

# Appetizers & Tapas

All pieces per person - minimum order 20 people

Artichoke and Crab Dip with crostini	3.75
Arugula Salad with goat cheese, asparagus and sundried tomato vinaigrette	3.00
Asparagus, steamed & chilled with herbed cream cheese and prosciutto	2.75
Baked Brie, en crouete (puff pastry) with assorted crackers & crostini	3.50
Beef Tenderloin tips with Béarnaise aioli	4.50
Black Bean Empanaditas with honey-wasabi mustard sauce	2.50
Bruschetta - tomato, olive oil & basil	2.75
Butternut Squash Casserole	2.75
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	3.25
Cheese Platter with hand-selected cheeses and assorted crackers & fruit	4.50
Chicken Satays – Jamaican Jerk	3.00
Chicken Wang Dangs: Classic Buffalo-style with ranch dressing (spicy wings)	3.00
Jamaican Jerk tossed in our spicy and legendary sauce	3.00
Habanero Hot! The ultimate hot wing experience!	3.00
Corn Cakes with Chorizo and red chile aioli	3.50
Corn Cakes with Shrimp and red chile aioli	3.50
Deviled Eggs with smoked salmon and capers	3.50
Crab Cakes with chipotle aioli	3.50
Goat Cheese Torta with pesto and sun-dried tomatoes, crostini	3.50
Guacamole, salsa sampler and mixed tortilla chips	3.50
Harvest Salad: arugula, watercress, goat cheese, roasted yellow beets, asparagus, red peppers, shaved fennel, Marcona almonds, lemon/basil vinaigrette	3.50
BBQ Baby Back Ribs: Traditional mesquite-smoked	4.25
Hoisin sticky ribs	3.50
King Rolls with smoked BBQ brisket or chipotle pulled pork	3.00
Lobster Cups - lemon tarragon aioli on butter lettuce	MP
Middle Eastern Platter of hummus, olives, roasted red peppers & pita bread	3.50
Nut Cakes with organic quinoa, pecans, pesto and ratatouille	3.50
Pork Tenderloins - red chile-cruste smoked pork with peach chutney	3.25
Potstickers - chicken or vegetarian with Thai sweet and spicy sauce	2.75
Risotto Cakes with asparagus and mushroom aioli	3.00
Salmon Platter (hickory smoked) with horseradish cream & crostini	3.50
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 Crudit� with chipotle ranch dressing	3.00
Chorizo Meatballs with tomato coulis and julienned vegetables	3.25
Dessert Platter: Chocolate Chip Cookies, Wedding Cookies, Lemon Pie Bar, Chocolate Covered Strawberries, Glazed Ghirardelli Brownies	3.00
Blueberry/Peach Cobbler with Housemade Whip Cream	3.50
Flourless Red Chile Chocolate Torte with Housemade Whip Cream	3.50
Tres Leches with Housemade Whip Cream	3.50
Special Order Only: Taco Bar with mini corn tortillas and toppings ( <b>Party Captain required</b> )	
Chicken mole, Chicken/Chorizo, Calabacitas or Green Chile Pork	3.50
Flat Iron Steak, Tomatillo Shrimp, or Seared Sustainably Caught Cod	4.00

**COWGIRL CATERING SF Reporter Best of Santa Fe 2010, 2011, 2012**

*Please contact one of our catering specialists at 505-982-2565 or [cowgirlbbq@comcast.net](mailto:cowgirlbbq@comcast.net) for more info*