



WILD AGAVE



CATERING & EVENTS

ESTD

2023

Packages



Corporate Lunches

Beef & Swiss served on Multigrain bread served with garden salad, pasta salad, & chips

Box Lunch Options 12.95

SANDWICH LUNCH - Our traditional Box Lunch includes a handcrafted sandwich, fresh fruit cup, homemade dessert, potato chips, dinner mint, condiments, napkin and utensils.

SALAD LUNCH - Our Salad Box Lunch includes a freshly made salad, your choice of salad dressing, fresh fruit cup, homemade dessert, dinner mint, napkin and utensils.

BEVERAGES - Add \$1.00 Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite, Lemonade, Iced Tea or Bottled Water

Ala Carte Add Ons

Salads Garden Salad - \$19.95 (Small)
\$32.95 (Large)

Pasta Salad - \$19.95 (Small)
\$33.95 (Large)

Fresh Fruit Bowl - Small: \$24.95
Large: \$68.95

Cheese & Cracker Tray

A variety of Pepper Jack, Sharp Cheddar, and Swiss Cheeses with Assorted Crackers
Small: \$54.95 Large: \$95.95

Gourmet Dessert Tray

Cookies, Macrons & Brownies
Small (25 Pieces) - \$29.95
Medium (65 Pieces) - \$68.95
Large (100 Pieces) - \$98.95

Assorted Wrap Tray -

10 half pieces for \$29.95,
20 half pieces for \$55.95

Assortment of wraps, including Chicken Caesar Wrap served with Creamy Caesar dressing, Ham & Turkey Pesto and Buffalo Chicken Wrap served with Blue Cheese Dressing, all tucked inside soft tortilla wraps.

Served with a side of chips

Mini Sandwich Tray -

10 pieces for \$29.95,
20 pieces for \$55.95

Variety of fresh made Mini Sandwiches, including Roast Beef & Cheddar, Honey Baked Ham & Swiss and Roasted Turkey & Provolone.

Served with lettuce & a side of chips

Specialty Sandwich Tray-

10 half pieces for \$39.95,
20 half pieces for \$75.95

Assortment of fresh made specialty sandwiches, including BLT sandwich served on Multigrain bread, Smoked BBQ Sandwich served on a Ciabatta roll, Mediterranean Veggie Sandwich on Multigrain bread, and Ham & Turkey Pesto served on Multigrain bread.

Topped with lettuce and served with a side of chips

*Orders are based on 20 guests, surcharges apply if lower.
We reserve the right to substitute based on availability.

Corporate Lunches

BLT - Crispy bacon next to fresh tomatoes and green leafy lettuce, savory mayo, between toasted multigrain bread

Club Sandwich - Smoked turkey, crispy bacon, fresh tomatoes, leafy lettuce, savory mayo, on white bread
Ham & Turkey Pesto - Ham, smoked turkey, provolone cheese, lettuce, red onion, pesto aioli on multigrain bread

Roast Beef & Cheddar - Roast beef, cheddar cheese, lettuce, fresh tomato, red onion, and zesty horseradish sauce on white bread

Mediterranean Veggie - Sliced cucumber, green bell peppers, provolone cheese, lettuce, tomato, black olives, banana pepper rings, ranch dressing, and balsamic vinaigrette on multigrain bread

Chicken Caesar Wrap - Oven Roasted Chicken Breast and our Caesar salad tucked inside a soft wrap and served with our creamy Caesar dressing

Buffalo Chicken Wrap - Soft wrap stuffed with Grilled Chicken Breast, lettuce, fresh tomato and Buffalo sauce served with blue cheese dressing

Chicken Salad - Rotisserie chicken with celery walnuts and cranberries with lettuce, served on a fresh baked croissant roll.

Wild Agave Signature Garden Salad - Romaine hearts and field greens tossed with cucumbers, fresh tomatoes, grated carrots, shredded red cabbage and our homemade croutons with your choice of dressing

Greek Salad - Romaine lettuce with cucumbers, red onions, tri-color peppers, Kalamata olives, Feta cheese, served with Greek dressing.
Grilled Chicken available

Caesar Salad - Hearts of romaine, grated parmesan, and our homemade seasoned croutons, topped with creamy Caesar dressing.
Grilled Chicken available

Spinach Salad - Spinach leaves topped with fresh strawberries, walnuts and Feta cheese, served with Balsamic vinaigrette. Grilled Chicken available

Chicken Salad - A special recipe made with Oven Roasted Chicken Breast with dried cranberries, lemon juice, mayonnaise, black pepper and chopped celery

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We reserve the right to substitute based on availability.

