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## BREAKSFAST

## Authentic Mexican Atole - \$2.89

Traditional warm beverage made with milk flavored with masa, chocolate, or oats.

## Avocado Toast - $\$ 4.25$

Toasted artisan bread topped with smashed avocado, lemon, and sea salt.

Bagels - $\$ 2.69$
Choice of plain, everything, or cinnamon raisin, served with cream cheese.

Belgian Waffles - \$3.89
Golden waffles served with maple syrup and powdered sugar.

Breakfast Burrito - $\$ 6.49$
A flour tortilla stuffed with scrambled eggs, potatoes, cheese, and salsa.

Breakfast Tacos - \$3.99
Soft tocos with egg \& potatoes, bacon \& egg, egg \& cheese, or egg \& sausage.

Buttermilk Biscuits - $\$ 2.69$
Homemade biscuits, served warm with butter and jam.

## Chilaquiles - $\$ 5.99$

Corn tortillas cut in quarters, lightly fried, and topped with green or red salsa.

Crepes - $\$ 5.25$
Delicate crepes filled with your choice of fruit, chocolate, or cream.

Donuts - $\$ 1.99$
A selection of glazed, chocolate, and sprinkle-topped donuts.

French Toast - \$4.25
Thick slices of bread dipped in egg batter and grilled to a golden brown.

Fried Chicken - \$4.25
Crispy, juicy fried chicken, a perfect companion to our waffles.

Fruit Salad Mix Cup - $\$ 4.29$
A fresh mix of seasonal fruits in a convenient cup.

## Huevos A La Mexicana - $\$ 4.49$

Eggs scrambled with tomatoes, onions, and jalapeños.

## Oatmeal - \$2.89

Hearty oatmeal served with brown sugar and raisins.
Pancakes - \$3.99

Fluffy pancakes served with butter and syrup.

## PB \& J Sandwich Toast - \$2.99

Classic peanut butter and jelly on toasted bread.

Potato Wedges - $\$ 2.99$

Seasoned and roasted to a golden brown.
Sausage Links - \$3.49

Savory pork sausage links with a hint of sage.

Scrambled Eggs - $\$ 2.99$
Light and fluffy eggs, scrambled to perfection.

Smoked Bacon - \$4.22
Thick-cut bacon, smoked for hours and served crispy.

> Turkey Bacon - \$3.25

A leaner option, our turkey bacon is cooked to a perfect crisp.

Yogurt Parfait - \$4.99
Layered yogurt with fruit and granola.

## APPETIZERS

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7 \text { Layer Dip - \$4.49 }
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A classic combination of refried beans, sour cream, guacamole, salsa, cheese, olives, and green onions, served with homemade tortilla chips.

## Bacon Wrapped Chicken - \$3.89

 Juicy chicken breast morsels wrapped in bacon, glazed with a honey mustard dressing.
## Bacon Wrapped Jalapenos -

 \$3.79Jalapenos filled with cream cheese, wrapped in bacon, and baked until bubbling.

## Bacon Wrapped Quail Legs -

 $\$ 14.99$Tender quail legs wrapped in smoky bacon, roasted to a perfect blend of juicy and crisp.

Bacon Wrapped Shrimp - \$3.89

Plump shrimp wrapped in bacon, seasoned with Cajun spices and grilled to perfection.

Balsamic Bruschetta - \$3.89 Tomato and basil bruschetta, topped with a drizzle of aged balsamic and shaved parmesan.

Bite-Size Quiche - $\$ 2.79$ Assortment of miniature quiches, featuring classic Lorraine, spinach, and mushroom fillings.

Bite-Size Sandwiches - $\$ 3.89$ An assortment of mini sandwiches, including classic deli selections and vegetarian options.

Boursin Stuffed Mushrooms \$3.69

Mushroom caps stuffed with garlic and herb Boursin cheese, baked until golden.

