



VIDA AGAVE CATERING

EVENT MENU 2025

TABLE OF CONTENTS

A LITTLE BIT ABOUT US

**A FESTIVE MODERN MEXICAN EXPERIENCE
FEATURING DIFFERENT BARS, STATIONS
AND A LA CARTE OPTIONS.**

Welcome to Vida Agave signature catering menu, designed to bring the vibrant flavors and colorful spirit of Mexican cuisine to your next celebration, corporate gathering, or special event. Our menu features a variety of interactive “bars” that allow your guests to mix and match their favorite ingredients, creating dishes bursting with authentic taste.

- 1** SERVICE STYLE OPTIONS
- 2** BAR & STATIONS MENU
- 3** APPETIZERS
- 4** MAIN COURSE
- 5** ON-SITE COOKING OPTIONS
- 6** EXTRAS
- 7** OPTIONAL ON-SITE ASSISTANCE
- 8** CATERING MENU BY THE TRAY



Service style options

PICK-UP

Perfect for casual gatherings or office lunches! Choose this option if you prefer to pick up your order directly from the restaurant. Pick-up orders are available exclusively from our Catering Menu by the Tray.

DELIVERY

We'll deliver your order in insulated industrial hot boxes to ensure your food arrives fresh and at the ideal temperature.

A \$79 delivery fee applies for locations within a 10-mile radius of Vida Agave Galveston. Additional fees may apply for deliveries beyond this distance.

DELIVERY WITH SET-UP & BREAK-DOWN

This full-service option includes delivery, setup, and post-event cleanup. We provide chafing dishes, serving utensils, buffet tables, decorations, and break-down service.

Our team will arrive early to set up your buffet line, ensure your food is perfectly presented, and return after your event to pick everything up.

Price depends on the Bars & Stations you pick.

BAR & STATIONS MENU

PLEASE NOTE

- No substitutions are permitted, but additions may be made.
- A minimum of 30 guests is required.
- All Bars & Stations include disposable plates, utensils, and napkins.
- Upgrade options: porcelain plates, glassware, and stainless-steel flatware are available for an additional fee.
- Servers are available on request.
- For a customized quote, please contact our Catering Manager.

Appetizers

NACHO BAR \$6.99 PER PERSON

(AVAILABLE ONLY FOR “DELIVERY + SET-UP”)

- Chopped Beef & Chicken Fajita
- Chips
- Queso
- Guacamole
- Pickled Jalapeno
- Refried Beans
- Pico de Gallo
- Lettuce
- Sour Cream

STREET CORN BAR \$4.99 PER PERSON

(AVAILABLE ONLY FOR “DELIVERY + SET-UP”)

- Off-the-cob buttered corn
- Mayonnaise
- Cotjia Cheese
- Chili Lime Sauce
- Tajin
- Fresh Limes

COMBO APP STATION \$14.99 PER PERSON

(AVAILABLE ONLY FOR “DELIVERY + SET-UP”)

SHRIMP KISSES Stuffed with creamy cheese, jalapeno, wrapped in crispy bacon

MINI FLAUTAS Crispy rolled corn tortilla stuffed with pulled chicken, lightly lightly fried for a perfect crunch

MINI BEEF QUESADILLAS Flour tortillas filled with Monterey Jack cheese and seasoned beef

INCLUDES: CHIPS, SALSA, GUACAMOLE, SOUR CREAM, RANCH, LIMES.



Main Course

FAJITAS STATION \$17.99 PER PERSON

Beef & Chicken Fajitas mixed with grilled onions and peppers,

SIDES Black Refried Beans, Mexican Rice Flour Tortillas & Chips

TOPPINGS Salsa Verde, Guacamole, Cheddar Cheese, Pico de Gallo, Sour cream, Limes, Radish

COMBINATION PLATTER STATION \$15.99 PER PERSON

FLAUTAS In corn tortilla, filled with pulled chicken then lightly fried for a perfect crunch.