Cold Hors D'oeuvres

price per dozen, minimum 2 dozen unless noted

TORTILLA CUPS \$20

FILO CUP STUFFED WITH SPICY CHICKEN SALAD AND TOPPED WITH AVOCADO RANCH DRESSING

CEVICHE CUP \$28

COCKTAIL SHRIMP, CITRUS FRUIT, LIME JUICE, SERVED WITH TORTILLA CHIPS IN A SHOT GLASS

JUMBO COCKTAIL SHRIMP \$20

MINIMUM 5 DOZEN

SERVED WITH LEMON WEDGES AND COCKTAIL SAUCE

AHI TUNA SKEWER \$29

AHI TUNA, FRESH PINEAPPLE DRIZZLE WITH A SPICY AIOLI

GUACAMOLE AND CHIPS \$13

HOMEMADE GUACAMOLE SERVED WITH TORTILLA CHIPS IN A SHOT GLASS

TACO SHOT \$27

MINIMUM 5 DOZEN

7 LAYER TACO DIP IN A SHOT GLASS, SERVED WITH TORTILLA CHIPS

TEQUILA LIME GRILLED SHRIMP \$30

SHRIMP MARINATED IN TEQUILA & LIME, SKEWERED & GRILLED, SERVED CHILLED

MEAT AND CHEESE SKEWERS \$17

SUMMER SAUSAGE AND ASSORTED CHEESE CUBES ON A BAMBOO PICK

FRESH FRUIT SKEWERS \$17

PINEAPPLE, GRAPES, AND MELON SKEWERED ON A BAMBOO PICK

VEGGIE STRIP CUPS WITH RANCH \$18

THIN SLICED PEPPERS, BABY CARROTS, AND SNAP PEAS SERVED WITH A DOLLOP OF RANCH IN A SHOT GLASS

BRIE & FRUIT SKEWERS \$18

CUBED BRIE, GRAPES AND APPLE CHUCKS SKEWERED ON A BAMBOO PICK

BRUSCHETTA CUPS \$16

FILO CUPS FILLED WITH HOMEMADE BRUSCHETTA

SMOKED SALMON CRUSTINI \$19

SMOKED SALMON WITH DILL MOOSE SERVED ON A CRUSTINI

ASSORTED SUSHI \$16

CALI ROLLS AND VEGGIES ROLLS

ANTIPASTA SKEWERS \$17

FRESH MOZZARELLA, TOMATO, OLIVE AND TORTILLA ON A BAMBOO PICK WITH A BALSAMIC DRIZZLE

Hot Hors D'oeuvres

price per dozen, minimum 2 dozen unless noted

LOLLIPOP LAMB CHOPS \$36

BABY LAMB CHOPS, SEASONED, GRILLED
SERVED WITH A MINT JELLY SAUCE

BBQ PULLED PORK SLIDERS \$30

SLOW COOKED PORK, SEASONED AND
SMOTHERED IN BBQ.
SERVED ON A FRESH BUN

COCONUT SHRIMP

MINIMUM 5 DOZEN

HEAND BREADED COCONUT SHRIMP
SERVED WITH AN ORANGE MARMALADE

PHYLLO CRAB CUP \$29

SNOW CRAB, ASIAGO AND CREAM CHEESE
STUFFED INTO A PHYLLO CUP

BOURBON BBQ MEATBALLS \$17

MINI MEATBALLS SMOTHERED IN A
HOMEMADE BOURBON BBQ SAUCE

MEDITERRANEAN CHICKEN SKEWERS \$20

SEASONED AND GRILLED CHICKEN
BREAST SKEWERED AND WITH GREEN
PEPPER AND RED ONION

GRILLED PEPPER & SAUSAGE SKEWER \$20

SERVED WITH MARINARA SAUCE

BLACK ANGUS \$24

GRILLED BLACK ANGUS SLIDER TOPPED
WITH CHEESE, LETTUCE AND TOMATO

SERVED ON A FRESH BUN

PRIME RIB SLIDER \$29

SLOW COOKED PRIME RIB, TOPPED WITH
BEER BRAZED ONIONS

SERVED ON A FRESH BUN

BACON WRAPPED WATERCHEST NUTS \$18

CRISP WATER CHESTNUTS, WRAPPED IN
BACON AND GLAZED IN OUR HOMEMADE
TERIYAKI SAUCE

BAKED BRIE CUPS \$18

WARMED BRIE TOPPED WITH FRUIT
PRESERVES. SERVED IN A PHYLLO CUP

TOMATO SOUP SHOOTERS \$19

TOMATO BISQUE SERVED IN A SHOT
GLASS WITH A GRILLED CHEESE TOASTY

STUFFED MUSHROOMS \$19

STUFFED WITH PANKO CRUMBS, HERBS,
AND CHEESE

TEQUILA LIME WINGS \$19

ROTISSERIE COOKED CHICKEN WINGS IN
TEQUILA LIME SEASONING

Grazing Tables

Minimum 24 guests

Cheese Board Table

Assorted Cheese, Fruits Nuts, Jams,
Crackers

\$10 per person

Antipasta Table

Meats, cheese, olives, vegetables,
breads and crackers

\$13 per person

Veggie Table

Fresh green beans, bell peppers
strips, broccoli, cauliflower
tomatoes pea pods

\$10 per person

Hummus Table

Assorted humus, cucumber slices,
pepper strips, olives pita and
crackers

\$12 per person

Grazing Table

Mix and match of all house
