

**Party Portions**

Cocktail & Grazing Parties: A total of 8 to 10 savory & sweet bites per guest will suffice generously  
 Luncheon & Dinner Parties: A total of 2 cups of food per person plus 3 to 6 appetizer bites & 1 to 2 sweets per guest will be amply generous.

**Cancellations**

70% of the total order 48 hours prior to the event.  
 Full amount charged 36 hours prior to the event.

**Substitutions**

We may make substitutions due to market availability & some pricing may change without notice.

**Avanti Deli Favorite Special Orders**

We are happy to create your special deli favorites from items we've featured in our case or your own family favorites. Let's talk & create. From \$16 per quart w/ a 3 quart min. No returns or exchanges on any special order.

**Avanti Custom Cooking Classes**

Create your menu, select your group & learn to cook Avanti style. Hands on cooking class in our kitchen or your home, followed by dining on the fare you've created. From \$325 for groups from 2 to 8 in our kitchen, larger groups in your space. Recipes included.

**Beer Tasting & Food Pair Events**

Custom beer tasting events created to order for your group of 6 to 20 persons. Beer, food, FUN! from \$18 to \$35 per person depending upon your desires.

**Wine Tasting & Food Pair Events**

Custom wine tasting events created to order for your group of 6 to 20 persons. Wine & food pairs from \$20 to \$75 per person depending upon your desires.

**Soy Luz Romantic Candlelight Supper a deux (for 2)**

Enjoy a marvelously romantic five course dinner for two, custom created for you & your lovely. Bask in the glow of a custom fragrance Soy Luz candle & take home another Soy Luz candle for *Love in the Afterglow*. From \$70 per couple.

**Call Avanti to create your Special Event!**

# Avanti Cafe

Featuring flavorfully forward, dynamic food, hand crafted and lovingly prepared from fresh, local, organic ingredients.

Monday - Saturday 259 E. 17th St  
 11 AM / 10 PM Costa Mesa CA 92627  
 Sunday 949-548-2224  
 11 AM / 8 PM AvantiOC@ca.rr.com  
 www.avantinatural.com

No trans fats - ever! Always organic eggs! Organic produce from South Coast Farms

☞ = vegan selections

# Avanti Catering

**Avanti Catering ; Party Avanti !**

We love to be at your party w/ you. From party platters to full scale artful appetizers, cocktail nibbly fare, dinners, luncheons, picnics, bentos and more. The great thing about food is that everything is possible. Create your own concept, tell us your budget & we'll give wings to allow your party to truly soar.

**Avanti is always all about the food!  
 Let's set up a party planning consultation**

Custom Gifts created for you or choose from Avanti favorites...

**Gift Box Muffins & Scones** *vegan & vegetarian options*

6 muffins & 6 scones - assorted flavors from **\$24**

**'A Loaf of Bread, a Jug of Wine & Thou'**

A gift package of Avanti house made bread, fresh gourmet cheeses & olives, a bottle of boutique wine & our handcrafted Soy Luz fragrant candle Individually priced

**European Gourmet Trio Gift -- Dessert, Cheeses & Fresh Fruit**

5 Avanti dessert slices, fresh fruit (cut or whole), 3 Avanti cheese wedges -- deliciously gorgeous & glam from **\$40**

**Soy Luz Candle & Avanti Flava Savor Gift**

6 oz Soy Luz candle & a \$15 Avanti Gift Certificate **\$22**

**+++ Enhance any gift by adding an Avanti Cafe Gift Certificate in your choice of any demonination**

Custom Bento created for you or choose from Avanti favorites...

**Sandwich/Salad/Cupcake** choose any one of our signature sandwiches

w/ garden green medley salad & an Avanti cupcake **\$12.90**

**Salad/Salad/Sweet** the perfect light lunchbox, RAW crunch salad,

garden green medley salad & a sweet treat **\$11.90**

**Bento Bako -- Japanese inspired lunch box** (minimum order 5 bento bako)

Dengaku tofu & tempeh saute, kayaku gohan (flavored brown rice), macrobiotic flash pickled salad & mini tapioca **\$18.90**

**"The best Margarita on Earth"** OC Weekly 2008 & Delilah too!

**Best of Heart Healthy Restaurants Orange County 2008** gayot.com

<http://www.gayot.com/restaurants/bestof/hearthealthy/orangecounty.html>

**Voted '#1 Vegetarian Friendly'** aol cityguide 2007

<http://cityguide.aol.com/orangecounty/bestvegetarianfriendly>

**OC's Hot 10 Restaurants 2007** gayot.com

<http://www.gayot.com/restaurantpages/info.php?tag=OCRES061202&code=OC>

**"10 Most Memorable Meals of 2005"** OC Register

## Appetizers

Custom Appetizers created for you or choose from Avanti favorites...

