

Plan your menu with



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

Customize Your Menu

Includes your choice of
1 Salad, 1 Entrée, and 2 Sides
Served with Dinner Rolls & Butter

Customized Menus Available for Plated or Buffet-Style Service

OR

Choose a Fajita Buffet

Includes Beef & Chicken Fajitas
with Spanish Rice & Black Beans
Served with
Flour & Corn Tortillas
Sour Cream, Shredded Cheese, & Pico de Gallo
Tortilla Chips with Red & Green Salsa

Fajita Menu Requires Buffet-Style Service





Sample Menus

Grilled Chicken Campagnola

with brown sherry wine sauce and sautéed mushrooms.

Rustic Greek Salad,
Garlic Mashed Potatoes &
Browned Butter Green Beans

Southwest Tilapia Fillet

tossed in Southwest Seasonings and topped with Basil Butter Sauce.

Agave Salad,
Cilantro Rice &
Fresh Asparagus

Chicken Cilantro

topped with bacon and mushrooms in cilantro cream sauce.

Classic Caesar Salad,
Penne Alfredo &
Steamed Broccoli with Lemon

All custom menus include dinner roll, served with butter

Choose Your Entrée

Included Entrées, Choice of 1
(*\$6 pp to add 2nd included entrée)

Grilled Chicken Campagnola

Tender grilled chicken breast topped with brown sherry wine sauce and sauteed 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 our signature creamy Marsala wine sauce.

Southwest Tilapia Fillet

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

Tilapia Piccata

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

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 sauteed 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, topped with tomato cream sauce.

Pasta Primavera

Seasonal vegetables tossed with penne pasta in garlic white wine sauce.

Upgraded Entrees:

Cherry Glazed Pork Tenderloin

Glazed and cooked medium well, with black cherry reduction. (*\$4 pp)

Pork da Vinci

Pork tenderloin filet with mushrooms and peppercorns in brown sherry sauce. (*\$4 pp)

Salmon Piccata

Tender salmon filets topped with lemon wine sauce with capers, tomatoes, and chives. (*\$4 pp)

Filet da Vinci

Filet of beef tenderloin topped with mushrooms and brown sherry wine sauce.

(*\$12 pp to add 4 oz as 2nd entrée | +\$18 pp to upgrade to 6 oz as main entrée)



Customize Your Menu | Choose Two Sides

Included Sides: Choice of 2
+\$3 pp to add 3rd side

Garlic Mashed Potatoes
Roasted Potatoes
Cilantro Rice
Penne Alfredo
Tomato Penne Fresco

Browned Butter Green Beans
Fresh Asparagus
Seasonal Vegetable Medley
Steamed Broccoli with Lemon
Herb Roasted Roma Tomatoes

Upgraded Sides

Loaded Mashed Potatoes (+\$1.50 pp)
Signature Corn Pudding (+\$1.50 pp)
Zucchini Stuffed Roma Tomatoes (+\$1.50 pp)
Braised Brussels Sprouts (+\$1.50 pp)
Orange Ginger Glazed Carrots (+\$2 pp)
Smoked Gouda Sweet Potatoes (+\$2 pp)

Customize Your Menu | Choose Your Salad

Included Salads: Choice of 1

Classic Caesar

Romaine lettuce, freshly grated parmesan cheese, and homemade garlic croutons, tossed in traditional Caesar dressing.

Rustic Greek

Romaine lettuce, Kalamata olives, red onion, tomatoes, pepperoncini, and feta cheese, tossed in gorgonzola vinaigrette.

Agave Salad

Romaine lettuce, tomatoes, carrots, and homemade garlic croutons, tossed in homemade ranch dressing.

Upgraded Salads

Emma Salad

Mixed field greens, strawberries, oranges, almonds, and crumbled gorgonzola cheese, with honey balsamic vinaigrette drizzled on top. (+\$1 pp)

Spinach & Apple

Spinach and field greens, granny smith apples, almonds, and crumbled feta cheese, with Champagne vinaigrette drizzled on top. (+\$1 pp)

Caprese Salad

Mixed field greens, prosciutto, tomatoes, and fresh mozzarella cheese, with balsamic vinaigrette drizzled on top. (+\$2 pp)

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!



Passed Appetizers

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

Vegetarian

Pear & Goat Cheese Pastry

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 with blue cheese or feta, dried cranberry, walnuts, microgreens and ver jus.

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 a crunchy bagel chip.

Shrimp Cocktail Shooters

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

Marinated Shrimp Tostada

Chunks of tender 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

Large chilled shrimp, marinated in olive oil, black peppercorns 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 our Italian dressing.

Fried Chicken Skewers

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

Chicken Quesadilla Corners

Flour tortillas stuffed with chicken and three cheeses, served with Salsa Roja.

Beef Empanadas

Delicious pastries stuffed with seasoned picadillo beef, bell peppers, onions, and spices, served with Salsa Roja.

Beef and Burrata Cheese with Arugula Pesto

Sirloin cooked medium rare topped with Burrata (super soft mozzarella) and fresh arugula pesto. Served on Garlic Toast.

Mini Chicken Flautas with Chipotle Aioli

Shredded chicken rolled in corn tortillas served with shredded lettuce, avocado wedge, and chipotle aioli.

Roast Beef with Bearnaise Sauce

Thinly sliced, rare roast beef served on crusty bread topped with chilled, creamy bearnaise 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 bite sized tostada chip.

Southwestern Spring Rolls

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

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