Caprese Bites - \$3.69
Fresh mozzarella and cherry tomatoes, skewered and drizzled with balsamic reduction and fresh basil.

## Caesar Lettuce Wraps - \$6.49

Crisp romaine hearts with a Caesar dressing, parmesan shavings, and garlic croutons, all wrapped up for a crunchy bite.

Ceviche Shooters - \$5.29
Citrus-cured fish and shrimp cocktail, served in a shot glass for a burst of flavor.

Chicken Diablos - $\$ 4.49$
Spiced chicken tenders wrapped in bacon, served with a fiery chipotle dip.

Chicken Kabobs - \$4.49
Marinated chicken pieces skewered with onions and peppers, grilled.

Chicken Taquitos - \$2.79
Rolled and crispy fried taquitos stuffed with seasoned chicken and cheese.

Cocktails (Mexican-Style) - \$4.99
A zesty shooter mix of shrimp in cocktail sauce.

Coconut Shrimp - $\$ 2.79$
Golden-fried shrimp coated in shredded coconut, served with a sweet chili dip.

Crab Bruschetta - \$5.89 Toasted crostini topped with a rich crabmeat blend and a touch of lemon.

Bite Size Crab Cakes - $\$ 5.00$ Classic crab cakes seasoned, served with a tangy aioli.

## Crudité Cups - \$3.89

Fresh-cut vegetables served in individual cups with a savory ranch dip.

Empanadas - \$4.19
Golden pastries filled with spiced meat or cheese, served with a dip.

Fresh Fruit Cup - $\$ 4.29$

Seasonal fruit medley, freshly diced and served in a convenient grab-and-go cup.

Fruit Kabobs - \$3.99
Skewers of fresh, seasonal fruits, perfect for a light and healthy treat.

Goat Cheese Thyme Tarts - \$3.25
Savory tart shells filled with creamy goat cheese, thyme, and a hint of garlic.

Greek Spanakopita - \$3.89
Crispy phyllo triangles stuffed with spinach and feta, with a hint of dill and lemon.

## Lamb Lollipop - \$17.99

Grilled lamb chops, marinated with rosemary and garlic, served with a mint yogurt dip.

## Mini-Beef Wellington - $\$ 5.49$

A mini version of the classic, with tender beef and mushroom duxelles wrapped in flaky pastry.

## Stuffed Cherry Tomatoes - \$3.89

Cherry tomatoes stuffed with herbed goat cheese or cream cheese and topped with a sprinkle of chives.

Mini Chicken \& Waffles - \$3.89
Bite-sized hot dogs dipped in cornmeal batter and fried until golden brown.

Pigs in Blankets - $\$ 2.79$
Mini sausages wrapped in buttery croissant dough.

Quesadillas - \$8.29
Flour tortillas filled with melted cheese, peppers, and onions, with meat options like pork, chicken, or beef.

Skewered Meatballs - \$3.30
Savory beef meatballs on a stick, glazed with a sweet and tangy barbecue sauce.

Steak Kabobs - \$5.49
Skewered marinated steak bites, chargrilled.

Miniature waffles topped with crispy chicken and a drizzle of sweet maple syrup.

Tartlets - \$2.79
Flaky pastry cups filled with a variety of gourmet toppings, from savory to sweet.

Tenderloin Fritter - \$6.89

Breaded and fried beef tenderloin bites, served with a horseradish cream sauce.

Tuna Tartare - \$7.49
Diced tuna, delicately seasoned.

Veggie Kabob - \$3.89
Grilled skewers of zucchini, bell
peppers, onions, and mushrooms, with a balsamic glaze.

## SALADS

Caesar Salad - \$2.55
Classic Caesar with crisp romaine, parmesan, croutons, and creamy Caesar dressing.

> Chicken Salad - \$3.30

Chopped Salad - $\$ 2.49$
A medley of chopped vegetables, cheese, and nuts, tossed with a light vinaigrette.

