

COWGIRL BBQ BULK SPECIALTIES FOR PICK-UP

PROTEINS

	PRICE
Mesquite-smoked BBQ Baby Back Ribs	1/2 rack \$14; full rack \$25
Mesquite-smoked BBQ Beef Brisket sliced or chopped	\$16.50/lb
Chipotle Pulled Pork or Green Chile Carnitas	\$11.00/lb
Mesquite-smoked BBQ Chicken (Bone-in)	1/2 chicken \$6
Mesquite-smoked BBQ Chicken (Pulled)	\$13.00/lb
Mesquite-smoked Turkey Breast	\$11.00/lb
Chicken Fried Chicken with cream gravy	\$10.00/lb
Grilled Chicken Breast (Jerk, mole or plain)	\$10.00/lb
Chicken Wings (Classic, BBQ, Jerk or Fiery Habanero)	\$10.00/lb
Jerk Tofu	\$9.00/lb
Salmon Filets (Mesquite-smoked, Bourbon Glazed, Chimayo Chile Spiced or Plain Seared)	\$15.00/lb
Seared Shrimp (u21-25)	\$15.00/lb
Fajitas – Grilled Chicken	\$11.00/lb*
Fajitas – grilled Crimini Mushroom	\$11.00/lb*

(*add Fajita or Chili fixin's for \$3 per person)

CASSEROLES & CHILI

	\$/LB	HALF PAN	FULL PAN
Butternut Squash Casserole (entrée or side)	9	42	75
7 LB half pan (10-14p) 14 LB full pan (20-25p)			
Enchilada Casserole (Green Chile Chicken, Red Chile Calabacitas or Pork Red Chile)	N/A	38	65
7 LB half pan (10-14p) 14 LB full pan (20-25p)			
Tillamook Macaroni 'N Cheese	7	25	45
6 LB half pan 25.00 (10-14p) 12 LB full pan (20-25p)			
Chiles Rellenos – Red, Green or XMAS	N/A	25	45
Six (6) Dozen (12)			
Tex-Mex Chili (Beef or Vegetarian)	see left	see left	see left
Beef: 8.00 PINT*/56.00 GAL* Vegetarian: 6.00 PINT*/42.00 GAL*			

(*add Fajita or Chili fixin's for \$3 per person)

SIDES

	\$/LB		\$/LB
Cole Slaw	5	Potato Salad (red potatoes with skins)	6
Black Beans	5	Calabacitas	7
Collard Greens	5	Mixed Grilled Vegetables	8
BBQ Beans (vegetarian)	5	Grilled Asparagus	10
Mexican Red Rice	5	Scalloped Potatoes	7
Mashed Potatoes with cream gravy	5	6LB half pan (10-14p) \$25 12LB full pan (20-25p) \$45	

SAUCES

	\$/PINT	\$/QUART		\$/PINT	\$/QUART
New Mexico Chile (Red or Green)	4	7	House-made Pico de Gallo	5	8
Cowgirl's Award-Winning BBQ Sauce	5	8	Tomatillo Salsa	5	8
Cowgirl's Top Secret Jerk Sauce	6	10	Salsa Diablo	5	8
			Guacamole	10	19

BREAD

Jalapeno Cornbread		Buns/Rolls/Toast (priced per each piece)
half pan (up to 24p) \$10 full pan (25-50p) \$17		Slider Buns \$0.50 Gluten-Free Bun \$1.50
		Brioche Bun \$1.00

SALADS

	HALF PAN	FULL PAN
Mixed Greens Salad with Ranch & Vinaigrette	17**	30**
Classic Caesar (<i>has anchovies in dressing</i>)	22**	38**

****half pan feeds 12-15p; full pan feeds 25-30p**

DESSERTS (PLEASE ASK ABOUT SEASONAL DESSERTS OFFERINGS)

Assorted Homemade Dessert Platter: Chocolate Walnut Cookie, Wedding Cookies, Glazed Ghirardelli Brownies w/Chile Pecan, Lemon Bars, Chocolate Dipped Strawberries		\$3.00 pp
	HALF PAN	FULL PAN
Blueberry Peach Cobbler -OR- Tres Leches Cake -OR- Flourless Chocolate Cake (w/Housemade Whipped Cream)	\$30 (~25 ppl)	\$55 (~50ppl)
Mud Pie	\$55 each (48-hour notice)	