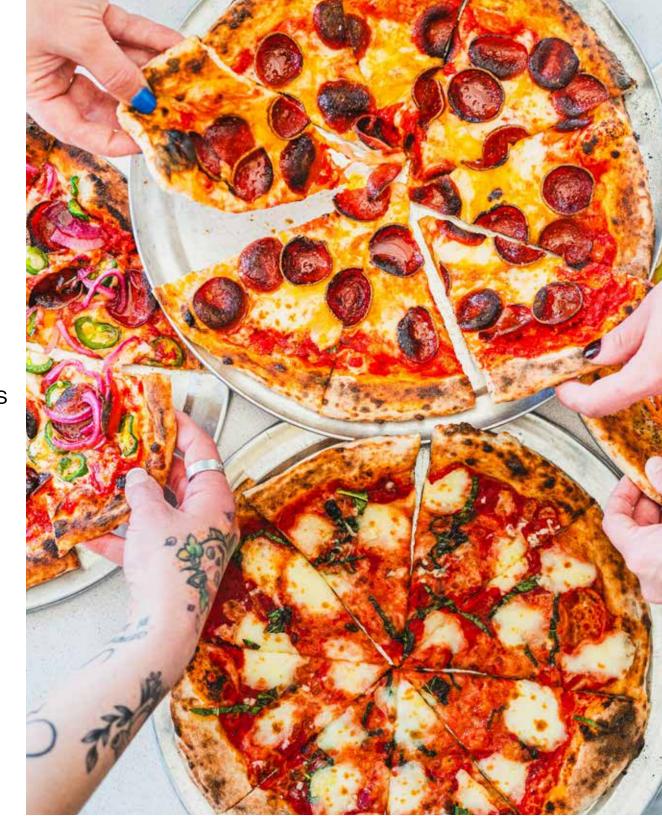
AREPA TRAYS

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





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 Napoletana-style round or a crispy, extra-large square slice, each bite is unforgettable.







- Pizzas -

QUEEN MARGHERITA

fresh italian mozzarella, shaved parmesan, sliced basil, drizzle of corto fall harvest extra virgin olive oil / \$18

PEPPERONI

cupping pepperoni, mozzarella, monterey jack, extra sharp cheddar / \$17

FOUR PIGS

cupping pepperoni, hot soppressatta, coppa, capicola, mozzarella, basil, parmesan / \$17

SWEET HEAT

cupping pepperoni, jalapeños, house made hibiscus pickled red onions, bandit exclusive house made hot honey, cream cheese, mozzarella, monterey jack, cheddar / \$18

CRISPY CALABRESE MEATBALL

house made beef and pork calabrese meatballs, mozzarella, monterey jack, crispy fried onions, italian herb sauce, buttered parmesan crust / \$19



CALABRESE MEATBALL housemade sauce, crispy onions, basil oil drizzle / \$8

- Platters -

SICILIAN PAN PIZZA choice of toppings / \$70

BLUE CHEESE & PEACH SALAD

mixed greens, candied pecans, peach drizzle, pickled red onions, toasted bandit bread / \$60 add chicken / \$75

ITALIAN CHOP SALAD

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

CHARCUTERIE BOARD

meats, cheeses, jams, fruit, crackers, bread, extra virgin olive oil, fresh herbs, seasonal items / \$150

- Dessert -

ROOT BEER FLOAT

locally brewed root beer, ice cream, cherry poof \$9 each

BANANA PUDDING CUPS

\$5 each

CHOCOLATE PUDDING CUPS \$5 each