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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.

<u>APPETIZERS</u>

7 Layer Dip - \$4.49

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 - \$3.79

Jalapenos 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.

Mini-Corn Dogs - \$3.25

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.

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

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.

<u>SALADS</u>

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)

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

Green Beans - \$2.20

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.

Steamed Broccoli - \$1.99

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,.

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

Grilled Chicken - \$9.99

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 -

\$3.89

Classic 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.

Assorted cupcakes in a variety of flavors and frostings.

Cupcakes - \$2.39

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.

Tres Leches - \$6.99

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.

Limeade - \$2.49

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 -

\$7.49

A 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.

Crowd Pleaser Charcuterie Board - \$600.00

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

spreads, nuts, fruits, crackers, pickles, olives, and other delights.

Crudité Board - \$4.99

A colorful array of fresh vegetables, 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.

Grazing Table - Email

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 - \$125.00

Serves 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.