<b>Savory zhug tart</b>	24 triangle bite sized pieces	<b>\$35</b>
Our spicy serrano & cardamom Zhug sauce w/ nut crust & fruit & shallot custard		
<b>Empanadas tropicales</b>	24 half moon bite sized pieces	<b>\$42</b>
Veg & cheese empanades w/ fresh Latin herbs w/ smoky roasted pepper rouille		
<b>Coconut plantain tostones</b> 🌀	24 bite sized pieces	<b>\$40</b>
Golden baked plantain tostones w/ coconut, serrano & cilantro mochi rice		
<b>Cranberry walnut canapes</b>	24 bite sized pieces	<b>\$42</b>
w/ pineapple tomatillo jam & cipotle crema OR smokey avocado 🌀		
<b>Nut pate cucumber canapes</b> 🌀	24 bite sized pieces	<b>\$40</b>
herb, bean & nut pate, on cucumber rounds w/ toasted seeds & citrus zest		
<b>RAW hummus &amp; chayote canapes</b> 🌀	24 bite sized pieces	<b>\$44</b>
RAW sprouted bean & legume hummus served on crisp RAW chayote chips		

## Entrees

Custom Entrees created for you or choose from Avanti favorites...

<b>Empanadas tropicales</b>	6 half moon entree pieces	<b>\$36</b>
Taro, yucca & plantain stuffed empanades w/ fresh Latin herbs & cheeses & served w/ smoky roasted pepper rouille dipping sauce		
<b>Tamales deliciosos</b>		<b>\$6.50 each</b>
vegetables, beans & fresh cheeses, served w/ chipotle shallot crema, fruit & pepitas		
<b>Sweet &amp; savory rolled cabbage deluxe</b> 🌀	24 pieces	<b>\$50</b>
cabbage, brown rice medley, tomatoes, nuts & dried fruit & herbs		
<b>Avanti Baked Entrees</b>	9" decorative loaf	<b>\$22 each</b>
Avanti polenta w/ red sauce, baby arugula, ricotta & 4 cheeses		
Baked mac & cheese w/ garlic herb golden bread crumbs		
Vodka tomato alfredo pasta bake w/ golden Parmesan crunch		
Tofu Tempeh Bolognese pasta bake w/ olives & pinenuts 🌀		
<b>Avanti Entree Favorites</b>		<b>\$14.25/qt</b>
Toasted orzo & barley w/ mushrooms, walnuts & gorgonzola		
Golden garlic mixed greens saute 🌀		
Mujadarah lentils, brown rice, caramelized onions, black pepper & sesame seeds 🌀		
Firey Indian dal 🌀		
Oaxacan black beans w/ avocado leaves, tomatillos & poblanos served w/ pepita, serrano & cilantro crema		

## Panini, Pizza & Quiche

Custom Panini, Pizza & Quiche created for you or choose from Avanti favorites...

<b>Panini sandwich by the foot</b>		<b>\$22/ft</b>
Your choice of Avanti ciabatta or focaccia breads		
Shiitake artichoke pesto panini & Roasted Riviera panini		
w/ your choice of one of the following:		
Cheddar, Brie, Swiss cheese, Roasted tofu & tempeh 🌀		
Garnet yam, caramelized shallot & garlic panini		
w/ toasted coriander mustard & cream cheese		
<b>Pizza by the foot</b>	12" by 6" Roman style pizzettes	<b>\$18/ft</b>
Pizza Bianca Avanti red sauce & cheese blend, ricotta, arugula, olives, pinenuts & rosemary sea salt		
Classic Red Avanti red sauce & cheese blend, ricotta, arugula, olives & shichimi 7 spice		
Shiitake Artichoke Pesto 🌀 garnet yam, baby arugula, olives & nuts		
Bolognese Bolognese sauce, garlic & shallot greens		
<b>vegan</b> w/ nuts & olives // <b>vegetarian</b> w/ Avanti cheese		
Riviera roasted portobello, zucchini & onion, roasted red peppers, spicy Zhug rouille sauce & garlic & shallot greens		
<b>vegan</b> w/ nuts & olives // <b>vegetarian</b> w/ Avanti cheese		
<b>Avanti Quiche Deluxe</b>	8" round	<b>\$19</b>
Edamame & fire roasted vegetables		
Chipotle black bean, poblano & broccoli		
Garnet yam, pecan & gorgonzola		

## Simply Elegant Party Platters

Custom Platters created for you or choose from Avanti favorites...