boards

\$16 per person

Grazing Boxes

Packed for 12 guests

Cheese Box

Assorted Cheese, Fruits Nuts, Jams,
Crackers

\$100 per box

Antipasta Box

Meats, cheese, olives, vegetables,
breads and crackers

\$125 per box

Veggie Box

Fresh green beans, bell peppers
strips, broccoli, cauliflower
tomatoes pea pods

\$100 per box

Hummus Box

Assorted humus, cucumber slices,
pepper strips, olives pita and
crackers

\$115 per box

Grazing Box

Mix and match of all house
boards

\$175 per box

Dessert Stations

With Complimentary Coffee Service

Sweet tables

Minis \$10 per person

*Bite sized cheese cakes,
brownies, macaroons,
moose cups and cookies*

Donut Wall


\$8 per person

*Plain cake donuts and bites
with chocolate fountain*

Cupcake Towers

\$10 per person

*Red velvet,
chocolate-chocolate,*



Brunch Buffets

Continental Breakfast:

12.95 per guest

Juices, Fresh Sliced Fruit, Muffins, Pastries, Danish, Bagels, Freshly Brewed Coffee, Decaf, and Hot Tea

Healthy Start:

14.95 per guest

Juices, Fresh Sliced Fruit, Yogurts and Granola, Cereals with Skim Milk, Muffins, Freshly Brewed Coffee, Decaf and Hot Tea.

Traditional Breakfast Buffet:

17.95 per guest

Juices, Fresh Fruit, Scrambled Eggs, Bacon & Sausage, Breakfast Potatoes, Pastries, Danish, Muffins & Croissants, Freshly Brewed Coffee, Decaf & Hot Tea.

Hearty Breakfast:

19.95 per guest

Juices, Fresh Fruit, Scrambled Eggs, French Toast, Pancakes, Maple Syrup and Butter, Bacon and Sausage, Breakfast Potatoes, Pastries, Muffins, Freshly Brewed Coffee, Decaf and Hot Tea.

BreakFEAST:

24.95 per guest

Juices, Fresh Fruit, Carved Ham, Scrambled Eggs, French



Buffets

All American BBQ-\$29.99 per person

Bbq pulled pork, grilled chicken breast, bbq ribs, Broccoli blend coleslaw, garlic mash, corn cobbles, baked beans, cornbread

Ultimate Fiesta- \$29.99 per Person

Chips and Salad with Guacamole, Chicken enchiladas, beef and chicken seasoned meat, flour and corn tortillas, shredded cheese, tomato, onion, lettuce, hot sauces, sour cream, refried beans, Spanish rice

Family Dinner-\$26.99 per person

Caesar Salad, Grilled Chicken, Penne Pasta with hearty red sauce and sausage Parslied Red Potatoes, & Seasonal Vegetables & Garlic toast

Homestyle Buffet- \$24.99

Italian Beef with Rolls, Italian Sausage with Peppers & Onions, Fried chicken, Penne in hearty red sauce, Assorted Chips, and Coleslaw

Italian Night- \$25.99

Pasta, meatballs, chicken, broccoli, assorted sauces & Garlic Toast

Sandwich Buffet- \$22.99

Assortment of freshly made sandwiches, Ham & Turkey mini clubs, Chicken Salad on a Croissant, and



CHEF'S CARVERY TABLE

ALL CARVING STATIONS INCLUDE GARDEN SALAD STATION, ROLLS, GARLIC MASH,
SAUTÉED GLAZED CARROTS, & STEAMED GREEN BEANS

\$100 CHEF FEE FOR EACH STATION

GLAZED HAM

WITH HONEY MUSTARD

\$650 SERVES UP TO 30 GUESTS

PORK LOIN

WITH MUSTARD CREAM AND A CRANBERRY COMPOTE

\$600 SERVES UP TO 30 GUESTS

SLOW ROAST TURKEY

WITH THYME GRAVY

\$650 SERVES UP TO 30 GUESTS

HOMESTYLE POT TOAST

WITH BROWN GRAVY AND SLOW ROAST VEGGIES

\$625 SERVES UP TO 30 GUESTS

PEPPER ENCRUSTED BEEF TENDERLOIN

WITH BEARNAISE

\$700 SERVES UP TO 30 GUESTS

SLOW ROAST RIME RIB

WITH HORSERADISH CREAM

\$900 SERVES UP TO 30 GUESTS

