



COWGIRLQ
CATERING

**SIGNATURE COWGIRLQ
CATERING MENU**

(858) 264-5780

WWW.COWGIRLQ.COM



TRAY PASSED APPETIZERS 25 PERSON MINIMUM

FROM THE GARDEN

DARLIN' DEVEILED EGG - PINK SALT BRINED EGG, BACON JAM, RED PEPPER RELISH **V*, GF**

PIMENTO CHEESE BALL - TOASTED PECAN CRUST **V, GF**

SMOKED BEET CROSTINI - WHIPPED GOAT CHEESE, SPICY HONEY **V**

WARM BRIE TARTLET - FRUIT CHUTNEY AND BRIE BAKED IN PHYLLO **V**

SPRING ROLL- CABBAGE, SCALLION, SWEET CHILI BBQ SAUCE **V**

STUFFED MUSHROOM - SPINACH, ARTICHOKE, CREAM CHEESE, BREADCRUMBS **V, GF***

FRIED SQUASH BLOSSOM - MASCARPONE, GOAT CHEESE, HOT HONEY **V**

MUSHROOM BISCUIT SLIDER- HOMEMADE CHEDDAR & CHIVE BISCUIT, COLESLAW **V**

JACKFRUIT BISCUIT SLIDER - HOMEMADE CHEDDAR & CHIVE BISCUIT, COLESLAW **V**

VEGAN MONTANA MEATBALL - BEYOND MEAT, ROSEMARY, APPLE CHUTNEY **VG, V**

FROM THE SEA

FRESH CATCH CALI CRUDO- CHORIZO OIL, SMOKEHOUSE ALMOND, PICKLED MUSTARD SEED **GF**

SMOKED KING SALMON - TOASTED PUMPERNICKEL, DILL CREAM

COWGIRL POKE - SASHIMI-GRADE AHI, BOURBON BARREL AGED SHOYU, PONZU, ONION, SESAME **GF***

BBQ OYSTER - BLOODY MARY BUTTER, CELERY, BACON **GF**

SEARED SCALLOP- SMOKED CORN PUREE, SUNDRIED TOMATO OIL **GF**

LOBSTER CORN DOG- WHITE WINE MUSTARD, COCKTAIL SAUCE

CRISPY FRIED ROCKFISH- CORNMEAL CRUST, CAJUN REMOULADE

FROM THE FARM

BEEF CARPACCIO CROSTINI - PRIME NEW YORK, FENNEL, FRIED CAPER, GRILLED LEMON AIOLI

HULI HULI CHICKEN SKEWER- GRILLED CHICKEN THIGH WITH TERIYAKI **GF***

DUCK CONFIT SPRING ROLL-CABBAGE, SCALLION, SWEET CHILI BBQ SAUCE

BACON WRAPPED DATE - APPLEWOOD SMOKED BACON, GORGONZOLA **GF**

PIG IN A BLANKET - SMOKED COCKTAIL SAUSAGE, CARAMELIZED ONION, BBQ SAUCE

PULLED PORK BISCUIT SLIDER- HOMEMADE CHEDDAR & CHIVE BISCUIT, COLESLAW

ROSEMARY LAMB RIBLET - FLASH GRILLED, TOPPED WITH BLACKBERRY JAM **GF**

MONTANA MEATBALL - LAMB AND BISON BLEND, ROSEMARY, APPLE CHUTNEY

SMOKED BRISKET BISCUIT SLIDER- HOMEMADE CHEDDAR & CHIVE BISCUIT, COLESLAW

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE / SOME ITEMS CAN BE VG*, V* OR GF* UPON REQUEST

OUR PRODUCT IS MADE IN A KITCHEN THAT CONTAINS EGG, WHEAT, SOY, DAIRY, FISH, SHELLFISH, NUTS, AND TREE-NUTS. WE TAKE EVERY PRECAUTION TO MAKE SURE EVERY PRODUCT IS MADE WITH CARE, AND TO ACCOMMODATE SPECIAL DIETARY REQUESTS, HOWEVER CANNOT GUARANTEE THAT THERE IS NO CROSS-CONTACT WITH INGREDIENTS.

APPETIZER DISPLAYS & STATIONS

25 PERSON MINIMUM

ENHANCEMENTS

BBQ CHIPS & DIP - HOMEMADE BBQ POTATO CHIPS, CARAMELIZED ONION DIP **V**

FRUIT KABOB - FRESH FRUIT OF THE SEASON **VG, V, GF**

HUMMUS TRIO - SPICED TURMERIC & CARROT, ROASTED JALAPENO, SMOKED WHITE BEAN, GRILLED FLATBREAD **VG, V**

GARDEN VEGETABLES - GRILLED ARTICHOKE HUMMUS AND GREEN GODDESS DRESSING **V, GF**

GRAZING BOARDS

CLASSIC CHARCUTERIE

CURED MEAT, ARTISAN CHEESES, FRESH BERRIES, DRIED FRUIT, HONEY-MUSTARD, JAM, SPICED NUTS, CRACKERS

UP IN SMOKE

PORK BELLY BURNT ENDS, HOT LINKS, ST. LOUIS SPARERIBS, CHEDDAR, SMOKED GOUDA, COWGIRLQ SPICY BBQ, CAROLINA GOLD MUSTARD, GRILLED VEGETABLES, STONE FRUIT, SMOKED ALMONDS, CORNBREAD, SWEET ROLLS, HONEY-SAGE BUTTER

