

## Cowgirl BBQ Catering Appetizers & Tapas

All prices per person - minimum order 20 people

|  | <i>per<br/>person</i> |
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| Arugula Salad—arugula, fresh goat cheese, asparagus & sundried tomato vinaigrette  | 3.00                  |
| Asparagus—steamed & chilled asparagus w/herbed cream cheese and prosciutto   | 3.00                  |
| Baked Brie—brie en croûte (puff pastry) w/assorted crackers & crostini   | 4.00                  |
| Beef Tenderloin Tips—seared tenderloin tips w/Béarnaise aioli  | 5.00                  |
| Black Bean Empanaditas—savory mini empanadas w/sweet & sour wasabi dipping sauce   | 3.50                  |
| Bruschetta—tomato, olive oil & basil on garlic crostini  | 3.50                  |
| Caprese Sticks—skewered fresh mozzarella, basil & grape tomatoes w/pesto vinaigrette   | 3.50                  |
| Chicken Satays—skewered & grilled Jamaican Jerk chicken breast satay   | 3.50                  |
| <u>Chicken Wangs</u>   |                       |
| Classic Buffalo-style w/Housemade Ranch dressing   | 3.50                  |
| Jamaican Jerk—tossed in our spicy and legendary sauce!   | 3.50                  |
| Habanero Hot! The ultimate hot wing experience! With tangy blue cheese dressing  | 3.50                  |
| Corn Cakes topped w/chorizo & red chile aioli  | 4.00                  |
| Corn Cakes topped w/shrimp& red chile aioli  | 4.00                  |
| Crabcakes w/chipotle aioli   | 5.00                  |
| Deviled Eggs—classic deviled egg w/house hickory smoked salmon & capers  | 4.00                  |
| Goat Cheese Torta—goat cheese torta made w/sundried tomatoes & pesto w/crostini & crackers   | 3.50                  |
| Guacamole & Salsa Sampler-guacamole, pico de gallo & tomatillo salsa w/tortilla chips  | 4.00                  |
| Harvest Salad: mixed greens, shaved fennel, watercress, roasted golden beets, asparagus, roasted red peppers w/lemon basil vinaigrette—goat cheese & Marcona almonds on side | 4.00                  |
| King Rolls—choice of either: mesquite smoked BBQ shredded brisket or chipotle BBQ pulled pork; extra BBQ sauce included  | 3.50                  |
| Lemongrass Meatballs w/Chipotle Aioli  | 3.50                  |
| Mesquite Smoked BBQ Babyback Ribs  | 4.50                  |
| Middle Eastern Platter—hummus, olives, roasted red peppers & pita bread  | 4.00                  |
| Nuthouse Nut Cakes—Patrick's own blend of organic quinoa, garbanzo, ground almonds and pecans, roasted garlic, sundried tomatoes & basil. Topped w/ratatouille & pesto       | 3.50                  |
| Potstickers—choice of either: chicken or vegetarian served w/Thai sweet chili sauce  | 3.00                  |
| Pork Tenderloin—Chimayo red chile crusted smoked w/peach chutney   | 4.00                  |
| Risotto Cakes—saffron risotto cake topped w/poached asparagus & mushroom aioli   | 3.00                  |
| Salmon Platter—house hickory smoked salmon filet w/caper relish, horseradish cream & garlic crostini   | 4.50                  |
| Shrimp Sticks—Flash fried coconut battered shrimp w/Thai sweet chili sauce   | 4.00                  |
| Shrimp Sticks—Poached & chilled shrimp skewer w/picante sauce  | 3.50                  |
| Vegetable Crudit —Served with chipotle ranch dressing  | 3.00                  |

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## Desserts

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| Assorted Dessert Platter: Chocolate chip walnut cookies, wedding cookies, lemon pie bar, chocolate covered strawberries, glazed Ghirardelli brownies topped w/candied red chile pecan | 3.00 |
| Blueberry Peach Cobbler—combination of blueberries & peaches w/house made whipped cream   | 4.00 |
| Flourless Red Chile Chocolate Torte w/house made whipped cream  | 4.00 |
| Tres Leches Cakes w/Housemade Whip Cream  | 4.00 |

**Please contact our Catering Specialists at [info@cowgirlsantafe.com](mailto:info@cowgirlsantafe.com) for additional information**