BURRITOS In flour tortillas, filled with beef fajita, lettuce, onions, mushrooms, bell peppers and Monterey jack cheese.

SIDES Black Refried Beans Mexican Rice Chips & Salsa Verde

TOPPINGS Guacamole, Sour cream, Pico de Gallo, Shredded Lettuce

(AVAILABLE: PICK UP, DELIVERY, DELIVERY + SET-UP)

PREMIUM TACO BAR \$16.99 PER PERSON

PROTEIN Grilled Shrimp, Blackened Mahi-Mahi or Beef Fajita

SIDES Soft Corn and Flour tortillas, Mexican Rice, Black Refried Beans, Chips & Salsa Verde

TOPPINGS Coleslaw, Chipotle Aioli, Pickled Onions, Cilantro, Limes, Guacamole and Cheddar Cheese

ENCHILADA STATION \$12.99 PER PERSON

POBLANO CHICKEN ENCHILADAS Corn tortillas stuffed with tender pulled chicken, topped with a rich poblano cream sauce and melted Monterey Jack Cheese

CHIPOTLE BEEF ENCHILADAS Corn tortillas filled with beef fajita, topped with creamy chipotle sauce and melted Monterey Jack Cheese

SIDES Black Refried Beans & Mexican Rice, Chips & Salsa Verde

TOPPINGS Guacamole, Sour Cream, Pico de Gallo and Shredded Lettuce



On-site cooking options

(AVAILABLE ONLY FOR “DELIVERY + SET-UP”)

STREET TACOS TAQUIZA

\$12.99 PER PERSON

A lively on-site cooking experience featuring your choice of chopped beef, chicken, or al pastor (marinated pork). Served on warm mini corn tortillas

STREET CORN Off-the-cob buttered corn slathered in a creamy cotija and mayo topped with our homemade chili-lime sauce

CHARRO BEANS Traditional style coup featuring whole beans, simmered with bacon and veggies. Chips, Salsa Verde & Spicy Salsa

TOPPINGS Cilantro, Onions, Limes, Radish, Guacamole, Cucumber

BIRRIA TACOS TAQUIZA

\$16.99 PER PERSON

BIRRIA MEAT Tender slow-cooked beef simmered in a rich flavorful adobo sauce. Corn & Flour Tortillas
STREET CORN OFF-THE COB buttered corn slathered in a creamy cotija and mayo topped with our homemade chili-lime sauce

CHARRO BEANS Traditional style coup featuring whole beans, simmered with bacon and veggies. Chips Salsa Verde & Spicy Salsa

TOPPINGS Cilantro, Onions, Limes, Radish, Guacamole, Cucumber



DESSERT BAR

\$5.99 PER PERSON

CHURROS Golden, crispy pastry sticks rolled in cinnamon sugar, warm and irresistible

CHOCOLATE 3 LECHE CHEESECAKE Creamy chocolate cheesecake with three milk soak and chocolate ganache

FLAN Classic creamy custard with a silky texture, topped with rich caramel

AGUAS FRESCAS

3 GAL \$80-5 GAL \$130

3 GAL 40-45 SERVINGS-5 GAL 70-75 SERVINGS

INCLUDES: ICE, CUPS AND STRAWS

Horchata

Jamaica (Hibiscus)

Watermelon

Lemonade

Catering Menu by the tray

MIX AND MAX OPTIONS

- Items in this category may be combined to create your preferred selection.
- Eating utensils are not included; however, they are available upon request for an additional fee.
- Service options include pick-up, delivery, or delivery with set-up (supplemental charges apply).
- For a customized quote, please contact our Catering Manager.

