

Plan your menu with



Your Menu, provided by Two Forks Catering, includes the Agave Estates Appetizer Display



Choose a Themed Menu:

Chicken Penne Alfredo
 Pasta tossed with grilled chicken and mushrooms in parmesan cream sauce.
Served with
 Choice of Salad & Hearty Spinach Lasagna
Menu includes
 Dinner Rolls with Softened Butter
 Grated Parmesan & Crushed Red Peppers

Beef & Chicken Fajitas*
 Marinated in citrus juices and served with peppers and onions
Served with
 Spanish Rice & Charro Style Black Beans
Menu includes
 Warm Tortillas, Sour Cream, Cheese & Pico
 Tortilla Chips with Red & Green Salsa
 Add Queso or Guacamole for \$3 per person
**Buffet service required*

BBQ Brisket & Sausage
 Slow smoked brisket and sausage with signature barbeque sauce.
Served with
 Cole Slaw, Mac & Cheese, & Baked Beans
Menu includes
 Texas Toast & BBQ Sauce
 Sliced Pickles, Onions, & Jalapenos

OR

Customize Your Menu

Includes your choice of
 1 Salad, 1 Entrée, and 2 Sides from selections on page two
 Served with Dinner Rolls & Butter

We love special requests!

If there is a dish you would like to see on the menu at your event, let us know and we'll do our best to create it for you!

*Beef & Chicken Fajitas require buffet service



Customize Your Menu | Choose Your Salad

<p>Classic Caesar Romaine lettuce, freshly grated parmesan, and homemade garlic croutons tossed in traditional Caesar dressing</p>	<p>Rustic Greek Romaine lettuce, kalamata olives, red onion, roma tomatoes, pepperoncini, and feta cheese, tossed in Signature Gorgonzola Vinaigrette</p>	<p>Emma Salad Mixed field greens, strawberries, oranges, almonds, and crumbled gorgonzola cheese, drizzled with Honey Balsamic Vinaigrette</p>	<p>Spinach & Apple Spinach & field greens, granny smith apples, almonds, and crumbled feta cheese, drizzled with Champagne Vinaigrette</p>
---	--	---	---

Customize Your Menu | Choose Your Entrée

Add a Second Entrée for \$6 per person

Grilled Chicken Campagnola

Tender grilled chicken breast topped with brown sherry wine sauce and sautéed mushrooms

Grilled Chicken with Lemons and Capers

Grilled chicken breast topped with lemon white wine sauce, diced tomatoes and capers

Chicken Cilantro

Grilled chicken topped with bacon and mushrooms in cilantro cream sauce

Chicken Marsala

Grilled chicken breast topped with mushrooms and creamy Marsala wine sauce

Southwest Tilapia Filet

Fresh mild tilapia tossed in southwest seasonings and topped with basil butter sauce

Salmon Piccata

Tender salmon filets topped with lemon wine sauce with capers, tomatoes and chives

Cherry Glazed Pork Tenderloin

Glazed and cooked medium well, with black cherry reduction

Pork da Vinci

Pork tenderloin medallions topped with brown sherry wine sauce and sauteed mushrooms

Penne Alfredo with Grilled Chicken

Penne pasta tossed with grilled chicken and mushrooms in parmesan cream sauce

Traditional Lasagna

Layers of ground beef and ground Italian sausage, cheeses and pasta topped with pomodoro sauce

Pasta Verona

Grilled chicken and sautéed mushrooms tossed with penne pasta and shaved ham in cilantro cream sauce

Putanesca

Grilled chicken with artichoke hearts, mushrooms, olives, tomatoes and capers with penne in spicy marinara

Spinach Lasagna

Layers of pasta and spinach with tomato sauce and cheese and topped with tomato cream sauce

Pasta Primavera

Seasonal vegetables tossed with penne pasta in garlic white wine sauce

Customize Your Menu | Choose Two Sides

Add a Third Side for \$3 per person

Garlic Mashed Potatoes

Cilantro Rice

Smoked Gouda Sweet Potatoes

Penne Alfredo

Bowtie Pasta with Olive Oil & Garlic

Loaded Mashed Potatoes

Browned Butter Green Beans

Fresh Asparagus

Seasonal Vegetable Medley

Steamed Broccoli with Lemon

Herb Roasted Roma Tomatoes

Orange Ginger Glazed Carrots



Passed Appetizers

Priced in addition to your package at \$3.50 per person, per item

Vegetarian

Pear & Goat Cheese Crostini

Crostini topped with goat cheese and cream cheese, fresh sliced pear, and toasted slivered almonds

Crudit  Cups

A variety of sliced vegetables in individual cups with a dollop of ranch on the bottom

Orzo Salad

Tiny pasta tossed with artichoke hearts, olives, sundried tomatoes, spinach, feta and gorgonzola vinaigrette

Brie & Roasted Tomato Bites

Roasted grape tomatoes and brie served on a crostini and topped with microgreens

Classic Baked Brie Bites

Pastry cups baked with brie and topped with jalapeno jelly, pecan and parsley

Fig & Brie Crostini

Fresh French brie cheese with fig compote and a drop of Texas honey on a crisp round

Blue Cheese Crostini with Balsamic Roasted Grapes

Crisp crostini topped with blue cheese, roasted grapes and pecan and bacon crumbles

Caprese Skewers

Buffalo Mozzarella, fresh basil leaves and grape tomatoes, skewered and topped with balsamic reduction

Bruschetta Phyllo Cups

Phyllo pastry cups filled with goat cheese, fresh basil, diced tomatoes and balsamic vinegar and olive oil

Mango Bruschetta Cups

Fresh mango salsa with onion, peppers, cilantro and lime served with soft cheese in a corn chip cup

