



(858) 264-5780

WWW.COWGIRLQ.COM

HIGH QUALITY, AUTHENTIC BBQ DELIVERED TO YOUR DOOR.

WE REQUEST ORDERS TO BE PLACED 72 HOURS IN ADVANCE DURING BUSINESS HOURS (MONDAY-FRIDAY)  
WHEN PLACING YOUR ORDER PLEASE INFORM US OF ANY DIETARY RESTRICTIONS FOR YOUR GROUP OR  
IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY

## BBQ PACKAGES

WE BRINE, DRY RUB, MARINATE, SMOKE, AND PREPARE ALL ITEMS FROM SCRATCH. COWGIRL STRIVES TO USE ORGANIC, LOCAL, ALL-NATURAL, SUSTAINABLE PRODUCTS TO ENSURE THE BEST QUALITY BBQ.

### SMOKED MEATS

- BLACK ANGUS BEEF BRISKET – SALT & PEPPER RUB, 13-HOUR SMOKE **GF**
- ST. LOUIS STYLE SPARERIBS – STRAIGHT CUT AND MEATY, COWGIRLQ RUB, SIGNATURE SAUCE GLAZE **GF**
- ORGANIC FREE-RANGE CHICKEN – COWGIRLQ POULTRY BLEND, SMOKED & GRILLED OVER HICKORY WOOD **GF**
- ORGANIC FREE-RANGE TURKEY – SALT & PEPPER RUB, SMOKED IN SAGE BROWN BUTTER TURKEY STOCK **GF**
- PULLED PORK – BONE-IN DUROC PORK SHOULDER, COWGIRL Q SPICE RUB, 8-HOUR SMOKE **GF**

### SIGNATURE BBQ SAUCES

CHOOSE YOUR FAVORITE

- COWGIRLQ – MADE SWEET OR SPICY **V**, CAROLINA VINEGAR - CLASSIC VINEGAR SAUCE **VG**
- HAWAIIAN – TANGY, SWEET, AND SLIGHTLY SPICY **V**

### COWGIRLQ SIDES

INCLUDED IN EVERY PACKAGE

- RED POTATO SALAD – HARD-BOILED EGGS, WHOLE GRAIN MUSTARD, CELERY, PICKLED ONION, DILL **V, GF**
- COUNTRY SLAW – CIDER-MAYO, GREEN & RED CABBAGE, SHREDDED CARROT, CELERY SEED **V**
- RANCH BAKED BEANS – HOUSE SPICES, BELL PEPPERS, BRISKET **GF**

ALL PACKAGES INCLUDE BIO COMPOSTABLE UTENSILS & WET WIPES.  
PICNIC STYLE PLATES, SILVERWARE, & NAPKINS ARE AVAILABLE FOR \$1 PER PERSON

**V** = VEGETARIAN | **VG** = VEGAN | **GF** = GLUTEN FREE

### BANDIT \$300

FOR 12-15

- 3# TEXAS BLACK ANGUS BEEF BRISKET **GF**
- 3# CAROLINA PULLED PORK **GF**
- 3# TEXAS SMOKED TURKEY BREAST **GF**
- 1QT BBQ SAUCE
- 1QT EACH: RANCH BEANS, COLESLAW, POTATO SALAD,
- 2DZ PARKER ROLLS W/ BUTTER
- 15 COOKIES OR BROWNIES

### CALI Q \$500

FOR 15-20

- 3# TEXAS BRISKET **GF**
- 6# ST. LOUIS SPARERIBS **GF**
- 5# SMOKED CHICKEN QUARTERS **GF**
- 1QT BBQ SAUCE
- 1.5QT EACH: RANCH BEANS, COLESLAW, POTATO SALAD,
- 2DZ PARKER ROLLS W/ BUTTER
- 20 COOKIES OR BROWNIES

