

Cowgirl BBQ Catering Appetizers & Desserts

APPETIZERS & TAPAS

All prices per person - minimum order 20 people

Pricing for two pieces unless otherwise specified; Must order 1 week or more in advance

	per person
<u>BBQ Slider</u> —choice of either: mesquite-smoked BBQ shredded brisket or chipotle BBQ pulled pork; extra BBQ sauce included; <i>pricing for one (1) slider</i>	6.00
<u>Black Beans Empanaditas</u> —savory mini empanadas w/sweet & sour wasabi sauce	4.00
<u>Caprese Sticks</u> —skewered fresh mozzarella & grape tomatoes w/pesto vinaigrette drizzle	4.00
<u>Cheese & Fruit Platter</u> —assorted cheeses, seasonal fruit & crackers	10.00
<u>Chicken Satays</u> —skewered & grilled Jamaican Jerk chicken breast satay	4.00
<u>Chicken Wings</u>	
Classic Buffalo-style w/housemade Ranch dressing	5.00
Jamaican Jerk—tossed in our spicy and legendary sauce!	5.00
Habanero Hot!—The ultimate hot wing experience! With tangy blue cheese dressing	5.00
<u>Chicken Molé Tostada</u> —molé poblano smoked chicken tostada w/plantain & pickled onions; <i>pricing for one (1) tostada</i>	6.00
<u>Goat Cheese Torta</u> —goat cheese torta made w/sundried tomatoes & pesto w/crostini & crackers	4.00
<u>Guacamole & Salsa Sampler</u> —guacamole, pico de gallo, salsa diablo & tomatillo salsa w/tortilla chips	6.00
<u>Guacamole, Green Chile Queso & Salsa Sampler</u> —guacamole, green chile Tex-Mex queso, Salsa Vaquera, salsa diablo & tomatillo salsa w/tortilla chips	9.00
<u>Lamb Slider</u> —seared lamb patty, grilled cabbage, chimichurri aioli on brioche slider; <i>pricing for one (1) slider</i>	6.50
<u>Lemongrass Meatball</u> —lemongrass beef meatball w/chipotle aioli dipping sauce	5.50
<u>Mediterranean Platter</u> —hummus, pita, assorted olives, roasted red peppers, marinated artichoke hearts	5.50
<u>Nuthouse Nut Cakes</u> —Patrick's own blend of organic quinoa, garbanzo, ground almonds and pecans, roasted garlic, sundried tomatoes & basil. Topped w/house made pesto & ratatouille	4.00
<u>Potstickers</u> —choice of either: chicken or vegetarian served w/Thai sweet chili sauce	4.00
<u>Risotto Cakes</u> —saffron risotto cake topped w/poached asparagus & mushroom aioli	4.50
<u>Salmon Platter</u> —house hickory-smoked salmon filet w/caper relish, horseradish cream, lemon slices & garlic crostini	7.50
<u>Tequila-Poached Shrimp</u> —tequila poached shrimp skewer w/picante sauce	5.50
<u>Veggie Crudité</u> —mix of crisp vegetables w/housemade Chipotle Ranch dressing	4.00

DESSERTS

All prices per person - minimum order 20 people

	per person
<u>Assorted Dessert Platter</u> —Chocolate chip walnut cookies, Mexican wedding cookies, lemon pie bar, chocolate-covered strawberries, glazed Ghirardelli brownies w/candied red chile pecan topper	4.25
<u>Blueberry Peach Cobbler</u> —combination of blueberries & peaches cake-style cobbler w/housemade whipped cream	5.50
<u>Flourless Red Chile Chocolate Torte</u> —almond flour-based chocolate cake dusted with Chimayo red chile & powdered sugar w/housemade whipped cream	5.50
<u>Tres Leches Cakes</u> —classic, crowd favorite w/housemade whipped cream & strawberries	5.50
<u>Cowgirl Flan</u> —rich, sweet custard & caramelized sauce w/Mexican Wedding Cookie & housemade whipped cream	6.50

PLEASE CONTACT OUR CATERING SPECIALISTS AT INFO@COWGIRLSANTAFE.COM
FOR ADDITIONAL INFORMATION