CHEESES & FRUIT

BRIE EN CROUTE, ARTISAN CHEESES, RHUBARB CHUTNEY, BERRY JAM, SPICED HONEY, SUNDRIED CRANBERRIES, SEASONAL FRUIT, TOASTED NUTS, STRAWBERRY CHIPS, PUMPERNICKEL TOAST POINTS, CRACKERS

MEDITERRANEAN

LAMB MEATBALLS, FALAFEL, TZATZIKI, GRILLED ARTICHOKE HUMMUS, FETA, TABBOULEH, KALAMATA OLIVES, PICKLED RED ONION, SPICED CHICKPEAS, DRIED APRICOTS, PITA BREAD

ASIAN

THAI SPICY PORK SAUSAGE, BBQ PORK, CHICKEN SKEWERS, FIVE-SPICE APPLE COMPOTE, MANDARIN ORANGES, PICKLED VEGGIES, KIMCHI, WASABI PEAS, RICE CRACKERS

COWGIRLQ POLENTA

BISON BOLOGNESE, SMOKED BEEF, PULLED PORK, DUCK CONFIT, MUSHROOM RAGU, GRILLED SEASONAL VEGETABLES

OCEAN

CHILLED SEAFOOD ON ICE

ASSORTED - CHOICE OF 3- OLD BAY POACHED JUMBO SHRIMP, WEST COAST OYSTERS, LITTLENECK CLAMS, BAY SCALLOP CEVICHE, SNOW CRAB CLAWS, DUNGENESS CRAB LEGS, MAINE LOBSTER MEDALLIONS **GF**

WEST COAST OYSTERS - GIN COCKTAIL SAUCE, HORSERADISH, CUCUMBER MIGNONETTE, LEMON WEDGES **GF**

BLACKENED SHRIMP & GRITS - JUMBO SHRIMP, CGQ CAJUN BLACKENING SPICE, CREAMY POLENTA, FRESH HERBS **GF**

SMOKE

SMOKE & FIRE FRUIT - SEASONAL STONE FRUIT, STRAWBERRIES, AND HONEYDEW **VG, V, GF**

CHICKEN WINGS - SMOKED AND GRILLED WITH CHOICE OF TERIYAKI, BUFFALO, SWEET BBQ OR SPICY BBQ **GF***

SLIDERS - CHOICE OF BEEF, PORK, CHICKEN, OR VEGETARIAN. ALL WITH SWEET BBQ SAUCE, TRADITIONAL SLAW, SOFT ROLL **V***

SOUPS, SALADS & BREADS

SOUP

SMOKED TOMATO BISQUE - SMOKED HEIRLOOM TOMATOES, CREAM, BASIL **V, GF**

SWEET CORN & BLACK BEAN CHOWDER- CRISPY BACON, PASILLA CHILES, POTATOES, SCALLIONS, SUNDRIED TOMATO OIL **V*, GF**

CAMPFIRE CHILI - BEYOND MEAT, TOASTED CHILIS, NAVY BEANS **V, GF**

COWBOY CHILI - GROUND BISON AND BEEF, NAVY BEANS, TOASTED CHILIS **GF**

SALAD

MARKET- HEIRLOOM CARROTS AND ROMAINE, SHAVED FENNEL, CUCUMBER, HERB & HONEY VINAIGRETTE **VG, V, GF**

BIBB - BIBB LETTUCE, RADISH, BLEU CHEESE, PICKLED RED ONION, CROUTONS, BUTTERMILK RANCH DRESSING **V, GF***

SUPER GREENS PANZANELLA - SPINACH, KALE, SHALLOT, POMEGRANATE, PARMESAN, CORNBREAD CROUTONS,
ROASTED GARLIC DRESSING **V, GF***

WEDGE - BABY ICEBERG, FRIED SHALLOTS, APPLEWOOD BACON, TOMATO, BLEU CHEESE DRESSING OR RED WINE VINAIGRETTE **GF***

SALADS OF THE SEASON

SPRING - BABY ARUGULA, FRESH PEAS, ASPARAGUS, GOAT CHEESE, HERB & HONEY VINAIGRETTE **V, GF**

SUMMER - MIXED GREENS, LOCAL HEIRLOOM TOMATOES, CREAMY BURRATA, BASIL OIL, MALDON SEA SALT **VG*, V, GF**

AUTUMN - SPINACH, ROASTED BARTLETT PEAR, HONEY-CRISP APPLE, GORGONZOLA, CANDIED WALNUTS, CIDER VINAIGRETTE **VG*, V, GF**

WINTER - RED LEAF, ENDIVE, CANDIED PECANS, APPLE, SUNDRIED CRANBERRIES, GOAT CHEESE, ORANGE-CITRUS VINAIGRETTE **VG*, V, GF**