<b>Cheese, olive, bread &amp; Avanti magic</b>	16"	<b>\$55</b>
Avanti artisan cheese & olive selections, fresh Avanti bread & Avanti magic touches		
<b>Mediterranean carnival</b>	16"	<b>\$60</b>
Choose any 5 from the following Mediterranean party favorites		
Fresh garlic & herb garbanzo hummus 🌀 Fire roasted egg-plant babaganooch 🌀 Organic bulgur tabouli 🌀 Roasted red pepper & green olive tapenade 🌀 Cucumber, garlic & mint yogurt dip Gourmet cheese & potato brandade		
Olive oil, shallot & herb marinated fresh mozzarella		
<b>Roasted marinated vegetables</b> 🌀	16"	<b>\$49</b>
Chef's seasonal selections marinated in citrus miso & roasted to perfection bell peppers, fennel, asparagus, zucchini, shallots, mushrooms		

## Salads

Custom Salad created for you or choose from Avanti favorites...

<b>Roasted pear &amp; cafe candied nut</b> 🌀	16"	<b>\$39</b>
Caramelized roasted pears & cafe candied nuts on a bed of baby greens dressed w/ Avanti citrus miso		
<b>RAW crunch vegetable entree</b> 🌀	16"	<b>\$49</b>
Seasonal vegetable medley marinated in a citrus date & nama shoyu dressing & served w/ freshly sprouted lentils & micro seeds		
<b>Grilled vegetable, lentil &amp; white bean</b> 🌀	16"	<b>\$47</b>
Seasonal grilled & marinated vegetables served over a salad of white beans, lentils, brown rice & baby greens & dressed w/ Avanti red wine vinegar shallot		
<b>Fresh RAW fruit platter</b> 🌀	16"	<b>\$40</b>
Fresh seasonal fruit served w/ a RAW garden fresh stevia leaf dipping salsa		

## Bakery, Desserts & Sweets

Custom Desserts created for you or choose from Avanti favorites...

<b>Cakes</b>	<i>vegan &amp; vegetarian options</i>	9" round	from <b>\$44</b>
Italian Cream Cake, Carrot Cake, Chococolate Fudge			
<b>Cheese Cakes</b>		9" round	<b>\$33</b>
Gorgonzola pear & rosemary cheese cake, Lemon Ginger Swirl, Coffee cardamom w/ candied walnuts			
<b>Pies</b>		9" round	<b>\$23</b>
Cherry, Apple, Rhubarb, Blueberry			
<b>Tarts</b>	<i>vegan &amp; vegetarian options</i>	9" round	from <b>\$30</b>
Chocolate peanut butter mousse, Blueberry nut, Pear cranberry crunch, Passionfruit white chocolate			
<b>Cookies</b>	Avanti bakers dozen - <i>choose a selection</i>		<b>\$23</b>
Chocolate Chip Pecan 🌀, Peanut Butter 🌀, Spicy Ginger, Tangy oat Chew, Chocolate Truffle & Vanilla Crisp			
<b>Cupcakes</b>		12 cupcakes	<b>\$39</b>
Chocolate coconut 🌀, Classic carrot cake, Ginger orange spice, Banana lime cream cheese			
<b>Tea Cakes</b> 🌀	attractive sliceable ring style - <i>moist &amp; delicious</i>		<b>\$29</b>
Chocolate almond, Lemon poppyseed, Cornmeal cranberry			
<b>Muffins &amp; Scones</b>	<i>vegan &amp; vegetarian options</i>	baker's dozen	<b>\$24</b>
Muffins: Blueberry lemon, Cherry chocolate, Raspberry poppyseed			
Scones: Orange Pistachio, Sesame honey, Lemon ginger			
<b>Tapioca Combos</b> 🌀	6 individual cups - <i>your choice</i>		<b>\$20</b>
Berry Creamsicle, Blood orange, Hibiscus, Coconut vanilla bean, Green tea & ginger, Passion fruit orange			
<b>Mini's</b>	Trays of individual desserts - <i>24 mini bites of each</i>		
Mini cheesecakes: Caramel apple, Vanilla cherry, Mocha white chocolate			<b>\$48</b>
Bitesized tarts: Blueberry almond, Passion cloud, Chocolate mint cookie			<b>\$48</b>
Mini panna cotta: Ginger, Chai spiced, Lemongrass, Dark chocolate			<b>\$46</b>
Mini tapioca: Berry creamsicle, Blood orange, Coconut vanilla bean, Passionfruit			<b>\$36</b>
Mini cookie: Chocolate chip pecan 🌀, Peanut butter 🌀, Tangy oat chew, Spicy ginger, Vanilla crisp, Chocolate truffle & Coriander shortbread			
12" cookie platter		<b>\$22</b>	16" cookie platter <b>\$49</b>

Many dessert selections available in both vegan & vegetarian options - let's talk!