



# Cowgirl Catering

319 S. Guadalupe St., Santa Fe, NM 87501

505 982-2565 fax 505 982-4047

[cowgirlbbq@comcast.net](mailto:cowgirlbbq@comcast.net)

## **Breakfast (*minimum of 25 persons*)**

### **Cowgirl Deluxe Breakfast Buffet \$12.50 per person**

- Migas (scrambled eggs with tortilla chips and cheese, served with sides of pico de gallo, tomatillo salsa, black beans and sour cream)
- Green Chile
- Applewood Smoked Bacon
- Breakfast Potatoes
- Blueberry Coffeecake or Blueberry Pancakes w/ real maple syrup
- Yogurt
- Granola
- Fresh Fruit
- Fresh OJ

### **Breakfast Burrito Bar \$9 per person**

- Breakfast Burritos
- Yogurt
- Granola
- Fruit
- Fresh OJ

### **Continental Breakfast \$6 per person**

- Assorted Danish
- Croissants
- Butter & Jam
- Fresh OJ

### **Hand-held Breakfast Burritos To Go are also available @ \$4.95 each**

Scrambled eggs with house made green chile, potatoes and cheese. Add applewood-smoked bacon or sausage at no extra charge!

**Coffee Service** – fresh brewed regular & decaf, hot tea selection \$1.50 pp

**Please contact our Catering Department at 982-2565 or email us at [cowgirlbbq@comcast.net](mailto:cowgirlbbq@comcast.net) for more information**

# Cowgirl Catering

## Appetizers & Tapas - all prices per person – minimum order 20pp

<u>Antipasto Platter of Hummus, Olives, Roasted Red Peppers &amp; Pita</u>	3.00
<u>Artichoke and Crab Dip with crostini</u>	3.50
<u>Asparagus, steamed &amp; chilled with herbed cream cheese and proscuitto</u>	2.50
<u>Baked Brie, en crouete (puff pastry) with assorted crackers &amp; crostini</u>	3.50
<u>Blackened Kabobs – shrimp, andouille, chicken, peppers</u>	4.00
<u>Bruschetta – Tomato, Olive Oil &amp; Basil</u>	2.50
<u>Butternut Squash Casserole</u>	2.50
<u>Caprese Sticks</u>	3.00
<u>Caponata &amp; Crostini</u>	2.50
<u>Cheese Platter with assorted crackers &amp; fruit</u>	3.50
<u>Chicken Eggrolls with Thai sweet &amp; spicy sauce</u>	2.50
<u>Chicken Potstickers on shaved cabbage &amp; peanut sauces</u>	2.25
<u>Chicken Satays – Jamaican Jerk or spicy Thai peanut</u>	2.50
<u>Chicken Skewers w/Dukkah Crust (Egyptian stlye nut blend) w/balsamic reduction</u>	3.50
<u>Chicken Wang Dangs (spicy wings) with ranch dressings</u>	2.25
<u>Coconut Shrimp Sticks, sweet &amp; sour Thai sauce</u>	3.50
<u>Corn Cakes with Chorizo and red chile mayonnaise</u>	2.75
<u>Corn Cakes with Shrimp and red chile mayonnaise</u>	3.00
<u>Crab Cake with corn salad &amp; remoulade</u>	3.50
<u>Cream Puffs with herbed cream cheese and house-smoked Scallops</u>	3.50
<u>Empanaditas - black bean with honey-wasabe mustard sauce</u>	2.25
<u>Goat Cheese Torta- with pesto, pinon &amp; sun-dried tomato, crostini</u>	3.00
<u>Herb-crusted Pork Tenderloins with sweet chile dipping sauce</u>	3.50
<u>Herbed Cream Cheese Stuffed Endive with roasted red peppers</u>	2.50
<u>Hoisan BBQ Sticky Ribs (baby backs)</u>	3.00
<u>Jicama with Avocado &amp; Crab</u>	3.50
<u>King Rolls with Smoked BBQ Brisket</u>	2.50
<u>Parmesan Twists</u>	2.00
<u>Pate Platter with garnishes and crackers</u>	3.75
<u>Peppercorn-crusteD chilled Beef Tenderloin</u>	5.50
<u>Polenta Cake with red peppers, pesto &amp; smoked chicken</u>	3.00
<u>Potato Crisps with lemon-tarragon Chicken</u>	3.00
<u>Potato Latkes with applesauce &amp; sour cream</u>	3.00
<u>Quesadillas – black bean, jack chesse &amp; red chile</u>	2.25
<u>Quesadillas – choice of pork, or brisket or smoked chicken or mixed veggies</u>	2.50
<u>Risotto Cakes with asparagus and mushroom aioli</u>	2.50
<u>Salmon Platter (applewood smoked) with horseradish cream &amp; crostini</u>	3.00
<u>Salsa Sampler, Guacamole &amp; mixed tortilla chips</u>	3.00
<u>Scallop Satays with red chile aioli</u>	2.50
<u>Sesame Beef Satays with Hoisin sauce</u>	3.00
<u>Spicy Tuna Platter (sashimi) on sushi rice with ginger, wasabe, greens</u>	3.50
<u>Shrimp Beggars Purses with ponzu</u>	2.50
<u>Shrimp Cocktail with picante sauce</u>	3.50
<u>Shrimp Nachos with corn salsa &amp; red chile aioli</u>	3.00
<u>Shrimp Tamales with chipotle butter and roast corn salsa</u>	3.50
<u>Shrimp, roasted with Romesco Sauce (Spanish almond-tomato sauce)</u>	3.50
<u>Spanakopita</u>	3.00
<u>Sushi - Ahi Tuna with ponzu</u>	3.50
<u>Sushi - Veggie with ponzu</u>	2.25
<u>Teryaki Beef Kabobs</u>	3.50
<u>Vegetable Crudite by the basket (serves 20)</u>	2.25