BREAD

CORNBREAD

PARKER HOUSE ROLLS

HAWAIIAN ROLLS

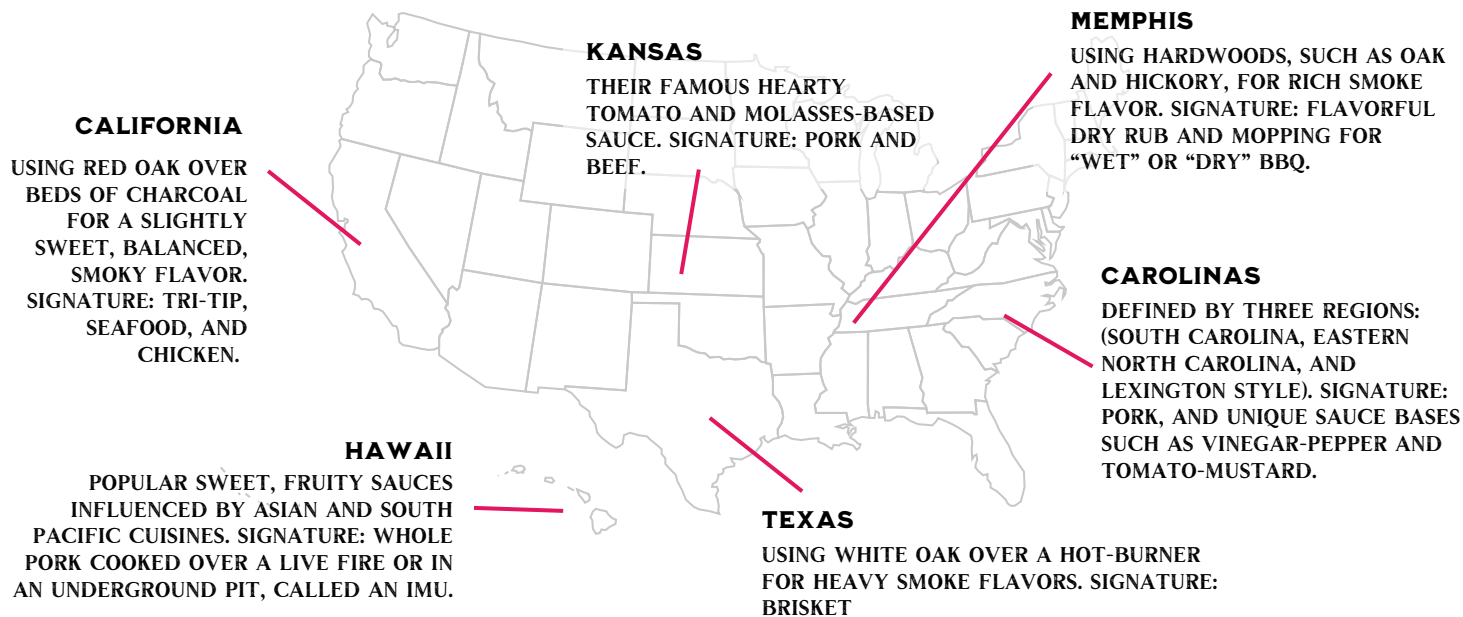
BRIOCHE SLIDER BUNS

CHEDDAR AND CHIVE BISCUITS HOUSE MADE JAM

YOUR CHOICE OF BUTTER: WHIPPED, HONEY SAGE, OR SWEET CHILI

BBQ ENTREES – PORK, BEEF, POULTRY

REGIONS OF AMERICAN BBQ: WHAT THEY'RE KNOWN FOR



SMOKE & FIRE PURE BBQ

PORK, BEEF, POULTRY ENTREES

COWGIRLQ USES ORGANIC, LOCAL, & SUSTAINABLE MEATS & POULTRY.

PORK: ALL OUR PORK IS GF

PULLED PORK - CAROLINAS - COWGIRLQ SPICE RUBBED BONE-IN DUROC PORK SHOULDER, SLOW-SMOKED FOR 8 HOURS

KALUA - HAWAII - SALT AND PEPPER RUBBED BONE-IN DUROC PORK SHOULDER, SMOKED CLASSIC HAWAIIAN STYLE

HOT LINKS - KANSAS CITY - MILD PORK SAUSAGE 4/1 LINKS, SMOKED AND GRILLED

SPARERIBS - ST. LOUIS - SMOKED, STRAIGHT CUT AND MEATY, COWGIRLQ RUB, SIGNATURE SAUCE GLAZE

PORK BELLY BURNT ENDS - KANSAS CITY - DOUBLE SMOKED, SIGNATURE SPICES & SAUCE, GRILL FINISH FOR EXTRA SMOKINESS

BEEF: ALL OUR BEEF IS GF

SANTA MARIA TRI TIP - CALIFORNIA - HERB & SPICE MARINADE, GRILLED AND SLICED

BEEF BRISKET - TEXAS - SALT & PEPPER RUB, SLOW-SMOKED FOR 13 HOURS, SLICED OR CHOPPED

DINOSAUR BONE-IN BEEF RIB - TEXAS - SPICE COFFEE RUB, SLOW-SMOKED FOR 4 HOURS

FREE-RANGE POULTRY: ALL OUR POULTRY IS GF

WHOLE TURKEY - TEXAS - SALT & PEPPER RUB, SLOW SMOKED IN SAGE BROWN BUTTER TURKEY STOCK

WHOLE CHICKEN - MEMPHIS - COWGIRLQ POULTRY BLEND, SMOKED & GRILLED OVER HICKORY WOOD

DUCK BREAST - CALIFORNIA - CRISPY SEARED DUCK WITH ROSEMARY AND GARLIC

SEAFOOD, VEGETARIAN/VEGAN ENTREES

SMOKE & FIRE PURE BBQ

FISH

COWGIRLQ USES LOCAL AND
SUSTAINABLE SEAFOOD

ALL OUR FISH AND SHELLFISH ARE GF

NEW ZEALAND KING SALMON, COWGIRLQ RUB, SMOKED ON WHOLE WOODEN CEDAR PLANKS

IDAHO WHOLE TROUT CITRUS, HERB, AND SHALLOT STUFFING, GRILLED CAMPFIRE STYLE

BAJA BLUE SHRIMP -SKEWERED U-15 SHRIMP, SEASONED AND GRILLED OVER MESQUITE

CAST IRON SCALLOPS -U-15 DIVER SCALLOPS WITH BUTTER AND HERBS

FRESH LOBSTER - MAINE LOBSTER OR LOCAL SEASONAL SPINY LOBSTER, GRILLED WITH BUTTER

FRESH LOCAL CATCH – SEASONAL AVAILABILITY

WHITE FISH : HALIBUT, GROUPER, SEA BASS, MAHI MAHI, AND SWORDFISH

TUNA : BIG EYE, YELLOWTAIL, ALBACORE, YELLOWFIN (AHI)

