

# Cowgirl BBQ Offsite Catering Buffets

**All prices per person – minimum 20 guests**

**TEXAS STYLE BBQ - \$21.00** (Please choose two (2) \*meats and two (2) sides)

- \*Mesquite-smoked BBQ Beef Brisket
- \*Chipotle Pulled Pork BBQ
- \*Mesquite-smoked BBQ Chicken (bone-in)

*Add-on* Mesquite-smoked 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 - \$19.25**

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* Flat Iron Steak (**+\$3.50pp**); *Add-on* Herb Crusted Pork Tenderloin (**+\$3.50pp**)

**HARVEST SALAD - \$19.25**

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* Flat Iron Steak (**+\$3.50pp**); *Add-on* Herb Crusted Pork Tenderloin (**+\$3.50pp**)

**FAJITAS BUFFET - \$18.00**

Marinated Chicken Breast Fajitas  
Marinated Crimini Mushroom Fajitas

*Add-on* Seared Tomatillo shrimp (**+\$3.50pp**); *Add-on* Flat Iron Steak Fajitas (**+\$3.50pp**)

Served with: Black beans, red rice, flour tortillas

Toppings: Pico de gallo, tomatillo salsa, jack cheese, sour cream, pickled jalapenos  
Mixed greens salad with Ranch and Vinaigrette

**SOFT TACO BAR - \$19.25** *(Please choose two (2) proteins\*)*

- \*Grilled Chicken Breast
- \*Grilled Salmon Fingers
- \*Sweet Potato, Spinach, Crimini Mushroom w/Chopped Hazelnuts
- \*Sustainably Caught Blackened Cod w/Caramelized Onions
- \*Chipotle Pulled Pork
- \*Chicken Molé

*Add-on Tomatillo Shrimp (+\$3.50pp); Add-on Beef Carnitas (+\$3.50pp)*

Served with: Black beans, red rice, calabacitas, corn tortillas,

Toppings: Pico de gallo, grated jack cheese, lemon cabbage, sour cream, pickled jalapenos, diablo salsa, lime wedge, chopped fresh cilantro

Mixed Green Salad with Ranch & Vinaigrette

**NEW MEXICAN COMIDAS - \$19.25** *(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 \$13.00**

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 \$18.00** *(choose two (2) \*entrees)*

- \*Carne Adovada (braised red chile pork)
- \*Chipotle Pulled Pork
- \*Seared Chimayo Chicken Breast w/Poblano Peppers & Onions

*Add-on Beef Carnitas (+\$3.50pp)*

Mixed Greens Salad w/Citrus Vinaigrette

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, honey butter, extra green chile sauce

**DOWN HOME PICNIC - \$19.25**

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/honey butter  
Mixed Green Salad with Ranch & Vinaigrette

**HEAT WAVE - \$23.00** *(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 tomato, chopped mint, soy ginger dipping sauce, mung bean sprouts

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*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 \$3.00 per person*

*Prices do not include sales tax and delivery (\$20.00 and up)*

*Please inquire about our full-service packages*

*Chafing dishes (\$18.00 each with sterno) & other equipment available at reasonable rates!*

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