Cucumber, Tomato, \& Onion Salad - \$2.20

Fresh garden greens with tomatoes, cucumbers, carrots, and your choice of dressing.

## Greek Pasta Salad - \$3.25

Pasta mixed with olives, feta, red onion, and cucumber in a Greek dressing.

Hawaiian Salad - \$3.75
A tropical mix of greens, pineapple, ham, and sweet and sour dressing.

## December Harvest Salad - \$3.75

Seasonal fruits and vegetables with nuts and a warm vinaigrette.

## SIDES

Asparagus - \$1.99
Tender asparagus spears, lightly
steamed and seasoned with salt and pepper.

Asparagus Medley - $\$ 2.59$
A mix of asparagus with other seasonal vegetables, sautéed with garlic and herbs.

## Assorted Potato Chip Bags - \$2.25

A selection of potato chips in various flavors.

Baked Beans - \$2.20
Slow-cooked beans in a savory, sweet sauce with hints of brown sugar.

Baked Potato - $\$ 7.99$
Large russet potatoes baked until fluffy, served with butter, sour cream, and chives.

Black Beans - \$2.20
Seasoned black beans cooked to perfection, with a hint of spice.

Carrot, Wax Bean, Green Bean \$2.75

A colorful blend of carrots, wax beans, and green beans lightly steamed and seasoned.

Caramelized Baby Carrots - \$2.10
Sweet carrots caramelized in brown sugar and butter.

Cilantro Lime Rice - \$2.20
Fluffy rice infused with fresh cilantro and zesty lime juice.

Classic Mashed Potatoes - \$3.29
Creamy mashed potatoes, whipped with butter and cream.

Coleslaw - $\$ 2.10$
Crisp cabbage and carrot slaw in a creamy, tangy dressing.

Creamed Corn - $\$ 2.20$
Sweet corn in a rich, creamy sauce, seasoned with a hint of nutmeg.

Corn Tortillas - \$4.19
Sold by the dozen (12).

Dinner Rolls w/Butter - \$1.99
Soft, warm dinner rolls served with whipped butter.

Fried Okra - \$2.20
Crispy, golden fried okra, a Southern classic.

Flour Tortillas - \$5.69
Sold by the dozen (12)

> Green Beans - \$2.20

Fresh green beans, steamed and tossed with a touch of butter.

Green Bean Almandine - $\$ 2.30$
Green beans sautéed with slivered almonds and lemon zest.

## Homemade Chips - \$2.49

Crispy potato chips made in-house, seasoned with sea salt.

Hush Puppies - \$1.89

Deep-fried cornmeal balls, crispy outside and soft inside.

Lima Beans - $\$ 2.20$
Butter lima beans cooked until tender, seasoned with salt and pepper.

Mac \& Cheese - \$2.20
Rich and creamy macaroni and cheese, a comforting classic.

Mashed Potatoes w/Onion - \$2.49
Smooth mashed potatoes with caramelized onions mixed in.

## Mashed Potatoes w/Poblano -

 $\$ 2.69$Creamy mashed potatoes with roasted poblano peppers for a mild kick.

Pinto Beans - $\$ 2.20$
Simmered pinto beans with Mexican spices, perfect as a hearty side.

Potato Skins - \$3.49
Crispy potato skins loaded with cheese, bacon, and sour cream.

Red Onion, Squash, \& Zucchini $\$ 2.49$

A sautéed medley of red onions, squash, and zucchini, seasoned with herbs.

Red Pepper Mashed Potatoes $\$ 2.49$

Mashed potatoes with roasted red peppers.

Rice Pilaf - \$2.25
Fluffy rice pilaf cooked with onions, carrots, and a hint of garlic.

Risotto - \$3.49
Creamy rice risotto, cooked slowly with a rich stock.

## Steamed Baby Carrots - $\$ 1.99$

Sweet baby carrots, steamed and tossed with a hint of butter.

Fresh broccoli florets, steamed to a tender crisp.