VEGETABLES

ALL OUR VEGETARIAN OPTIONS ARE V & GF

STUFFED PORTOBELLO - SPICED SOYRIZO WITH ROASTED GARLIC & SPINACH, TOPPED WITH TOASTED PANKO CRUMBS GF*

VEGETABLE KABOB - FRESH SEASONAL VEGETABLES WITH OLIVE OIL, HERBS, AND CITRUS GF

ACHIOTE CAULIFLOWER STEAK - GRILLED AND TOPPED WITH CHIMICHURRI GF

VEGAN MEATLOAF - BEYOND MEAT WITH COWGIRLQ SPECIALTY SPICE AND BBQ TOMATO GLAZE

STRAIGHT OFF THE GRILL

SMOKE & FIRE PURE BBQ

USDA CERTIFIED BLACK ANGUS MEATS

(ALSO AVAILABLE IN GRASS-FED, DRY AGED OR AMERICAN WAGYU)

ALL OF OUR ENTRÉE PROTEINS ARE GF

SAINT PERPETUA TOMAHAWK - INSPIRED BY THE PATRON SAINT OF COWS, WHOLE BONE RIBEYE, FEEDS 2-4 PEOPLE

RIB EYE - BOLD FLAVORFUL PREMIUM CUT WITH HIGH MARBLING, FEEDS 2-3 PEOPLE

NEW YORK STRIP - SHORT LOIN CUT WITH MARBLING AND RICH BEEFY NOTES

SKIRT STEAK - OUTSIDE CUT WITH RICH, FLAVORFUL MARBLING

FILET MIGNON - TENDERLOIN CUT WITH LITE MARBLING, THE MOST LEAN AND TENDER CUT

FLAT IRON - LEAN SHOULDER CUT, WITH RICH BEEFY FLAVOR

PORK LOIN - STUFFED WITH BACON AND MUSHROOMS, RUBBED IN HONEY BUTTER

PORCHETTA - SLOW ROASTED PORK TENDERLOIN WRAPPED WITH PORK BELLY, LAYERED WITH FRESH HERBS & FRUIT CHUTNEY

WHOLE PIG - COOKED IN OUR PIG-OUT ROTISSERIE EXHIBITION STYLE; MARKET PRICE BASED ON PARTY SIZE

BBQ SAUCES:

COWGIRLQ SIGNATURE BBQ - FOR ALL ENTRÉE SELECTIONS, MADE SWEET OR SPICY **V**

CAROLINA GOLD - SWEET MUSTARD AND VINEGAR SAUCE. PAIRS WELL WITH GRILLED BEEF, SMOKED PORK LOIN **VG, V, GF**

CAROLINA VINEGAR - CLASSIC VINEGAR SAUCE. COMPLIMENTS PULLED PORK, WHOLE FISH, GRILLED SHRIMP, HOT LINKS **VG, V**

HAWAIIAN - TANGY, SWEET, AND SLIGHTLY SPICY. ENHANCES WHOLE PIG, KAHLUA PIG **V**

SIGNATURE SAUCES:

ALABAMA WHITE- CREAMY WHITE SAUCE WITH A KICK. RECOMMENDED WITH CHICKEN, TURKEY **V, GF**

BLACK CURRANT BORDELAISE- RED WINE-BEEF STOCK REDUCTION WITH BLACK CURRANTS. PERFECT FOR ALL BEEF SELECTIONS **GF**

CHIMICHURRI- GARLIC, PARSLEY, RED WINE VINEGAR, AND OLIVE OIL. PAIRS BEST WITH GRILLED BEEF, CHICKEN, AND SEAFOOD, **V, GF**

