

# 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

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## 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
- Guacamole with Tortilla Chips
- Chicken or Veggie Potstickers w/Thai Sweet Chili Sauce

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## DINNER BUFFET COURSE

*please choose one of the following options*

**TEXAS STYLE BBQ - \$26 or \$29** (*Please select protein option and two (2) sides*)

Option #1: Mesquite-smoked BBQ Beef Brisket\*\* & Mesquite-smoked BBQ Chicken\* **\$29**

Option #2: Chipotle Pulled Pork BBQ & Mesquite-smoked BBQ Chicken\* **\$26**

*\*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 - \$26** *(Please choose two (2) proteins\*)*

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

*Add-on Tomatillo Shrimp (+\$3.50pp); Add-on Seared 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, chipotle aioli  
Mixed Green Salad with Ranch & Vinaigrette

**NEW MEXICAN COMIDAS - \$26** *(choose two (2) entrees\*)*

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- \*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 - \$26**

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Marinated Chicken Breast Fajitas  
Marinated Crimini Mushroom Fajitas

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

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 - \$26**

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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 & butter  
Mixed Green Salad with Ranch & Vinaigrette

**PECOS PICNIC \$26 (choose two (2) \*entrees)**

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- \*Carne Adovada (braised red chile pork)
- \*Chipotle Pulled Pork
- \*Mesquite Smoked BBQ Beef Brisket (**+\$2.00pp**)
- \*Seared Chimayo Chicken Breast w/Poblano Peppers & Onions

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

Mixed Green Salad with Ranch & Vinaigrette

**HEAT WAVE - \$29 (Seasonal availability only)**

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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 - \$34**

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Salmon Filet  
Seared Beef Tenderloin  
Wild Mushroom and Spinach Strudel

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

Classic Caesar Salad w/Sundried Tomatoes

**MEDITERRANEAN - \$39**

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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*

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**DESSERT COURSE** *(please choose one\*)*

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*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

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*The Fine Print*

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- Prices above do not include Sales Tax (8.19% 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 rental fees apply
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