

RESTAURANTE
BLUE
AGAVE
20 MEXICAN 12
FOOD
TEQUILERIA



CATERING



DINE IN OR CARRY OUT

Full location rentals of our dining and bar spaces are available to accommodate large parties and catering requests. Catering can also be done “carry-out” style if that’s more your thing. We want your event to be as fun (and delicious) as possible. If you’re hosting a themed party, let us know and we’ll do everything we can to help match the vibe and create a menu that’ll take it to the next level.

ALSO AVAILABLE WITH OUR CATERING SERVICES ARE:

Buffets • Cocktails • Hors D’oeuvres • Food Stations



INFO@BLUEAGAVEMEXICANFOOD.COM

(410) 576-3938

1032 LIGHT STREET
BALTIMORE, MD 21230



APPETIZERS

PRICED PER 10/20 PEOPLE

QUESADILLAS

Jack cheese melted to perfection in a grilled flour tortilla, served with pico de gallo and lime crema

Grilled Shrimp \$50/100

Grilled Chicken \$45/90

Cheese V \$35/70

HABANERO BBQ CHICKEN WINGS

Habanero rubbed wings fried and tossed in a spicy BBQ sauce then finished on the grill, served with chipotle ranch and carrot strips \$40/80

JALAPEÑO BEEF SLIDERS

All beef sliders mixed with roasted jalapeños and a soft pillowy bun, topped with fresh tomatoes and a housemade chipotle aioli \$60/120

PULLED PORK SLIDERS

Slow cooked pulled pork mixed with our secret house sauce and served on fresh slider buns \$50/100

GUACAMOLE FRESCO V

Fresh avocado, lime, cilantro, chiles, tomato, and onion \$40/80

CHICKEN FLAUTAS

Fresh chicken stewed with tomato sauce and onions then rolled in a tortilla and fried, served with dipping sauce \$30/55

GRILLED POLLO SKEWERS

Chicken breast marinated in a chipotle lime sauce skewered between fresh peppers and red onion, grilled \$45/85

CALAMARI MEXICANA

Maseca crusted and flash fried, topped with mango salsa and chipotle mayo \$50/95

SCALLOPS

Scallops cooked in butter and tequila, topped with mango salsa, served with cactus salad \$50/95

CHORIZO EMPANADAS

Housemade chorizo and jack cheese in a fried pastry crust, topped with jicama slaw and served with chile rojo sauce and lime crema \$35/65

MUSHROOM EMPANADAS V

Sautéed mushrooms, garlic, corn, and jack cheese in a fried pastry crust, topped with jicama slaw and served with mole amarillo and lime crema \$30/55

JALAPEÑO RELLENOS

Roasted jalapeños stuffed with a house blend of cheese, shrimp, and cilantro, topped with chile rojo sauce and lime crema \$35/60

PUERCO STUFFED TAMALES

Tamales stuffed with pulled pork, topped with mole amarillo and cilantro \$35/60

CEVICHE *(in house only)*

White fish and shrimp cured with lime juice, onion, cilantro and serrano peppers placed on two tostadas, topped with mayo, tomatoes, and hot sauce \$Market Price

BLUE AGAVE MUSSELS *(in house only)*

PEI mussels in a creamy chile sauce and chipotle rouille, served with tostadas \$Market Price

GF = GLUTEN-FREE **V** = VEGETARIAN **P** = CONTAINS PEANUTS





BUFFET



PRICED PER 10 PEOPLE

SALADS

CAESAR SALAD

Chopped romaine with queso fresco and tortilla strips served with a side of housemade Caesar dressing \$60

HOUSE SALAD **V GF**

Spring mix, jicama slaw, oranges, avocado slices, pumpkin seeds served with a side of prickly pear vinaigrette \$60

TACO SALAD **V**

Crunchy flour tortilla bowl filled with black beans, romaine lettuce, pico de gallo, jack cheese, and avocado, served with a side of chipotle ranch dressing \$75

SALAD ADD-ONS

Chicken \$40

Blackened Shrimp \$50

Steak \$45

ENCHILADAS

Corn tortillas filled and baked

POLLO MOLE POBLANO

Tender pulled chicken mixed with Mexican cheeses and a housemade mole poblano sauce \$130