CAMPFIRE SIDES

BAKED BEANS & BLACK EYED PEAS

RANCH - HOUSE SPICES, BELL PEPPERS, FRITOS **V, GF**

BRONCO - MOLASSES, HOUSE SPICES, MAPLE SYRUP **V**

COWBOY - MOLASSES, HOUSE SPICES, MAPLE SYRUP, APPLEWOOD SMOKED BACON

HOPPIN' JOHN - BLACK EYED PEAS, BACON, ONION, COLLARD GREENS, RICE **V*, GF**

SLAWS & SALADS

COUNTRY SLAW - CIDER-MAYO, GREEN & RED CABBAGE, SHREDDED CARROT, CELERY SEED **V, GF**

SPICY SLAW - CHIPOTLE-MAYO, GREEN & RED CABBAGE, SHREDDED CARROT, CILANTRO **V, GF**

JICAMA FENNEL SLAW - CITRUS DRESSING, GREEN & RED CABBAGE, APPLE, ONION **V, GF**

RED POTATO SALAD-HARD BOILED EGGS, WHOLE GRAIN MUSTARD, CELERY, PICKLED RED ONION, DILL **V, GF**

PICNIC PASTA SALAD - TRI COLORED ROTINI, SEASONAL GRILLED SQUASH, KALAMATA, LEMON HERB VINAIGRETTE **VG, V**

ISLAND MACARONNI SALAD - CARROTS, ONION, SRIRACHA MAYO **V**

CORN

CREAMED - SWEET YELLOW CORN SLOW COOKED IN BUTTER & CREAM **V, GF**

WHOLE - GRILLED WHITE CORN ON THE COB WITH BUTTER **VG*, V, GF**

POLENTA - FINE GROUND YELLOW CORNMEAL, CREAM, PARMESAN **VG*, V, GF**

POTATOES

ROASTED - MARBLE POTATOES WITH ROSEMARY & GARLIC **VG, V, GF**

SMASHED - RED POTATOES WITH HERBS, ROASTED GARLIC, AND BUTTER **VG*, V, GF**

SWEET POTATO CASSEROLE - BACON FAT WHIPPED YAMS, MAPLE CRUMBLE **GF***

MAC & CHEESE

SIGNATURE - THREE CHEESE BLEND, BBQ SPICES, PANKO BREADCRUMBS **V**

BACON-THREE CHEESE SAUCE, APPLE-WOOD SMOKED BACON

BRISKET-THREE CHEESE SAUCE, SLOW SMOKED BRISKET

LOBSTER-THREE CHEESE SAUCE, LOBSTER

VEGETABLES

BROCOLINNI - GRILLED WITH RED ONION, LEMON, OLIVE OIL **VG, V, GF**

BRUSSELS SPROUTS - PAN-SEARED AND TOSSED WITH CAROLINA VINEGAR SAUCE **VG, V, GF**

GREEN BEANS - FRENCH BEANS ROASTED WITH BACON JAM **GF**

GRILLED MUSHROOM MEDLEY - SMOKED WITH HERBS, GARLIC, AND SHALLOT **VG, V, GF**

ROASTED CARROTS - BABY RAINBOW CARROTS, SHALLOTS, BBQ SPICED VINAIGRETTE **VG, V, GF**

SMOKED CAULIFLOWER - ACHIOTE RUB, BECHAMEL, BBQ SPICES, FRESH HERBS **V, GF**

ASSORTED VEGETABLES - FRESH VEGGIES GRILLED WITH BALSAMIC GLAZE **VG, V, GF**

CALIFORNIA COAST

FRESH CHILLED SEAFOOD CHOICE OF THREE ITEMS GF

OLD BAY POACHED JUMBO SHRIMP, WEST COAST OYSTERS, LITTLENECK CLAMS, BAY SCALLOP CEVICHE, SNOW CRAB CLAWS, DUNGENESS CRAB LEGS, MAINE LOBSTER MEDALLIONS
WITH CUCUMBER MIGNONETTE, GIN COCKTAIL SAUCE, HORSERADISH, AND LEMON WEDGES

FIRE GRILLED FAVORITES CUSTOMIZED CHOICE GF

WEST COAST OYSTERS, BLACKENED JUMBO SHRIMP, DUNGENESS CRAB LEGS, MAINE LOBSTER TAIL
WITH GRILLED LEMON AIOLI, CAJUN REMOULADE, CUCUMBER MIGNONETTE, GIN COCKTAIL SAUCE, AND DRAWN BUTTER

BURGERS

CHOICE OF ASSORTED TOPPINGS ON BRIOCHE BUN

THREE MEAT BLEND- BRISKET, CHUCK, SHORT RIB 8OZ BURGER
BISON- LEAN, FULL FLAVOR 6OZ BURGER
BEYOND- VEGAN 6OZ PLANT-BASED PATTY VG, V

CHEESE: WHITE CHEDDAR OR BLEU

SAUCE: SMOKED TOMATO OR BACON JAM, ROASTED GARLIC
AIOLI, KETCHUP, WHOLE GRAIN MUSTARD, OR RANCH

TOPPINGS: BIBB LETTUCE, RED ONION, CARAMELIZED ONION,
HEIRLOOM TOMATO, SAUTEED MUSHROOM, APPLEWOOD SMOKED
BACON

SLIDERS

SERVED ON BRIOCHE SLIDER BUN

WAYGU-WITH CHOICE OF ASSORTED BURGER TOPPINGS
PULLED PORK- SWEET BBQ SAUCE, TRADITIONAL
COLESLAW

BRISKET - SPICY BBQ SAUCE, TRADITIONAL COLESLAW

TRI TIP - GARLIC AIOLI, SPICY COLESLAW

JACKFRUIT- SWEET BBQ SAUCE, TRADITIONAL
COLESLAW V

MUSHROOM- SMOKED WITH HERBS, GARLIC, SHALLOT,
AND WHITE CHEDDAR V

LOADED FAVORITES

COWGIRLQ PIZZAS

DISPLAY OF ASSORTED FLATBREAD PIZZAS - PLEASE SELECT TWO V*

MUSHROOM & GOUDA, ROASTED ZUCCHINI & GOAT CHEESE, SALAMI & MOZZARELLA, WILD GROUND BOAR & SMOKED TOMATO

TATER TOTS

BUILD YOUR OWN TOTS WITH A VARIETY OF TOPPINGS: V*

CHEDDAR, BLEU CHEESE, SCALLIONS, RED ONION, CARAMELIZED ONION, SOUR CREAM, BACON
UPGRADED SIGNATURE TOPPING SELECTIONS: BBQ PORK, BRISKET, SMOKED CHICKEN

SMOKED MAC & CHEESE

CREAMY THREE CHEESE BLEND WITH PANKO BREADCRUMBS & FINES HERBS. V*

TOP YOUR MAC WITH A VARIETY OF ACCOMPANIMENTS: CONFIT TOMATOES, ROASTED GARLIC, CARAMELIZED ONIONS,
SAUTEED MUSHROOMS, APPLEWOOD BACON

UPGRADED SIGNATURE TOPPING SELECTIONS: BBQ PORK, BRISKET, SMOKED CHICKEN, HOT LINKS
UPGRADED PREMIUM TOPPING SELECTIONS: LOBSTER, CRAB, SHRIMP

ON SITE CARVING

PRIME RIB, BRISKET, TRI TIP, PORCHETTA, OR CAULIFLOWER STEAK GF

WITH HORSERADISH CRÈME FRAICHE, WHOLE GRAIN MUSTARD DEMI-GLACE, AND SIGNATURE SAUCES OF YOUR CHOICE.
COMES WITH PARKER HOUSE ROLLS AND WHIPPED BUTTER.

