

COWGIRL BBQ BULK SPECIALTIES TO-GO

PROTEINS BY-THE-POUND	\$/LB
Mesquite-Smoked BBQ Babyback Ribs (PORK)	\$15
Mesquite-smoked BBQ Beef Brisket - sliced	\$24
Mesquite-smoked BBQ Beef Brisket - chopped	\$22
Chipotle BBQ Pulled Pork or Green Chile Carnitas	\$16
Mesquite-smoked BBQ Chicken (Bone-in)	\$12/half chicken
Mesquite-smoked BBQ Chicken (Pulled)	\$16
Chicken Fried Chicken with cream gravy	\$15
Grilled Chicken Breast	
Grilled or Chimayo Chile	\$13
Jamaican Jerk	\$14
Chicken Molé	\$17
Chicken Wings (Classic, BBQ, Jerk or Fiery Habanero)	\$16
Jamaican Jerk Tofu	\$9
Salmon Filets (Mesquite-smoked, Bourbon Glazed, Chimayo Chile Spiced Fingers or Plain Seared)	\$21
Seared Shrimp (u21-25) (Tomatillo, Cajun-blackened, Plain Seared)	\$19

TEX-MEX CHILI - beef or vegetarian*	PINT & GALLON
PINT Beef Chili	\$14
GALLON Beef Chili	\$90
PINT Vegetarian	\$10
GALLON Vegetarian	\$70

***Chili Fixin's \$3pp**

CASSEROLES	
Butternut Squash Casserole - entrée or side	
	Pound \$10
	7 LB half pan (10-14p) \$60
	14 LB full pan (20-25p) \$95
Enchilada Casserole - Green Chile Chicken or Pork Red Chile	
	7 LB half pan (10-14p) \$57
	14 LB full pan (20-25p) \$105
Enchilada Casserole - Red Chile Calabacitas	
	7 LB half pan (10-14p) \$51
	14 LB full pan (20-25p) \$95
Enchilada Casserole - Chicken Molé - 1 week notice/seasonal availability	
	14 LB full pan (20-25p) on request
Tillamook Macaroni 'N Cheese	
	Pound \$10
	6 LB half pan (10-14p) \$40
	12 LB full pan (20-25p) \$68
Chiles Rellenos – Red, Green or XMAS	
	Six (6) \$36
	Dozen (12) \$60

COWGIRL BBQ BULK SPECIALTIES TO-GO

SIDES	\$/LB
Cole Slaw	\$7
Black Beans	\$7
Collard Greens	\$7
BBQ Beans (vegetarian)	\$7
Mexican Red Rice	\$7
Potato Salad (red potatoes w skins)	\$8
Calabacitas (5LB minimum)	\$8
Mixed Grilled Vegetables	\$9
Grilled Asparagus	\$15

SIDES BY THE POUND & PAN

Mashed Potatoes with cream gravy	Pound	\$10
	7 LB half pan (10-14p)	\$40
	14 LB full pan (20-25p)	\$68
Scalloped Potatoes	Pound	\$10
	6 LB half pan (10-14p)	\$40
	12 LB full pan (20-25p)	\$68

SAUCES & SALSAS

New Mexico Chile (Red or Green)	PINT	\$8
	QUART	\$12
Cowgirl's Award-Winning BBQ Sauce	PINT	\$8
	QUART	\$12
Cowgirl's Top Secret Jerk Sauce	PINT	\$8
	QUART	\$12
House-made Salsa Vaquera	PINT	\$8
	QUART	\$12
Tomatillo Salsa	PINT	\$8
	QUART	\$12
Salsa Diablo	PINT	\$8
	QUART	\$12
Green Chile Queso	PINT	\$16
	QUART	\$28
Guacamole	PINT	\$16
	QUART	\$28
Housemade Tortilla Chips		\$6/LB

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SALADS (half pan feeds 12-15p; full pan feeds 25-30p)

Mixed Greens Salad with Ranch & Balsamic Vinaigrette	HALF PAN	\$20
	FULL PAN	\$36
Classic Caesar (<i>anchovies in dressing</i>)	HALF PAN	\$30
	FULL PAN	\$46
Harvest Salad—mixed greens, roasted yellow beets, asparagus, red peppers, shaved fennel, Marcona almonds w/lemon-basil vinaigrette	HALF PAN	\$37
	FULL PAN	\$68

BREADS

Jalapeno Cornbread	HALF PAN	\$12
	FULL PAN	\$22
Buns	SLIDER	\$0.75
	BRIOCHE	\$1.25
	GLUTEN-FREE	\$2.00
Housemade Tortilla Chips - by the pound		\$6

DESSERTS BY THE PAN: Half pan (~25ppl); Full pan (~50ppl)

Blueberry Peach Cobbler -OR- Tres Leches Cake -OR- Flourless Chocolate Cake all come w/housemade whipped cream	HALF PAN	\$38
	FULL PAN	\$65
Mud Pie - 48 hour notice		\$70

DESSERTS - Seasonal desserts available

Assorted Homemade Dessert Platter: Chocolate Walnut Cookie, Wedding Cookies, Glazed Ghirardelli Brownies w/Chile Pecan, Lemon Bars, Chocolate Dipped Strawberries (<i>minimum order 20</i>)	\$4.25 pp
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Please email our catering team at info@cowgirlsantafe.com or call 505-982-2565 opt.3 for any questions, assistance with portioning or to place an order.