

Cowgirl BBQ In-House Banquet Menus

Mustang, Portrait, Buckaroo or Pool Hall Events

ALL THREE COURSE BANQUETS INCLUDE:

- **Tortilla Chips with house made salsa on the tables**
- **Non-Alcoholic Beverages** - fountain sodas, iced tea & lemonade
- **Mixed Spring Greens Salad** - served w/Balsamic Vinaigrette & Housemade Ranch Dressing (*unless otherwise specified*)
- **Your choice:** Three (3) Appetizer Course options; one (1) Dinner Course buffet; one (1) Dessert Course option

FAMILY STYLE APPETIZER COURSE

please choose 3

- Jerk Chicken Satays
- Black Bean Empanaditas w/Sweet & Sour Wasabi Sauce
- Nuthouse Nut Cakes
- Caprese Sticks w/Pesto Vinaigrette
- Spicy Chicken Wings w/Housemade Ranch Dressing
- Assorted Quesadillas w/Pico de Gallo & Sour Cream
- Mini Nachos
- Roasted Head of Garlic w/Jack, Tomatillo Salsa & Baguette
- Guacamole with Tortilla Chips
- Chicken or Veggie Potstickers w/Ponzu Sauce

DINNER BUFFET COURSE

please choose one of the following options

TEXAS STYLE BBQ - \$25 or \$28 (*Please select protein option and two (2) sides*)

Option #1: Mesquite-smoked BBQ Beef Brisket** & Mesquite-smoked BBQ Chicken* **\$28**

Option #2: Chipotle Pulled Pork BBQ & Mesquite-smoked BBQ Chicken* **\$25**

**Mesquite-smoked BBQ chicken bone-in; **Brisket sliced or shredded*

Add-on Mesquite-smoked BBQ Baby Back Ribs (+\$3.50pp)

Mixed Green Salad with Ranch & Vinaigrette
World Famous Butternut Squash Casserole
Jalapeno Cornbread and Flour Tortillas

Side dishes: (*choose two*) Barbeque beans, black beans, scalloped potatoes, potato salad, coleslaw, mashed potatoes w/cream gravy

SOFT TACO BAR - \$25 (Please choose two (2) proteins*)

- *Grilled Chicken Breast
- *Grilled Salmon Fingers
- *Chicken Mole
- *Sweet Potato, Spinach, Crimini Mushroom w/Chopped Hazelnuts
- *Sustainably Caught Blackened Cod w/Caramelized Onions
- *Chipotle Pulled Pork
- *Green Chile Carnitas

Add-on Tomatillo Shrimp (+\$3.50pp); Add-on Beef Carnitas (+\$3.50pp)

Served with: Black beans, red rice, calabacitas, corn tortillas,
Toppings: Pico de gallo, grated jack cheese, lemon cabbage, sour cream, pickled jalapenos, diablo salsa, lime wedge, chopped fresh cilantro, chipotle aioli
Mixed Green Salad with Ranch & Vinaigrette

NEW MEXICAN COMIDAS - \$25 (choose two (2) entrees*)

- *Green Chile Chicken Enchilada Casserole
- *Red Chile Pork Enchilada Casserole
- *Chile Rellenos—beer battered and stuffed with jack cheese topped with red & green chile

Served with: Black beans, red rice, calabacitas, flour tortillas
Toppings: Sour cream, extra red chile, extra green chile
Mixed Green Salad with Ranch & Vinaigrette

FAJITAS BUFFET - \$25

- Marinated Chicken Breast Fajitas
- Marinated Crimini Mushroom Fajitas

Add-on Seared Tomatillo Shrimp (+\$3.50pp); Add-on Flat Iron Steak Fajitas (+\$3.50pp)

Served with: Black beans, red rice, flour tortillas
Toppings: Pico de gallo, tomatillo salsa, jack cheese, sour cream, pickled jalapenos
Mixed greens salad with Ranch and Vinaigrette

DOWN HOME PICNIC - \$27

- Southern Fried Chicken
- Shredded house-smoked BBQ Brisket
- Tillamook Macaroni & Cheese casserole

Served with: Coleslaw, collard greens, cream gravy, green chile sauce, dill pickle spears, jalapeno cornbread w/honey butter
Mixed Green Salad with Ranch & Vinaigrette

PECOS PICNIC \$25 (choose two (2) *entrees)

- *Carne Adovada (braised red chile pork)
- *Chipotle Pulled Pork
- *Seared Chimayo Chicken Breast w/Poblano Peppers & Onions

Add-on Beef Carnitas (+\$3.50pp)

Green Chile Veggie Enchilada Casserole

Served with: Black beans, red rice, corn tortillas, jalapeno cornbread

Toppings: Lemon cabbage, Monterey Jack cheese, chipotle aioli, pickled jalapenos, honey butter, extra green chile sauce

Mixed Greens Salad w/Citrus Vinaigrette

HEAT WAVE - \$27 (Seasonal availability only)

Chilled Smoked Salmon w/Horseradish Cream, Caper Relish, Lemon Slices
Lemongrass Buffalo Meatball

Watermelon Salad w/Tajin, Feta, Balsamic Reduction & Mint

Served with: Eloté-Mexican Style Street Corn, Jasmine Rice

Meatball Lettuce Cup Station: Butter Lettuce Cups, chopped tomato, chopped mint, soy ginger dipping sauce, mung bean sprouts

SOUTH OF FRANCE - \$33

Salmon Filet
Grilled Flat Iron Steak
Wild Mushroom and Spinach Strudel

Served with: Grilled Vegetables, White Truffle Aioli, Scalloped Potatoes, Sourdough Baguette & Butter

Classic Caesar Salad w/Sundried Tomatoes

MEDITERRANEAN - \$37

Chilled Tarragon Poached Chicken with Prosciutto
Shrimp and Scallop Sauté with Heirloom Tomatoes
Ratatouille

Served with: Pesto, Saffron Aioli, Assorted Olives, Grilled Artichokes with Red, Yellow & Green Roasted Peppers
Flatbread & Truffle Butter

Please see next page for dessert options

DESSERT COURSE *(please choose one*)*

served family or buffet-style

Assorted Dessert Platter: Ganache-dipped Glazed Brownies, Lemon Squares, Chocolate-covered Strawberries, Mexican Wedding Cookies, Chocolate Chip Walnut Cookies

Tres Leches Cake w/Housemade Whipped Cream

Flan w/Wedding Cookie

Blueberry Peach Cobbler w/Housemade Whipped Cream

The Fine Print

- Prices above do not include Sales Tax (8.4375%) or Gratuity (20%)
 - Specialty & custom menus available upon request
 - Additional Appetizer & Dessert items available at an extra charge
 - All menu & head count changes must be made on or before final confirmation date
 - Please alert us of any dietary restrictions
 - Room minimums apply
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