*LABOR CHARGES WILL APPLY FOR STATION CHEF ATTENDANTS

DESSERTS

SWEET TREATS

ALL DESSERT STATIONS ARE 

COTTON CANDY - CLASSICALLY HAND-SPUN IN VARIETY OF COLORS

DONUTS- CHOCOLATE, GLAZED, POWDERED SUGAR, SPRINKLE. CUSTOM FLAVORS BY REQUEST.

ICE CREAM COOKIE SANDWICH- FRESH BAKED COOKIE OF CHOICE: CHOCOLATE CHIP, PEANUT BUTTER, DOUBLE CHOCOLATE, SUGAR, WHITE CHOCOLATE MACADAMIA WITH VANILLA AND CHOCOLATE ICE CREAM.

SMORES STATION - TOASTED MARSHMALLOWS, GRAHAM CRACKERS & CHOCOLATE.

TOPPING BAR OF CHOCOLATES: CHOCOLATE BARS, PEANUT BUTTER CUPS, PEPPERMINT PATTIES

COWGIRLQ COBBLER- SIGNATURE DESSERT WITH HOMEMADE BISCUIT AND VANILLA ICE CREAM

COBBLERS: STRAWBERRY VANILLA, BLUEBERRY MINT, PEAR LAVENDER, BLACKBERRY PEACH, WHISKEY CARAMEL APPLE

LOADED FAVORITES *SOLD BY THE DOZEN

ALL MINI DESSERTS ARE 

SHOT: CUSTOMIZED LAYERED CAKE SHOTS- COFFEE, DOUBLE CHOCOLATE MOUSSE, CHEESECAKE, KEY LIME, PINEAPPLE UPSIDE-DOWN

BAR - BROWNIE, PECAN, APPLE STREUSEL, LEMON, GF LEMON

TART- LEMON RASPBERRY, SMOKED STRAWBERRY, CARAMELIZED WHITE CHOCOLATE, CHERRY CHEESECAKE

PIE- KEY LIME, BOURBON PECAN, SMORE, COCONUT CREAM, BANANA CREAM, SEASONAL FRUIT, PUMPKIN

SHORTCAKE - POUND CAKE WITH SEASONAL BERRIES AND CHANTELE CREAM

CUPCAKE- VANILLA, CARROT CAKE, CHOCOLATE FUDGE, LILIKOI PASSIONFRUIT, CAFÉ A LAIT

DONUT- CHOCOLATE, GLAZED, POWDERED SUGAR, SPRINKLE. CUSTOM FLAVORS BY REQUEST.