APPETIZERS

STREET CORN (feeds 20 people).....	\$70
JALAPENO BACON WRAP stuffed with Monterey Jack cheese and pulled Chicken (feeds 25 people).....	\$100
MINI CHICKEN FLAUTAS (feeds 20 people).....	\$60
MINI BEEF QUESADILLAS (feeds 10 people).....	\$35
SHRIMP KISSES stuffed with Pepper Jack Cheese and jalapeno, wrapped in crispy Bacon (feeds 20 people).....	\$115
AGAVE SALAD Greenleaf, corn, whole black beans, avocado, bacon, radish, purple onions, limes, ranch dressing (feeds 10 people).....	\$40

MAIN COURSE

BIRRIA TACOS (feeds 8-10 people).....	\$90
BEEF QUESADILLAS with onions, mushrooms, and bell peppers (feeds 4-6 people).....	\$45
CHICKEN QUESADILLAS with onions, mushrooms, and bell peppers (feeds 4-6 people).....	\$40
SHRIMP QUESADILLAS with onions, mushrooms, and bell peppers (feeds 4-6 people).....	\$45
BIRRIA QUESADILLAS (feeds 6-8 people).....	\$85
CHICKEN ENCHILADAS with your choice of poblano, chipotle, or verde salsa (feeds 5-7 people).....	\$55
CHICKEN FLAUTAS (feeds 8-10 people).....	\$45
BLACKENED SALMON topped with Poblano Cream Sauce (feeds 8 people).....	\$135
BEEF FAJITAS mixed with grilled onions and bell peppers (feeds 10 people).....	\$160
CHICKEN FAJITAS mixed with grilled onions and bell peppers (feeds 10 people).....	\$130
POBLANO SHRIMP Blackened shrimp, poblano Sauce, bell peppers, cotija cheese(feeds 8-10 people).....	\$80

VEGETERIAN OPTIONS

VEGGIE FAJITAS Grilled squash, zucchini, mushrooms, bell peppers, and tortillas (feeds 10 people).....	\$45
VEGGIE QUESADILLAS Flour tortilla filled with Monterey Jack cheese, onions, mushrooms and bell peppers (feeds 10 people).....	\$40

KIDS MENU

CORNDOGS (feeds 8 people).....	\$30
CHICKEN TENDERS (feeds 10 people).....	\$40
CHICKEN QUESADILLAS (feeds 10 people).....	\$30

DESSERTS

CHURROS (feeds 15 people).....	\$55
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SIDES

1 QUART CHARRO BEANS (feeds 8-10 people).....	\$15
1 QUART BLACK REFRIED BEANS (feeds 8-10 people).....	\$15
1 QUART MEXICAN RICE (feeds 8-10people).....	\$15
1 QUART GREEN SQUASH SALSA (feeds 13-15 people).....	\$20
1 QUART SALSA DE MESA (feeds 13-15 people).....	\$20
1 QUART SPICY SALSA (feeds 13-15 people).....	\$15
1 QUART GUACAMOLE (feeds 13-15 people).....	\$25
1 QUART QUESO (feeds 8-10 people).....	\$30
1 QUART PICO DE GALLO (feeds 13-15 people).....	\$25
½ PAN CHIPS (feeds 8-10 people).....	\$15
½ PAN WAFFLE FRIES (feeds 8-10people).....	\$25

Optional On-Site Assistance

Enhance your catering experience with our trained staff, ensuring every guest is attended to and every detail runs smoothly from start to finish.

SERVERS \$90 per person

30 – 60 guests require a minimum of 2 Servers

60 – 120 guests require a minimum of 4 Servers

20% gratuity added with servers

SERVER DUTIES Our professional staff provides exceptional hospitality throughout your event. Their responsibilities include:

FOOD SERVICE Our staff will proudly serve and portion control the food at the buffet station.

GUEST ASSISTANCE Providing attentive, friendly service — answering menu questions, assisting with dietary requests, and ensuring a pleasant experience.

CLEAN-UP Clearing tables and buffet areas.

COORDINATION Working with event organizers or hosts to follow the timeline, handle special requests, and ensure smooth service flow.





CATERING WITH FLAVOR STYLE & SOUL

Book with us your next event or
celebration!



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AGAVE**
CATERING

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