

Cowgirl BBQ Offsite Catering Buffets

All prices per person – minimum 20 guests

TEXAS STYLE BBQ - \$21 or \$24 (Please select protein option and two (2) sides)

Option #1: Mesquite-smoked BBQ Beef Brisket** & Mesquite-smoked BBQ Chicken* **\$24**

Option #2: Chipotle Pulled Pork BBQ & Mesquite-smoked BBQ Chicken* **\$21**

**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

“SPA” STYLE CAESAR SALAD - \$20.00

Romaine lettuce tossed in a classic Caesar dressing topped with grated Parmesan cheese and croutons

House Hickory Smoked Salmon filet

Grilled Chicken breast with Jamaican jerk sauce

Grilled Asparagus

World Famous Butternut Squash Casserole

Baguette and butter

Add-on Flat Iron Steak (+\$3.50pp); Add-on Herb Crusted Pork Tenderloin (+\$3.50pp)

HARVEST SALAD - \$20.00

Mixed greens, shaved fennel, watercress, roasted yellow beets, roasted red peppers, asparagus with lemon basil vinaigrette—Marcona almonds & fresh goat cheese on the side

Grilled Chimayo red chile chicken breast

Seared tomatillo shrimp

World Famous Butternut Squash Casserole

Baguette and butter

Add-on Flat Iron Steak (+\$3.50pp); Add-on Herb Crusted Pork Tenderloin (+\$3.50pp)

FAJITAS BUFFET - \$19.00

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

SOFT TACO BAR - \$20.00 *(Please choose two (2) proteins*)*

- *Grilled Chicken Breast
- *Grilled Salmon Fingers
- *Sweet Potato, Spinach, Crimini Mushroom w/Chopped Pecans
- *Sustainably Caught Blackened Cod w/Caramelized Onions
- *Chipotle Pulled Pork
- *Chicken Molé

Add-on Tomatillo Shrimp (+\$3.50pp); Add-on Beef Tenderloin (+\$5.00pp)

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
Mixed Green Salad with Ranch & Vinaigrette

NEW MEXICAN COMIDAS - \$19.00 *(choose two (2) entrees*)*

- *Green Chile Chicken Enchilada Casserole
- *Red Chile Pork Enchilada Casserole
- *Chiles 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

FRITO PIE BAR \$17.00

Smoked Brisket & Ground Beef Tex-Mex Chili
Vegetarian Tex-Mex Chili (w/kidney beans, garbanzo beans, corn, carrots, red bell peppers)

Served with: Bags of Fritos & Jalapeno Cornbread
Toppings: Cheddar Cheese, Sour Cream, Fresh Jalapenos, Diced Red Onion
Mixed Green Salad w/Ranch Dressing & Balsamic Vinaigrette

PECOS PICNIC \$19.50 *(choose two (2) *entrees)*

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

Add-on Beef Tenderloin (+\$5.00pp)
Substitute Shredded Mesquite Smoked BBQ Beef Brisket for Pork only (+\$2.00pp)

Mixed Green Salad w/Ranch Dressing & Balsamic Vinaigrette
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, butter, extra green chile sauce

DOWN HOME PICNIC - \$21.00

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

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

HEAT WAVE - \$25.00 *(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

Additional Information

Included - Heavy-duty Chinet-style paper plates, napkins and plastic ware

Assorted canned sodas, bottled still or sparkling waters are \$1.50 each

Assorted desserts are available from \$3.00 per person

Prices do not include sales tax

Delivery when available (\$25.00 and up)

Please inquire about our full-service packages

Chafing dishes (\$20.00 each with sterno) & other equipment available at reasonable rates!

Please contact our Catering Specialists at info@cowgirlsantafe.com for additional information