Stuffed Endive with Herbed Goat Cheese

Endive boats topped with goat cheese and cream cheese with lemon, chive and tarragon

Spinach Stuffed Mushrooms

Creamed Spinach stuffed into fresh mushroom caps and dusted with parmesan cheese

Seafood & Bacon

Sweet Chili Shrimp Skewer

Fresh chilled shrimp, skewered and coated in sweet chili sauce

Salmon and Dill Bites

Grilled salmon with dill and cream cheese on crunchy bagel chip

Shrimp Cocktail Shooters

Spicy cocktail sauce and a large freshly boiled shrimp, garnished with parsley

Marinated Shrimp Tostada

Chunks of marinated shrimp with onion, bell pepper, lemon juice and basil served on a bite sized tostada chip

Cold Crab Meat Salad on Garlic Rounds

Fresh crabmeat mixed with a Cajun Remoulade sauce, served on crisped garlic toast

Smoked Salmon Rolls

Mini smoked salmon rolled with cream cheese and a sprig of dill

Marinated Shrimp Crostini

Chilled shrimp, marinated in olive oil, black pepper and lemon, served on crostini with herbed cream cheese

Shrimp & Sundried Tomato Pastry

Crispy pastry with fresh boiled, chopped shrimp, mixed with sundried tomatoes and cream cheese

Bacon-wrapped Shrimp

Large shrimp wrapped in bacon, crisp on the outside, tender on the inside

Roasted Fennel and Prosciutto Flatbread

Fontina cheese, fennel and prosciutto topped flatbread with thyme and oregano

Bacon and Onion Flatbread

Fontina cheese, bacon and sweet onion flatbread



Passed Appetizers

Priced in addition to your package at \$3.50 per person, per item

Chicken, Beef, & Pork

Tortellini Skewer

Cheese tortellini and salami skewered and drizzled with Gorgonzola Vinaigrette dressing

Chicken Salad Crostini

Crisp garlic crostini topped with zesty chicken salad

Chilled Chicken Pasta Salad

Bowtie pasta tossed with grilled chicken, salad peppers, corn, black beans and Italian dressing

Fried Chicken Skewers

Fried chicken tender bites tossed in Chipotle Raspberry or Brown Sugar Cream

Chicken Quesadilla Corners

Flour tortillas stuffed with shredded chicken and three cheeses, served with creamy salsa verde

Beef Empanadas

Delicious pastries stuffed with seasoned ground beef, bell peppers, onions, and spices, served with salsa roja

Beef-Lettuce-Tomato

Shaved beef, rolled with Watercress, chopped tomatoes, bacon crumbles and horseradish crème

Beef and Burrata Cheese with Arugula Pesto

Sirloin cooked medium rare, topped with burrata cheese and fresh arugula pesto, and served on garlic toast

Beef Carpaccio Crostini

Shaved raw beef rolled and filled with capers, parmesan shavings and micro greens, served on round crostini

Mini Chicken Flautas with Chipotle Ranch

Shredded chicken rolled in corn tortillas, and fried to perfection, served with spicy chipotle ranch sauce

Roast Beef with Béarnaise Sauce

Thinly sliced, rare roast beef served on crusty bread topped with chilled, creamy béarnaise and capers

Chipotle Mini Meatball Skewers

Miniature beef meatballs tossed in Chipotle Raspberry glaze and skewered

Mini Pulled Pork Tostadas

Tender pulled pork topped with avocado cream, Cotija cheese, and red onion on a mini tostada chip

Southwestern Spring Rolls

Baked mini spring rolls stuffed with chicken, cheese, black beans and corn

Call us today: 281-395-5070 or Email: Info@AgaveEstates.com

LET'S BE SOCIAL | FOLLOW US ON SOCIAL MEDIA



@agaveestates



Agave Estates



Suite Refreshments

Selections below are priced in addition to your venue package

Beer by the Bundle

Your choice of:

Michelob Ultra, Bud Light, Miller Lite, Shiner, Dos Equis, Heineken, Stella Artois, or Blue Moon

6-Pack: \$24 12-Pack: \$42 24-Pack: \$72

House Wine by the Bottle

House Bubbly, Moscato, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon
\$24 each

Make-Your-Own Mimosa Bar

Your choice of 3, 5, or 7 bottles of champagne with orange, cranberry, and grapefruit juices, strawberries, pineapples, and orange slices, beautifully displayed for a casual yet elegant day of pampering and relaxation

3-Bottles: \$96 5-Bottles: \$150 7-Bottles: \$196

Upgraded Liquor Options

+\$6PP | ADD ON | RESERVE SPIRITS

Grey Goose Vodka & Bombay Sapphire Gin
Chivas Regal Scotch & Jack Daniels Whiskey
Crown Royal Canadian Whiskey &
Cuervo Gold Tequila
Kahula Liqueur &
Disaronno Amaretto

Includes Agave's Seasonal Signature Beverage Menu

Additional Services

Selections below are priced in addition to your venue package

Extended Reception Time (includes waitstaff & coordinator only).....	\$3.50 per person, per hour
Extended Bar Service Time (per hour).....	Beer & Wine... \$5 pp Anejo... \$6 pp Reserve... \$7 pp
Extended DJ & Emcee Service Time.....	\$100 per hour
Early Arrival to Getting Ready Suites.....	\$150 per hour
Propane for Outdoor Fireplace (lasts at least 5 hours).....	\$75 for the evening
Assistance with Chair Sashes (client provides sashes).....	\$2 per chair
Cabana Bar Setup	.
Beer & Wine Only.....	\$350 + Bartender
Beer, Wine, & Liquor.....	\$500 + Bartender
Additional Bartender (3-hour minimum).....	\$75 per hour
Large Furniture & Decor Relocation (waived for parties with 200+ guests).....	\$25 per piece