POLLO AMARILLO

Tender pulled chicken tossed with mixed Mexican cheeses and a mole amarillo sauce, finished off with red onions and cotija cheese \$130

ESPINACA

Creamy cheese and spinach baked golden brown, topped with dojo salsa, lime crema, and jicama slaw \$120

CARNE ASADA ROJO

Marinated grilled skirt steak \$150

CLASSICS

CHILE RELLENO **V** *(in house only)*

Two roasted poblano chiles stuffed with Mexican cheeses, grilled corn, and roasted garlic, topped with housemade tomato sauce and lime crema, served with Agave rice and pico de gallo \$140

DESSERTS

TRES LECHES CAKE

A traditional Mexican celebration cake drenched in three milks, topped with cinnamon whipped cream and toasted almonds
\$5 per person

CHURRO DONUT

Mexican pastries fried and rolled in cinnamon sugar, served with Abuelita chocolate sauce and a scoop of ice cream
\$5 per person

MOLTEN CHOCOLATE CAKE

A rich, flourless chocolate cake, topped with cinnamon whipped cream and chocolate sauce, served warm
\$5 per person

BUILD YOUR OWN STATIONS

TACOS

All tacos served on soft flour or corn tortillas (**GF**) with lettuce, pico de gallo, and jack cheese

Grilled Carne Asada \$120

Grilled Chicken \$110

Grilled Shrimp \$130

Black Bean **V** \$90

FAJITAS

All fajitas served with lettuce, pico de gallo, jack cheese, lime crema, flour tortillas, sautéed onions and peppers

Grilled Carne Asada \$140

Grilled Chicken \$130

Grilled Shrimp \$150

NACHO BAR

Fresh corn tortilla chips, lettuce, pico de gallo, queso, and crema

Grilled Carne Asada \$90

Grilled Chicken \$80

Vegetable **V** \$70

BURRITOS

All burritos served on flour tortillas topped with specified sauce, pico de gallo, and queso fresco

POLLO

Tender pulled chicken rolled with refried beans and queso fresco on a bed of Agave rice, topped with mole amarillo \$120

CARNE ASADA

Grilled skirt steak rolled with black beans and queso fresco on a bed of white rice, topped with chile rojo sauce \$135

VEGETABLE **V**

Seasonal vegetables, cactus salad, and mushrooms on a bed of white rice, topped with a vegetable salsa \$110

SIDES

A LA CARTE

Housemade Chips and Salsa \$20

Agave House Rice **V** \$25

Agave House Black Beans **V GF** \$25

White Rice \$25

MEXICAN SODA

JARRITOS MEXICAN SODA

Jarritos Mexican Soda Flavored soft drinks from Mexico: Pineapple, Fruit Punch, Mandarin, Tamarind, Lime \$3 each

MEXICAN COKE

Coke bottled in Mexico using sugarcane as the sweetener, not high fructose corn syrup \$3 each

PRIX FIXE

\$40 PER PERSON

THREE-COURSE DINNER

Pricing includes choice of first course, second course, non-alcoholic beverages, and dessert sampler.

FIRST COURSE

CHOOSE 1

CAESAR SALAD

Chopped romaine tossed in housemade Caesar dressing with queso fresco and tortilla strips

HOUSE SALAD **V GF**

Spring mix, jicama slaw, oranges, avocado slices, toasted pumpkin seeds tossed in a prickly pear vinaigrette

TORTILLA SOUP

Spicy and thick tomato soup with chicken and avocado, topped with tortilla strips and cotija cheese

CARROT AND POBLANO SOUP **V**

Creamed carrot soup topped with poblano peppers

SECOND COURSE

CHOOSE 1

(Served with Rice & Beans)

TACO PLATE

Three tacos served on soft flour or corn tortillas (**GF**) with lettuce, pico de gallo, and jack cheese

Pulled chicken, Hongo (portobello mushroom) **V or fried avocado **V****

TACOS AL PASTOR

Traditional seasoned pork on corn tortillas with a piña and jicama salsa and lime crema

POLLO BURRITO

Tender pulled chicken rolled with refried beans and queso fresco on a bed of Agave rice, topped with mole amarillo

