

COWGIRL BBQ BULK SPECIALTIES FOR PICK-UP

PROTEINS

PRICE

Mesquite-smoked BBQ Baby Back Ribs	1/2 rack \$14; full rack \$25
Mesquite-smoked BBQ Beef Brisket sliced or chopped	sliced \$14; chopped \$12
Chipotle Pulled Pork or Green Chile Carnitas	\$11.00
Mesquite-smoked BBQ Chicken (Bone-in)	1/2 chicken \$6
Mesquite-smoked BBQ Chicken (Pulled)	\$13.00
Mesquite-smoked Turkey Breast	\$11.00
Chicken Fried Chicken with cream gravy	\$10.00
Grilled Chicken Breast (Jerk, mole or plain)	\$10.00
Chicken Wings (Classic, BBQ, Jerk or Fiery Habanero)	\$10.00
Jerk Tofu	\$9.00
Salmon Filets (Mesquite-smoked, Bourbon Glazed, Chimayo Chile Spiced or Plain Seared)	\$15.00
Seared Shrimp (u21-25)	\$15.00
Fajitas –Grilled Chicken	\$11.00*
Fajitas – grilled Crimini Mushroom	\$11.00*

(*add Fajita or Chili fixin's for \$3 per person)

CASSEROLES & CHILI

\$/LB

HALF
PAN

FULL
PAN

Butternut Squash Casserole (entrée or side)	9	42	75
7 LB half pan (10-14p) 14 LB full pan (20-25p)			
Enchilada Casserole (Green Chile Chicken, Red Chile Calabacitas or Pork Red Chile)	N/A	38	65
7 LB half pan (10-14p) 14 LB full pan (20-25p)			
Tillamook Macaroni 'N Cheese	7	25	45
6 LB half pan 25.00 (10-14p) 12 LB full pan (20-25p)			
Chiles Rellenos – Red, Green or XMAS	N/A	25	45
Six (6) Dozen (12)			
Tex-Mex Chili (Beef or Vegetarian)	see left	see left	see left
Beef: 8.00 PINT*/48.00 GAL* Vegetarian: 6.00 PINT*/42.00 GAL*			

(*add Fajita or Chili fixin's for \$3 per person)

SIDES

\$/LB

SIDES

\$/LB

Cole Slaw	5	Potato Salad (red potatoes with skins)	6
Black Beans	5	Calabacitas	7
Collard Greens	5	Mixed Grilled Vegetables	8
BBQ Beans (vegetarian)	5	Grilled Asparagus	10
Mexican Red Rice	5	Scalloped Potatoes	7
Mashed Potatoes with cream gravy	5	6LB half pan (10-14p) \$25 12LB full pan (20-25p) \$45	

SAUCES

\$/PINT \$/QUART

SALSAS

\$/PINT \$/QUART

New Mexico Chile (Red or Green)	4	7	House-made Pico de Gallo	5	8
Cowgirl's Award-Winning BBQ Sauce	5	8	Tomatillo Salsa	5	8
Cowgirl's Top Secret Jerk Sauce	6	10	Salsa Diablo	5	8
			Guacamole	10	19

BREAD

Jalapeno Cornbread	Buns/Rolls/Toast (priced per each piece)
half pan (up to 24p) \$10 full pan (25-50p) \$17	Slider Buns \$0.50 Gluten-Free Bun \$1.50
	Brioche Bun \$1.00

SALADS

HALF PAN

FULL PAN

Mixed Greens Salad with Ranch & Vinaigrette	17**	30**
Classic Caesar <i>(has anchovies in dressing)</i>	22**	38**

**half pan feeds 12-15p; full pan feeds 25-30p

DESSERTS (PLEASE ASK ABOUT SEASONAL DESSERTS OFFERINGS)

Assorted Homemade Dessert Platter: Chocolate Walnut Cookie, Wedding Cookies, Glazed Ghirardelli Brownies w/Chile Pecan, Lemon Bars, Chocolate Dipped Strawberries	\$3.00 pp
Blueberry Peach Cobbler -OR- Tres Leches Cake -OR- Flourless Chocolate Cake (w/Housemade Whipped Cream)	HALF PAN FULL PAN
	\$30 (~25 ppl) \$55 (~50ppl)
Mud Pie	\$55 each (48-hour notice)