BREAD PUDDING- APPLE-CINNAMON, MIXED BERRY, LEMON-CRANBERRY, CHOCOLATE SALTED-CARAMEL

*GF MINI DESSERT OPTIONS AVAILABLE UPON REQUEST

PACKAGES

PLATED & FAMILY STYLE PACKAGE

TRAY PASSED HORS D'OEUVRES

VEGETABLE SPRING ROLL- CABBAGE, SCALLION, SWEET CHILI BBQ SAUCE **V**

FRESH CATCH CALI CRUDO- CHORIZO OIL, SMOKEHOUSE ALMOND, PICKLED MUSTARD SEED **GF**

BACON WRAPPED DATE - APPLEWOOD SMOKED BACON, GORGONZOLA **GF**

SALAD

BIBB- BIBB LETTUCE, RADISH, BLEU CHEESE, PICKLED RED ONION, CROUTONS, BUTTERMILK RANCH **V, GF***

ENTREES - CHOICE OF ONE*

SMOKED CHICKEN- CGQ POULTRY BLEND, SMOKED & GRILLED OVER HICKORY WOOD **GF**

FLAT IRON - LEAN SHOULDER CUT, WITH RICH BEEFY FLAVOR **GF**

SIDES

GREEN BEANS- FRENCH BEANS ROASTED WITH BACON JAM **GF**

ROASTED POTATOES- MARBLE POTATOES WITH ROSEMARY & GARLIC **VG, V, GF**

BREAD

PARKER HOUSE ROLLS- WHIPPED BUTTER

DESSERT

SHORTCAKE- SEASONAL BERRIES & CHANTELLE CREAM

\$55 PER PERSON

***ENTRÉE SELECTIONS MUST BE PROVIDED 5 BUSINESS DAYS PRIOR TO EVENT**

PACKAGES

PREMIUM PLATED & FAMILY STYLE PACKAGE

TRAY PASSED HORS D'OEUVRES

STUFFED MUSHROOM - SPINACH, ARTICHOKE, CREAM CHEESE, BREADCRUMBS **V, GF***

COWGIRL POKE - SASHIMI-GRADE AHI, BOURBON BARREL AGED SHOYU, PONZU, ONION, SESAME **GF***

SMOKED BRISKET BISCUIT SLIDER- HOMEMADE CHEDDAR & CHIVE BISCUIT, COLESLAW

SALAD

GEM CAESAR- HEIRLOOM ROMAINE, PARMESAN, BRIOCHE CROUTON, PICKLED ONION, HOUSE CAESAR **V, GF***

ENTREES - CHOICE OF ONE*

NZ KING SALMON - CGQ RUB, SMOKED ON WHOLE WOODEN CEDAR PLANKS **GF**

DINOSAUR BONE-IN BEEF RIB - SPICE COFFEE RUB, SLOW-SMOKED FOR 4 HOUR

SIDES

BROCOLINNI - GRILLED WITH RED ONION, LEMON, OLIVE OIL **VG, V, GF**

SMASHED POTATOES- HERBS, ROASTED GARLIC, AND BUTTER **VG*, V, GF**

BREAD

CHEDDAR & CHIVE BISCUITS- WITH WHIPPED BUTTER

DESSERT

BREAD PUDDING- APPLE CINNAMON

\$60 PER PERSON

***ENTRÉE SELECTIONS MUST BE PROVIDED 5 BUSINESS DAYS PRIOR TO EVENT**

PACKAGES

PLATED DUO PACKAGE

TRAY PASSED HORS D'OEUVRES

WARM BRIE TARTLET - FRUIT CHUTNEY AND BRIE BAKED IN PHYLLO **V**
DUCK CONFIT SPRING ROLL-CABBAGE, SCALLION, SWEET CHILI BBQ SAUCE
SEARED SCALLOP- SMOKED CORN PUREE, SUNDRIED TOMATO OIL **GF**

SALAD

MARKET- HEIRLOOM CARROTS, ROMAINE, FENNEL, CUCUMBER, HERB & HONEY VINAIGRETTE **VG, V, GF**

ENTREE DUO

NEW YORK STRIP - SHORT LOIN CUT WITH MARBLING AND RICH BEEFY NOTES **GF**
BAJA BLUE SHRIMP -SKEWERED U-15 SHRIMP, SEASONED AND GRILLED OVER MESQUITE **GF**

SIDES

BRUSSELS SPROUTS- PAN-SEARED AND TOSSED WITH CAROLINA VINEGAR SAUCE **VG, V, GF**
SWEET POTATO CASSEROLE- BACON FAT WHIPPED YAMS, MAPLE CRUMBLE **GF***

BREAD

CHEDDAR & CHIVE BISCUITS- WITH WHIPPED BUTTER

DESSERT

KEY LIME PIE- MIXED BERRY SAUCE

\$70 PER PERSON

***ENTRÉE SELECTIONS MUST BE PROVIDED 5 BUSINESS DAYS PRIOR TO EVENT**

PACKAGES

DELUXE PLATED DUO PACKAGE

TRAY PASSED HORS D'OEUVRES

FRIED SQUASH BLOSSOM - MASCARPONE, GOAT CHEESE, HOT HONEY **V**

BBQ OYSTER - BLOODY MARY BUTTER, CELERY, BACON **GF**

ROSEMARY LAMB RIBLET - FLASH GRILLED, TOPPED WITH BLACKBERRY JAM **GF**

SALAD

SUPER GREENS PANZANELLA -SPINACH, KALE, SHALLOT, POMEGRANATE, PARMESAN, CORNBREAD CROUTONS,
ROASTED GARLIC DRESSING **V, GF***

