

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><b>Classic Caesar</b> Romaine lettuce, freshly grated parmesan, and homemade garlic croutons tossed in traditional Caesar dressing</p>	<p><b>Rustic Greek</b> Romaine lettuce, kalamata olives, red onion, roma tomatoes, pepperoncini, and feta cheese, tossed in Signature Gorgonzola Vinaigrette</p>	<p><b>Emma Salad</b> Mixed field greens, strawberries, oranges, almonds, and crumbled gorgonzola cheese, drizzled with Honey Balsamic Vinaigrette</p>	<p><b>Spinach &amp; Apple</b> Spinach &amp; field greens, granny smith apples, almonds, and crumbled feta cheese, drizzled with Champagne Vinaigrette</p>
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*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](mailto:Info@AgaveEstates.com)

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## 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