## Stir Fry Vegetables - \$2.20

A mix of vegetables stir-fried in a light soy and ginger sauce.

Tortilla Chips - \$1.99
Crispy tortilla chips, perfect for dipping.

Veggie Kabobs - \$4.29
Skewered and grilled assorted vegetables, seasoned with herbs.

White Rice - $\$ 2.49$
Simple and fluffy white rice, a versatile side dish.

Wild Rice - $\$ 2.59$
Nutty and chewy wild rice, cooked until tender.

## BREAD

Buttermilk Biscuit - \$2.49
Cornbread - \$2.10
Croissant - \$3.29
White Dinner Rolls - \$2.10
King's Hawaiian Rolls - \$2.25
Garlic Knots - \$2.25
French Bread Loves - \$7.89
Garlic Breadsticks - \$2.49

## ENTRES

## Beef Enchiladas - \$3.20

Soft tortillas filled with seasoned beef, topped with a rich enchilada sauce and melted cheese.

Beef Fajitas - $\$ 6.89$
Sizzling beef strips served with peppers and onions.

## Beef Tenderloin - Market Price

Tender beef tenderloin, perfectly roasted and served with a savory sauce.

Beef Tips - $\$ 8.70$
Juicy beef tips simmered in a rich gravy.

Brisket - $\$ 6.50$
Slow-smoked brisket, tender and full of smoky flavor.

Cheese Enchiladas - \$3.10
tortillas stuffed with a blend of cheeses and topped with enchilada sauce.

Chicken Dumplings - \$9.49 Homemade dumplings with tender chicken pieces in a comforting broth.

Chicken Enchiladas - \$3.20 tortillas stuffed with seasoned chicken, smothered in enchilada sauce.

Chicken Fajitas - $\$ 6.00$
Grilled chicken strips with sautéed peppers and onions.

Chicken Fried Chicken - \$9.99
Crispy, breaded chicken breast.

Chicken Fried Steak - \$8.99
A Southern classic: tender steak, breaded and fried.

Chicken Marsala - \$10.99
Chicken breast sautéed in a rich Marsala wine sauce with mushrooms.

Chicken Parmesan - \$10.49 Breaded chicken breast topped with marinara and melted mozzarella.

## Chicken Spaghetti - \$7.60

Spaghetti tossed in a creamy chicken sauce.

Chicken Tenders - \$2.19
Golden fried chicken tenders, served with your choice of dipping sauce.

## Chicken Fettucine Alfredo - \$7.60

Fettucine pasta in a creamy Alfredo sauce with grilled chicken.

Fettucine Alfredo - \$6.99
Classic creamy Alfredo sauce over fettucine noodles.

Catfish - $\$ 7.20$
Cornmeal-breaded fried until golden and crispy catfish or grilled catfish,.

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\text { Fried Shrimp - } \$ 10.89
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Lightly breaded shrimp, fried to a perfect crunch with choice of cocktail or tarter sauce.

[^0]Marinated grilled chicken breast, seasoned and grilled to perfection.

## Hamburger - \$8.99

Classic beef hamburger, grilled and served on a toasted bun.

Hamburger Steak - \$9.48
Seasoned ground beef steak, grilled and served with sautéed onions and gravy.

Hawaiian Chicken - \$10.49
Grilled chicken with a sweet and tangy Hawaiian sauce and pineapple.

Hotdogs - \$3.99
Grilled hotdogs served on a bun with your choice of 2 condiments.

Lasagna - \$7.60
Layers of pasta, meat sauce, and cheese, baked to a golden brown.

Lasagna [Vegetarian] - \$7.20
Vegetable lasagna with layers of pasta, veggies, and cheese in marinara sauce.

Meatloaf - $\$ 7.20$
Homemade meatloaf with a tangy tomato glaze.

## Pork Loin - $\$ 5.89$

Roasted pork loin, seasoned and cooked until tender.