ENTREES

RIB EYE - BOLD FLAVORFUL PREMIUM CUT WITH HIGH MARBLING **GF**

CAST IRON SCALLOPS -U-15 DIVER SCALLOPS WITH BUTTER AND HERBS **GF**

SIDES

ASSORTED VEGETABLES- FRESH VEGGIES GRILLED WITH BALSAMIC GLAZE **VG, V, GF**

POLENTA- FINE GROUND YELLOW CORNMEAL, CREAM, PARMESAN **VG*, V, GF**

BREAD

CHEDDAR & CHIVE BISCUITS- WITH WHIPPED BUTTER

DESSERT

CHOCOLATE DECADENCE- CRÈME ANGLAISE

\$90 PER PERSON

***ENTRÉE SELECTIONS MUST BE PROVIDED 5 BUSINESS DAYS PRIOR TO EVENT**

PACKAGES

BUFFET PACKAGE

TRAY PASSED HORS D'OEUVRES

SMOKED BEET CROSTINI - WHIPPED GOAT CHEESE, SPICY HONEY **V**

DARLIN' DEVEILED EGG - PINK SALT BRINED EGG, BACON JAM, RED PEPPER RELISH **V*, GF**

CRISPY FRIED ROCKFISH- CORNMEAL CRUST, CAJUN REMOULADE

MONTANA MEATBALL - LAMB AND BISON BLEND, ROSEMARY, APPLE CHUTNEY

SALAD

WEDGE - CHOPPED BABY ICEBERG, FRIED SHALLOTS, APPLEWOOD BACON, TOMATO, BLEU CHEESE DRESSING **GF***

ENTREES

SMOKED WHOLE CHICKEN- CGQ POULTRY BLEND, SMOKED & GRILLED OVER HICKORY WOOD **GF**

CAROLINA PULLED PORK - CGQ SPICE RUBBED BONE-IN DUROC PORK, SLOW-SMOKED FOR 8 HOURS **GF**

SIDES

BRUSSELS SPROUTS - PAN-SEARED AND TOSSED WITH CAROLINA VINEGAR SAUCE **VG, V, GF**

SMASHED POTATOES- HERBS, ROASTED GARLIC, AND BUTTER **VG*, V, GF**

BREAD

PARKER HOUSE ROLLS - WHIPPED BUTTER

\$45 PER PERSON

***ENTRÉE SELECTIONS MUST BE PROVIDED 5 BUSINESS DAYS PRIOR TO EVENT**

PACKAGES

PREMIUM BUFFET PACKAGE

TRAY PASSED HORS D'OEUVRES

WARM BRIE TARTLET - FRUIT CHUTNEY AND BRIE BAKED IN PHYLLO **V**

HULI HULI CHICKEN SKEWER- GRILLED CHICKEN THIGH WITH TERIYAKI **GF***

LOBSTER CORN DOG- WHITE WINE MUSTARD, COCKTAIL SAUCE

PULLED PORK BISCUIT SLIDER- HOMEMADE CHEDDAR & CHIVE BISCUIT, COLESLAW

SALAD

MARKET- HEIRLOOM CARROTS, ROMAINE, FENNEL, CUCUMBER, HERB & HONEY VINAIGRETTE VG, V, GF

ENTREES

FRESH CATCH - COWGIRLQ RUBBED LOCAL WHITE FISH, SMOKED ON WHOLE WOODEN CEDAR PLANKS **GF**

TEXAS BEEF BRISKET- SALT & PEPPER RUB, SLOW-SMOKED FOR 13 HOURS, SLICED OR CHOPPED **GF**

SIDES

SMOKED CAULIFLOWER- ACHIOTE RUB, BECHAMEL, BBQ SPICES, FRESH HERBS **V, GF**

SWEET POTATO CASSEROLE- BACON FAT WHIPPED YAMS, MAPLE CRUMBLE **GF***

BREAD

CORNBREAD - SWEET CHILI BUTTER

\$65 PER PERSON

**ADD ONE OF OUR SIGNATURE DESSERTS TO YOUR PACKAGE- CHOOSE FROM
ASSORTED MINI TARTS OR PIES FOR \$8.50 PER PERSON**

PACKAGES

STATION PACKAGE

TRAY PASSED HORS D'OEUVRES

PIMENTO CHEESE BALL - TOASTED PECAN CRUST **V, GF**

CRISPY FRIED ROCKFISH- CORNMEAL CRUST, CAJUN REMOULADE

PIG IN A BLANKET - SMOKED COCKTAIL SAUSAGE, CARAMELIZED ONION, BBQ SAUCE

DISPLAY

BBQ CHIPS & DIP -HOMEMADE BBQ POTATO CHIPS, CARAMELIZED ONION DIP **V**

GARDEN VEGETABLES- GRILLED ARTICHOKE HUMMUS AND GREEN GODDESS DRESSING **V, GF**

SIDES

RED POTATO SALAD-HARD BOILED EGGS, WHOLE GRAIN MUSTARD, CELERY, PICKLED RED ONION, DILL **V, GF**

COUNTRY SLAW- CIDER-MAYO, GREEN & RED CABBAGE, SHREDDED CARROT, CELERY SEED **V, GF**

COWBOY BAKED BEANS - MOLASSES, HOUSE SPICES, MAPLE SYRUP, APPLEWOOD SMOKED BACON

STATIONS

BURGER- BRISKET, CHUCK, SHORT RIB 8OZ BURGER ON BRIOCHE WITH ASSORTED TOPPINGS

TATER TOTS- WITH TOPPINGS: CHEDDAR, BLEU CHEESE, SCALLIONS, RED ONION, CARAMELIZED ONION, SOUR CREAM, AND BACON

\$47 PER PERSON

PACKAGES

PREMIUM STATION PACKAGE

TRAY PASSED HORS D'OEUVRES

FRIED SQUASH BLOSSOM - MASCARPONE, GOAT CHEESE, HOT HONEY **V**

COWGIRL POKE - SASHIMI-GRADE AHI, BOURBON BARREL AGED SHOYU, PONZU, ONION, SESAME **GF***

BEEF CARPACCIO CROSTINI - PRIME NEW YORK, FENNEL, FRIED CAPER, GRILLED LEMON AIOLI

DISPLAYS

CLASSIC CHARCUTERIE- CURED MEAT, ARTISAN CHEESES, FRESH BERRIES, DRIED FRUIT, HONEY-MUSTARD, JAM, SPICED NUTS, CRACKERS

SUPER GREENS PANZANELLA -SPINACH, KALE, SHALLOT, POMEGRANATE, PARMESAN, CORNBREAD CROUTONS, ROASTED GARLIC DRESSING **V, GF***

STATIONS

ON-SITE CARVING- PRIME RIB & PORCHETTA WITH HORSERADISH CRÈME FRAICHE & WHOLE-GRAIN MUSTARD DEMI

SMOKED MAC & CHEESE - CREAMY THREE CHEESE BLEND WITH PANKO BREADCRUMBS AND VARIETY OF TOPPINGS:

CONFIT TOMATOES, ROASTED GARLIC, CARAMELIZED ONIONS, SAUTEED MUSHROOMS, APPLEWOOD BACON

COWBOY CHILI- GROUND BISON AND BEEF, NAVY BEANS, TOASTED CHILIS SERVED WITH:

CHOPPED ONION, SHREDDED CHEDDAR, SOUR CREAM, HOMEMADE CHEDDAR CHIVE BISCUITS, WHIPPED BUTTER

\$90 PER PERSON

***LABOR CHARGES WILL APPLY FOR STATION ATTENDANTS**

ANY OF OUR MENUS CAN BE CUSTOMIZED AND ENHANCED BY ADDING EXTRA HORS D'OEUVRES, APPETIZERS, SALADS, ENTREES, & SIDES PRICED ON REQUEST.