VEGETABLE BURRITO **V**

Seasonal vegetables, cactus salad, and mushrooms on a bed of white rice, topped with a vegetable salsa

CHILE RELLENO **V**

Two roasted poblano chiles stuffed with Mexican cheeses, grilled corn, and roasted garlic, topped with housemade tomato sauce and lime crema, served with agave rice and pico de gallo

POLLO MOLE POBLANO ENCHILADA

Tender pulled chicken tossed with mixed Mexican cheeses and a green onion chile sauce, finished off with red onions and cotija cheese

POLLO VERDE ENCHILADA

Tender pulled chicken tossed with mixed Mexican cheeses and a green onion chile sauce, finished off with red onions and cotija cheese

ESPINACA ENCHILADA

Creamy cheese and spinach baked golden brown, topped with dojo salsa, lime crema, and jicama slaw

THIRD COURSE

CHEF'S SELECTION DESSERT PLATTER

BANQUET EVENT CONTRACT

DATE OF EVENT _____ SPACES OCCUPIED _____

TYPE OF EVENT _____ TIME OF ARRIVAL _____

PRIMARY CONTACT _____ NUMBER OF GUESTS _____

SPENDING MINIMUM

An amount of \$3,000.00 is required to be spent to utilize our facilities. A 20% gratuity charge and applicable sales tax will be applied to all food and beverages. A charge will be applied if the spending minimum is not met.

CANCELLATION POLICY

If the event is cancelled more than 15 days from the event date, then Blue Agave will refund the deposit. If the event is cancelled within 7 days, the client will be charged 25% of the spending minimum. If the event is cancelled within 48 hours of the event, the client will be charged 50% of the spending minimum.

DECORATIONS, FLOWERS, LINENS, AND DELIVERIES

All outside decorations and deliveries are the responsibility of the client, and must be shipped/delivered to Blue Agave. The spaces are usually available beforehand to decorate and set up. Please advise us if any special accommodations need to be made.

DEPOSIT

If the spending minimum is \$4,999 or below, a 20% deposit will be taken from the above spending minimum. If the spending minimum is \$5,000 or above, a 25% deposit of the above spending minimum is required to hold the space.

FORCE MAJEURE

Neither party shall be liable for any failure or delay in performance under this Agreement to the extent said failure or delay is caused by conditions beyond its control, including but not limited to: Acts of God; governmental restrictions and/or regulations; war or apparent act of war; terrorism or apparent act of terrorism; disaster; civil disorder, disturbance, and/or riots; curtailment, suspension, and/or restriction on transportation facilities/means of transportation; performance failures of parties outside the control of the contracting parties; strikes (except those involving the Venue's employees or agents); or any other emergency making it inadvisable, illegal, impracticable or impossible for either party to perform under this Agreement.

In the event of a breach of this contract by the client, Blue Agave reserves the right to cancel the event, without liability.

UPON SIGNING THIS CONTRACT,

BLUE AGAVE WILL CONFIRM YOUR EVENT ON THE DATE OF _____

THE UNDERSIGNED ACCEPTS RESPONSIBILITY FOR THE SERVICES AND FUTURE PRICES SIGNATURE

SIGNATURE _____

DATE _____ DEPOSIT NEEDED _____



ONCE COMPLETED OR IF YOU HAVE QUESTIONS, COMMENTS, ETC., PLEASE EMAIL OR CALL US AT - INFO@BLUEAGAVEMEXICANFOOD.COM | (410) 576-3938

CREDIT CARD USE AUTHORIZATION

PRINT AND COMPLETE THIS AUTHORIZATION AND RETURN
ALL INFORMATION WILL REMAIN CONFIDENTIAL

NAME ON CARD _____

BILLING ADDRESS _____

CREDIT CARD TYPE VISA MASTERCARD DISCOVER AMEX

CREDIT CARD NUMBER _____

EXPIRATION DATE _____ CARD IDENTIFICATION NUMBER _____
(last 3 digits located on the back of the credit card)

AMOUNT TO CHARGE \$ _____ (USD)

I authorize to charge the amount listed above to the credit card provided herein. I agree to pay for this purchase in accordance with the issuing bank cardholder agreement.

CARDHOLDER - PLEASE SIGN AND DATE

PRINT NAME _____

SIGNATURE _____ DATE _____