Pork Masala - \$10.99
Pork cooked in a flavorful Masala sauce, rich in spices.

Roast Beef - $\$ 11.49$
Slow-roasted beef, tender and flavorful, served with au jus.

Rosemary Chicken - \$10.99
Roasted chicken seasoned with rosemary and garlic.

Spaghetti w/Marinara - \$5.99 Spaghetti pasta topped with a hearty marinara sauce.
Spaghetti w/Meat Sauce - \$7.00

Spaghetti pasta topped with a hearty meat sauce.

Smoked Turkey Breast - \$6.50
Sliced turkey, perfect for a festive occasion.

Smoked Spiral Ham - \$6.99
Sliced ham, perfect for a festive occasion.

Wings - \$8.99
Crispy chicken wings, available in a variety of sauces.

## DESSERTS

Banana Pudding - \$3.25
Creamy banana pudding layered with vanilla wafers and ripe bananas.

## Bite-Size Cheesecake - \$5.49

Miniature cheesecakes, perfect for a sweet bite.

Bite-Size Tartlets - \$5.60
Delicate tartlets filled with a variety of sweet fillings like cheesecake, lemon custard, and key lime.

## Blue Bell Ice Cream Cups - $\$ 2.49$

Classic Blue Bell ice cream served in convenient single-serving cups.

Bread Pudding - \$3.25
Rich and moist bread pudding, served with a warm vanilla sauce or bourbon sauce.

Brownie Bites - $\$ 2.30$
Delicious bite-sized brownies, rich and fudgy.

Carrot Cake - \$4.59
Moist carrot cake with a creamy cream cheese frosting.

NY Cheesecake - \$6.89
Rich chocolate cheesecake, decadent and smooth.

Cheesecake [Creme Brule] $\$ 6.89$

Creamy cheesecake with a caramelized sugar crust.

Cheesecake [Strawberry] - \$6.89 Classic cheesecake topped with fresh strawberries and glaze.

## Chocolate Coated Strawberries -

 \$3.89Classic cheesecake topped with fresh strawberries and glaze.

Chocolate Coated Strawberries [Stuffed w/Cheesecake] - \$3.99

Classic cheesecake topped with fresh strawberries and glaze.

## Churros - $\$ 3.25$

Crispy and golden churros, dusted with cinnamon sugar.

## Cobbler [Mixed Berry] - \$3.49

Mixed berry cobbler with a crumbly biscuit topping.

Cobbler [Peach] - \$3.49
Sweet peach cobbler, warm and comforting.

## Cookies [Assorted] - \$2.39

Assortment of cookies including chocolate chip, sugar, oatmeal, and peanut butter.

## Creme Brule - \$5.89

Rich custard base topped with a contrasting layer of hard caramel.

Cupcakes - $\$ 2.39$
Assorted cupcakes in a variety of flavors and frostings.

Flourless Chocolate Torte - $\$ 6.89$
Dense, rich chocolate torte for a gluten-free indulgence.

Lemon Bar - $\$ 2.69$
Tangy and sweet lemon bars with a buttery crust.

Macaroons - \$5.25
Light and airy assorted macaroons, golden and chewy.

Mini-Tres Leches - \$5.49
Individual servings of moist tres leches cake, soaked in three kinds of milk.

Pecan Pie - $\$ 3.25$
Traditional pecan pie slice, sweet and nutty with a flaky crust.

Petite Eclairs - $\$ 4.79$
Small, delicate eclairs filled with cream and topped with chocolate.

## Pies [Assorted] - \$3.25

A variety of pie slices including apple, peach, cherry, pumpkin, and pecan.

Rice Krispy Treats - $\$ 2.00$
Crispy and gooey rice krispy treats, a classic favorite.
Sopapillas - \$2.89

Light and puffy sopapillas, served with honey or powdered sugar.

Strawberry Shortcake - \$6.49

Fresh strawberries and whipped cream layered with a sweet biscuit.