### SMOKE RING \$750

FOR 25-30

- 5# TEXAS BRISKET **GF**
- 6# ST. LOUIS SPARERIBS **GF**
- 3# CALIFORNIA SMOKED CHICKEN QUARTERS **GF**
- 3# TEXAS SMOKED TURKEY BREAST **GF**
- 5# CAROLINA PULLED PORK **GF**
- 2QT BBQ SAUCE
- 2QT EACH: RANCH BEANS, COLESLAW, POTATO SALAD,
- 3DZ PARKER ROLLS W/ BUTTER
- COOKIES AND BROWNIES (30 TOTAL)

## WRANGLER \$1500

FOR 50-60

9# TEXAS BRISKET **GF**

15# ST. LOUIS SPARERIBS **GF**

4# CALIFORNIA SMOKED CHICKEN QUARTERS **GF**

7# TEXAS SMOKED TURKEY **GF**

10# CAROLINA PULLED PORK **GF**

3QT BBQ SAUCE

1 TRAY EACH: RANCH BEANS, COLESLAW,

POTATO SALAD,

5DZ PARKER ROLLS W/ BUTTER

TRAY OF EACH: COOKIES AND BROWNIES (60 TOTAL)

## PITMASTER \$2000

FOR 75-80

15# TEXAS BRISKET **GF**

20# ST. LOUIS SPARERIBS **GF**

7# CALIFORNIA SMOKED CHICKEN QUARTERS **GF**

10# TEXAS SMOKED TURKEY **GF**

15# CAROLINA PULLED PORK **GF**

4QT BBQ SAUCE

7DZ PARKER ROLLS W/ BUTTER

2 TRAY EACH: RANCH BEANS, COLESLAW,

POTATO SALAD,

TRAY OF EACH: COOKIES AND BROWNIES (80 TOTAL)



### APPETIZERS (Serves 25)



BBQ CHIPS & DIP -HOMEMADE BBQ POTATO CHIPS, CAR AND CARAMELIZED ONION DIP **V** \$40

GARDEN VEGETABLES - GRILLED ARTICHOKE HUMMUS AND GREEN GODDESS DRESSING **V, GF** \$50

FRUIT KABOB - FRESH FRUIT OF THE SEASON **V, VG, GF** \$50



### SALADS & SLAWS (Serves 25)



MARKET- HEIRLOOM CARROTS & ROMAINE, SHAVED FENNEL, CUCUMBER, HERB & HONEY VINAIGRETTE **V, GF** \$45

COUNTRY SLAW- CIDER-MAYO, GREEN & RED CABBAGE, SHREDDED CARROT, CELERY SEED **V, GF** \$25

RED POTATO -HARD BOILED EGGS, WHOLE GRAIN MUSTARD, CELERY, PICKLED ONION, DILL **V, GF** \$42

SPICY SLAW- CHIPOTLE-MAYO, GREEN & RED CABBAGE, SHREDDED CARROT, CILANTRO **V, GF** \$25



### CAMPFIRE SIDES (Serves 25)



RANCH BAKED BEANS - HOUSE SPICES, BELL PEPPERS, BRISKET **GF** \$38

COWBOY BAKED BEANS - MOLASSES, HOUSE SPICES, MAPLE SYRUP, APPLEWOOD SMOKED BACON **V\*** \$30

GREEN BEANS - FRENCH BEANS ROASTED WITH BACON JAM **V\*, GF** \$62

ASSORTED VEGETABLES- FRESH VEGGIES GRILLED WITH BALSAMIC GLAZE **VG, V, GF** \$65

CREAMED CORN- SWEET YELLOW CORN SLOW-COOKED IN BUTTER & CREAM **V, GF** \$45

MAC & CHEESE- THREE CHEESE BLEND, BBQ SPICES, PANKO BREADCRUMBS **V** \$55



**SIGNATURE SLOW SMOKE**

FREE-RANGE TURKEY- SALT & PEPPER RUB, SMOKED IN SAGE BROWN BUTTER TURKEY STOCK GF	\$26
PULLED PORK - BONE-IN DUROC PORK SHOULDER, COWGIRL Q SPICE RUB, 8-HOUR SMOKE GF	\$20
BLACK ANGUS BEEF BRISKET - SALT & PEPPER RUB, 13-HOUR SMOKE GF	\$29