*Please call one of our Catering Specialists at 505 982-2565 for more information*

# Cowgirl Catering

## Lunch Buffet Suggestions (off site only, all prices per person)

### **TEXAS BBQ** (Please choose 2 entrees\* and 2 sides) **12.50**

\*Mesquite-smoked BBQ Beef Brisket

\*Chipotle Pulled Pork BBQ

\*Mesquite-smoked BBQ Chicken (bone-in)

\*Smoked Baby Back Ribs (please add 2.50 pp)

Butternut Squash Casserole

Side dishes: Barbeque Beans, Black Beans, Scalloped Potatoes,  
Potato Salad, Cole Slaw, Mashed Potatoes with cream gravy

Comes with cornbread, tortillas & extra BBQ sauce

### **FAJITAS BUFFET** (Please choose 2 entrees\*) **12.50**

\*Marinated Chicken Breast Fajitas

\*Marinated Portobello Mushroom Fajitas

\*Flat Iron Steak Fajitas (please add 2.50 pp)

Black beans

Mexican red rice

Flour tortillas, pico de gallo, tomatillo salsa, jack cheese, sour cream & jalapenos

### **SOFT TACO BAR** (Please choose 2 entrées\*) **12.50**

\*Grilled Salmon Fingers

\*Spicy Seared Mahi-Mahi

\*Grilled Chicken Breast

\*Chicken Mole

\*Chipotle Pork,

\*Tomatillo Shrimp (please add 2.50)

\*Carne Asada (sliced seasoned steak) (please add 2.50)

Comes with Black Beans, Rice & Calabacitas, corn tortillas

Pico de gallo, grated jack cheese, cabbage escabeche, jicama lime slaw, sour cream,  
pickled onions, diablo salsa, chopped fresh cilantro

### **CHILI-BAKED POTATO BAR** **12.50**

Beef Chili and Veggie Chili

Butternut Squash casserole

Baked Potatoes

Bags of Fritos

Jalapeno Cornbread

Fixin's: cheddar cheese, jalapenos, diced onions, sour cream

### **NEW MEXICAN COMIDAS** (Please choose 2 entrees\*) **12.50**

\*Blue Corn Chicken/Green Chile Enchiladas Casserole

\*Red Chile/Chipotle Pork Enchiladas Casserole

\*Chiles Rellenos - beer battered and stuffed with jack cheese, topped with red & green chile