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\text { Tres Leches - } \$ 6.99
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Traditional tres leches cake, soaked in three kinds of milk and topped with whipped cream.

## BEVERAGES

Aguas Frescas [Horchata,
Watermelon, Pineapple, Cucumber] - \$2.99

Refreshing traditional drinks in a variety of flavors.

Bottled Apple Juice - \$3.29
Pure apple juice, sweet and refreshing.

Bottled Sodas - \$3.29
Assorted bottled sodas for a fizzy lift.

Canned Sodas - \$2.25
A selection of popular canned sodas.

Chocolate Milk - \$2.89
Rich and creamy chocolate milk, a delightful treat.

Coffee - $\$ 2.25$
Freshly brewed coffee, comes with sweeteners \& creamers

Bottled Cranberry Juice - \$3.29
Tart and sweet cranberry juice, full of flavor.

Decaf - $\$ 2.25$
Decaffeinated coffee for those who want the taste without the caffeine.

Bottled Grape Juice - \$3.29
Sweet and robust grape juice.

Hot Chocolate - \$2.49
Warm and rich hot chocolate, perfect for cooler weather.

## Hot Chocolate Station - \$3.89

Customize your hot chocolate with various toppings and flavors.

Hot Tea Station - \$2.49

A selection of hot teas to suit any taste.

Infused Water - $\$ 2.49$
Water infused with fruits and herbs for a refreshing twist.

## Lemonade - \$2.49

Classic lemonade, sweet and tangy.

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\text { Limeade - } \$ 2.49
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A zesty twist on traditional lemonade, made with fresh limes.
Milk - \$1.99

Fresh, cold milk, a comforting classic.
Mocktails - \$3.49

Non-alcoholic cocktails, perfect for a festive but sober occasion.

## Bottled Orange Juice - $\$ 2.49$

Freshly squeezed orange juice, full of vitamin $C$.

Swiss Lemonade - \$2.99 A unique lemonade with a hint of almond flavor.

Sweet Tea-\$1.99

Southern-style sweet tea, refreshing and sweet.

Unsweet Tea - \$1.45

Iced tea without the sweetness, a classic refreshment; comes with side of sweeteners \& lemons

## Water Bottles - \$2.19

Bottled water to keep everyone
Water Bottles - \$0.50
hydrated.
Water presented in a dispenser

## DISPLAYS

## Antipasto Display - \$8.99

A delightful display of Italian antipasti including meats, cheeses, olives, and marinated vegetables.

## Artisan Cheese Board Display -

 \$7.49A selection of fine artisan cheeses, paired with fruit, nuts, and crackers.

## Charcuterie Cups - \$12.99

Individual servings of charcuterie, perfect for easy handling and a variety of tastes.

- \$600.00

Serves 50-60 people; a grand assortment with 6 cheeses, 4 meats,

## Crudité Board - \$4.99

A colorful array of fresh vegetables,
spreads, nuts, fruits, crackers, pickles, olives, and other delights. served with a variety of dips.

## Extra-Large Charcuterie Board $\$ 225.00$

Serves 16-18 people; includes 4-5 cheeses, 3-4 meats, and a seasonal selection of accompaniments.

Fruit Display - \$4.99
A beautiful arrangement of fresh, seasonal fruits with vanilla dipping sauce.

An expansive table set with a variety of meats, cheeses, fruits, breads, and dips for a luxurious grazing experience.

Large Charcuterie Board $\$ 175.00$

Serves 12-15 people; features 3-4 gourmet cheeses, 2-3 cured meats, fresh fruits, nuts, and artisanal crackers.

## Medium Charcuterie Board -

 \$125.00Serves 8-10 people; typically includes 2-3 cheeses, 1-2 meats, and seasonal accoutrements.

Small Charcuterie Board - \$75.00

Serves 3-4 people; includes 2 cheeses, 2 meats, and seasonal accoutrements.


[^0]:    Grilled Chicken - \$9.99

