

Cowgirl BBQ Offsite Catering Buffets

All prices per person – minimum 20 guests

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

“SPA” STYLE CAESAR SALAD - \$25.00

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: Seared Beef Tenderloin **(+\$5.00pp)**

Upgrade: Smoked Salmon Platter w/horseradish cream, caper relish (capers, red peppers, red onion) & fresh lemon slices **(+\$3.00pp)**

HARVEST SALAD - \$25.00

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 Seared Beef Tenderloin **(+\$5.00pp)**

FAJITAS BUFFET - \$25.00

Marinated Chicken Breast Fajitas
Marinated Crimini Mushroom Fajitas

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

Served with: Black beans, red rice, flour tortillas

Toppings: Salsa Vaquera, tomatillo salsa, jack cheese, sour cream, pickled jalapenos
Mixed greens salad with Ranch and Vinaigrette

SOFT TACO BAR - \$25.00 (Please choose two (2) proteins*)

- *Grilled Chicken Breast
- *Grilled Salmon Fingers
- *Chicken Mole
- *Sweet Potato, Spinach, Crimini Mushroom w/Chopped Pecans
- *Sustainably Caught Blackened Cod w/Caramelized Onions
- *Chipotle BBQ 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: Salsa Vaquera, grated jack cheese, lime wedge, chopped fresh cilantro, chipotle aioli
Mixed Green Salad with Ranch & Vinaigrette

NEW MEXICAN COMIDAS - \$25.00 (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 \$20.00

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 \$26.00 (choose two (2) *entrees)

*Carne Adovada (braised red chile pork)

*Chipotle Pulled Pork

*Shredded Mesquite Smoked BBQ Beef Brisket (**+\$2.00pp**) - substitute for pork entrée only

*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 w/Ranch Dressing & Balsamic Vinaigrette

DOWN HOME PICNIC - \$25.00

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/butter

Mixed Green Salad with Ranch & Vinaigrette

HEAT WAVE - \$32.00 (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 mint, radish sprouts
soy ginger dipping sauce, radish sprouts

SOUTH OF FRANCE - \$36.00

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 - \$34

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

Served with: Saffron Aioli, Assorted Olives, Marinated Artichoke Hearts, Roasted Red Peppers
Flatbread & Truffle Butter
Classic Caesar Salad w/Sundried Tomatoes

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 **\$3.25** per person*

Appetizer & Tapas menu available upon request

Prices do not include sales tax

*Delivery when available (**\$30.00** and up)*

Please inquire about our full-service packages & tableware rentals

*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