

AGAVE ™

MEXICAN BISTRO

“cocina mexicana”

194 Castro Street, Mountain View, CA 94041
Special Events direct: 650-969-6767 phone, 650-969-3534 fax
Gilberto Figueroa: gilagave@att.net

BUFFET MENU

*A minimum food purchase of \$1200.00 is required for our Buffets.
All prices (food & beverage) are subject to 22% taxable service charge and
applicable sales tax. (Price is for indoor room)
(Patio subject to day of week & time slot)*

Buffet Menus include:

Your choice of **2 Entrées** (listed below),
House made Chips & Salsa, Mixed Green Salad, Tender Mexican Rice,
Fried Pinto Beans, Flour and Corn Tortillas (not served with enchiladas)

*\$35 Per Person**

(additional charges may apply based on your Entrée selections)
Add \$7.00 to our base price for a 3rd. Entrée*

ENTRÉES

Choose 2

Enchiladas de Vegetales

Delicious enchiladas filled with zucchini, carrots, bell peppers, onions,
tomato and corn. Topped with your choice of red OR green sauce.

Pollo de Los Altos

Grilled boneless breast of chicken smothered in a red tomato-chile guajillo OR green
tomatillo-jalapeño sauce.

Fajitas / Chicken or Vegetarian (omit chicken)

Sautéed breast of chicken with carrots, broccoli, bell peppers, onions, tomatoes, squash,
mushrooms, garlic, cilantro & Tequila.

Nuevo Colorado

Tender chunks of beef sautéed in a guajillo, puya and chilpotle sauce.

Pollo Pibil

Tender shredded chicken simmered for hours in achiote and guajillo sauce.

Enchiladas de Queso (Monterrey Jack cheese)

Topped with your choice of red OR green sauce.

Poblano Vegetariano

(add \$3 per person)

Roasted Poblano chiles stuffed with confetti vegetables.

Topped with cheese and green tomatillo sauce.

Pechuga Ranchera

(add \$3 per person)

Boneless breast of chicken strips sautéed with garlic, onions, cilantro, tomatoes, bell peppers, mushrooms, jalapeños and white wine.

Enjococado 100-Year Old Family Recipe!

(add \$3 per person)

Boneless breast of chicken drenched in a sour cream-based sauce with roasted guajillo chiles, special herbs and garnished with almonds.

Mole Poblano

(add \$3 per person)

Tender boneless breast of chicken, smothered in a rich dark sauce made of dried chiles, seeds, nuts, and a hint of unsweetened chocolate, all blended and simmered for hours.

Steak Jalisco

(add \$3 per person)

Grilled arrachera steak smothered with puya-guajillo tomatillo sauce.

Beef Fajitas

(add \$3 per person)

Simmered steak, with carrots, broccoli, bell peppers, onions, tomatoes, squash, mushrooms, garlic and cilantro, all sautéed with Tequila.

Pescado Veracruz

(add \$5 per person)

Grilled Mahi-Mahi topped w/ b-peppers, jalapeños, tomatoes, onions, capers, olives

Trinity Enchiladas

(add \$5 per person)

Delicious enchiladas filled with Monterrey & cotija cheese and smothered in cuitlacoche sauce (corn truffle).

Camarones Emperador (1/4# per serving)

(add \$5 per person)

Tender shrimp smothered in your choice of one of our 4 exquisite sauces.

Chiapaneca...chile chipotle morita

Mojo de ajo...garlic & olive oil

Al ajillo...guajillo chile sauce

Alex...chipotle chile sauce

Carne Campestre

(add \$5 per person)

Grilled Arrachera steak, smothered in a chipotle sauce.

All ingredients are not listed. Please inform us of any food allergies / requirements.

Prices are subject to change. AMB Menu 2023.