Appetizers & Tapas

all pices per person - minimum order 20 people

Anasazi Bean Cakes with kale and bacon or sundried tomatoes	2.75
Artichoke and Crab Dip with crostini	3.50
Arugula Salad with goat cheese, asparagus and sundried tomato vinaigrette	3.00
Asparagus, steamed & chilled with herbed cream cheese and proscuitto	2.50
Baked Brie, en croute (puff pastry) with assorted crackers & crostini	3.50
Beef Tenderloin tips with Bearnaise aioli	4.00
Black Bean Empanaditas with honey-wasabe mustard sauce	2.25
Bruschetta - tomato, olive oil & basil	2.50
Butternut Squash Casserole	2.50
Cajun Kabobs – blackened shrimp, andouille, chicken, peppers	4.00
Chicken Salad with artisan curry and peach chutney on pita	3.50
Caprese Sticks with pesto vinaigrette	3.00
Cheese Platter with hand-selected cheeses and assorted crackers & fruit	4.00
Chicken Satays – Jamaican Jerk	2.75
Chicken Wang Dangs (spicy wings) Classic Buffalo-style with ranch dressing	2.75
Jamaican Jerk tossed in our spicy and legendary sauce	2.75
Habanero Hot! the ultimate hot wing experience	2.75
Corn Cakes with Chorizo and red chile aioli	3.00
Corn Cakes with Shrimp and red chile aioli	3.00
Deviled Eggs with smoked salmon and capers	3.50
Crab Cakes with chipotle aioli	3.00
Goat Cheese Torta - with pesto and sun-dried tomatoes, crostini	3.25
Guacamole, salsa sampler and mixed tortilla chips	3.00
Harvest Salad - arugula, watercress, goat cheese, roasted yellow beets, asparagus, red peppers, shaved fennel, marcona almonds, lemon/basil vinaigrette	3.00
BBQ Ribs (baby backs) traditional mesquite-smoked	3.50
Hoisin sticky ribs	3.50
King Rolls with smoked BBQ brisket or chipotle pulled pork	2.50
Lobster Cups - lemon tarragon aioli on butter lettuce	7.50
Middle Eastern Platter of hummus, olives, roasted red peppers & pita bread	3.00
Nut Cakes with organic quinoa, pecans, pesto and ratatouille	3.50
Pork Tenderloins - red chile-crusted smoked pork with peach chutney	3.00
Potstickers - chicken or vegetarian with Thai sweet and spicy sauce	2.25
Risotto Cakes with asparagus and mushroom aioli	2.50
Salmon Platter (hickory smoked) with horseradish cream & crostini	3.25
Seared Sea Scallops Satay with red chile aioli	4.00
Shrimp Sticks (flash fried in coconut batter) with sweet & sour Thai sauce	3.50
Shrimp Sticks (poached and chilled) on a skewer with picante sauce	3.50
Vegetable Crudite with chipotle ranch dressing	2.25
Yak Meatballs (Taos Mountain Yak) with tomato coulis and julienned vegetables	3.25

Dessert Platter - assorted petit fours	2.50
Lemon Pizelle with seasonal fresh berries	4.00
Flourless red chile/chocolate Torte	3.25

Special Order Only - *Party Captain required*

Taco Bar with mini corn tortillas and toppings

- chicken mole, chicken/chorizo, calabacitas or green chile pork	3.25
- flat iron steak, tomatillo shrimp, or grilled mahi	4.00

Cowgirl Catering

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please contact one of our catering specialists at 505 982-2565 or cowgirlbbq@comcast.net for more info