Mexican red rice & Black beans

Flour tortillas, extra red & green chile & sour cream

### **"SPA" STYLE CAESAR SALAD** **12.50**

Tossed romaine in a classic Caesar dressing topped with grated Parmesan cheese and croutons

House-smoked Salmon filet

Grilled Chicken breast with Jamaican jerk sauce

Grilled Asparagus

Butternut Squash Casserole baguette and butter

*Mixed Field Greens Salad with house-made dressings are included with all meals (except Caesar Spa)!*

Heavy-duty Chinet-style paper plates, napkins and plasticware are included with all orders

Assorted canned sodas, bottled still or sparkling waters are 1.00 each

Assorted desserts are available ranging from 1.00 per person

All plans are plus state sales tax and delivery (15.00 and up)

Please inquire about our full service packages

Chafing dishes (15.00 each with sternos) & other equipment available at a reasonable rates!

*Please call our Catering Specialists @ 505 982-2565 for more information.*

# Cowgirl Catering

## Dinner Buffet Suggestions (off site only, all prices per person))

### **TEXAS STYLE** (Please choose 2 sides) \$15.

\*Mesquite-smoked BBQ Beef Brisket

\*Mesquite-smoked BBQ Chicken

\*Butternut Squash Casserole (all vegetarian)

Optional Entrées: Sub Shredded Pork (N/C) or Smoked Baby Back Ribs (please add \$2.00 pp)

Side dishes: Barbeque Beans, Black Beans, Scalloped Potatoes,

Potato Salad, Cole Slaw, Mashed Potatoes with cream gravy

All come with cornbread, tortillas & extra BBQ sauce

### **TEX – MEX DINNER** (Please choose 2 entrees\*) \$15.

\*Marinated Chicken Breast Fajitas

\*Marinated Portobello Mushroom Fajitas

\*Flank or Flat-iron Steak Fajitas (please add 2.00 pp) Filet Fajitas (add \$3.50pp)

Black beans

Mexican red rice

Flour tortillas & our house salsas- pico de gallo, tomatillo, & jack cheese, sour cream & jalapenos

### **SOFT TACO BAR** (Please choose 2 entrees\*) \$15.

\*Grilled Salmon Fingers, \*Spicy Seared Mahi-Mahi, \*Grilled Chicken Breast, \*Chicken Mole

\*Chipotle Pork and

\*Tomatillo Shrimp & \*Carne Asada (sliced seasoned steak) please add 2.00

Black Beans, Rice & Calabacitas

Fresh, locally made, Corn tortillas

Pico de gallo, grated jack cheese, cabbage escabeche, jicama lime slaw, chopped cilantro

limes, pickled red onions & Garlic aioli (w/seared mahi-mahi only)

### **FABULOUS BAKER BAR** \$14.

Chuckwagon Chili with Smoked Brisket & Ground Beef *and* our Texas Style Veggie Chile

Baked Potatoes and Bags of Fritos, Jalapeno cornbread, and the following

Chili condiments: cheddar cheese, jalapenos, diced onions, sour cream

### **NEW MEXICAN COMIDAS** \$14.

\*Blue Corn Chicken or Red Chile Beef Enchiladas Casserole – layers of house-smoked chicken or beef and black beans, smothered with red and green chile and two cheeses

\*Chiles Rellenos - beer battered and stuffed with jack cheese, topped with red & green chile

Mexican Red Rice & Black beans, with Flour Tortillas & Sour Cream, Extra Chile

### **Mixed Spring Greens Salad with housemade dressings included with all of these meals!**

Assorted canned sodas, bottled still or sparkling waters are 1.00 each

A variety of desserts are available ranging from 1.00 - 2.50 pp

All plans are plus tax and delivery (15.00 and up)

Please inquire about our complete labor/service packages

Chafing dishes (10.00 each w/ sternos) and other equipment available at a reasonable rates

Equipment is no charge with complete labor packages!

*Please call our catering specialists @ 505 982-2565 for more information*