**SMOKE & FIRE**

ORGANIC FREE-RANGE CHICKEN - COWGIRLQ POULTRY BLEND, SMOKED & GRILLED OVER HICKORY WOOD GF	\$16
PORK BELLY BURNT ENDS - DOUBLE SMOKED, SIGNATURE SPICES & SAUCE, GRILLED FOR EXTRA SMOKINESS GF	\$32
ST. LOUIS STYLE SPARERIBS - STRAIGHT CUT AND MEATY, COWGIRLQ RUB, SIGNATURE SAUCE GLAZE GF	\$19
SANTA MARIA TRI TIP - HERB & SPICE MARINADE, GRILLED AND SLICED GF	\$27

**VEGETARIAN BBQ**

ACHIOTE CAULIFLOWER STEAK- GRILLED AND TOPPED WITH CHIMICHURRI - PP VG, V, GF	\$9
JACK FRUIT- ROASTED AND TOSSED IN HOUSE MADE SWEET BBQ SAUCE - PP VG, V	\$6
VEGAN MEATLOAF - BEYOND MEAT WITH COWGIRLQ SPECIALTY SPICE AND BBQ TOMATO GLAZE (SERVES 5) VG, V	\$40

**EXTRA BBQ SAUCE** (1QT - \$12 Each)

- COWGIRLQ SIGNATURE BBQ - MADE SWEET OR SPICY V
- CAROLINA VINEGAR- CLASSIC VINEGAR SAUCE VG
- HAWAIIAN- TANGY, SWEET, AND SLIGHTLY SPICY V

**TREATS** (serves 12 - \$20 each)

- BROWNIES - RICH CHOCOLATE W/CHOCOLATE FROSTING V
- COOKIES - HOMEMADE CHOCOLATE CHIP V

**SIGNATURE DESSERTS** (serves 12 - \$30 each)

- LEMON BARS - HOMEMADE LEMON CUSTARD V, GF\*
- BERRY SHORTCAKE - POUND CAKE V
- SEASONAL FRUIT CRISP - CRUMBLE TOPPING V, GF\*
- BREAD PUDDING - SALTED-CARAMEL

**BREAD** (Serves 12)

- HOMEMADE CORN BREAD - SAGE & HONEY BUTTER V \$25
- PARKER ROLLS - WHIPPED BUTTER V \$17
- BRIOCHE SLIDER BUNS - V \$25

**HOUSE SNACKS**

- BBQ POTATO CHIPS \$3/BAG
- PICKLES \$5/PT

**BEVERAGES**

- SODA- COKE, DIET COKE, SPRITE \$2/EA,
- LEMONADE, ICED TEA, BOTTLED WATER \$3/BTL
- COFFEE, DECAF COFFEE, HOT TEA \$28/GAL

\*Alcohol can be provided upon request

**UTENSIL PACK**

- PLATES, FLATWARE, NAPKINS, & WET NAPS (Biodegradable) \$1/EA
- INSULATED CATERING BOXES \$15/EA
- DISPOSABLE WARMING TRAYS \$30/EA

PLEASE BE ADVISED CONSUMING RAW, COOKED TO ORDER, OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# FAQS

## **HOW DO I PLACE AN ORDER?**

To place your order, please call (858) 264-5780. Payment must be placed at time of order. We require a minimum of 72 hours notice on all orders, and a minimum of \$300. We accept orders during business hours Monday-Friday from 8:30AM-5:00PM

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## **HOW DO I SCHEDULE A DELIVERY?**

When making your reservation, please select a designated place and time for your delivery. A delivery fee will be added based on the mileage provided at the time of your order. Please allow a 30-minute delivery window for your arrival.

\*Additional service charges will be added for any requested set-up or break-down.

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## **CAN I CANCEL, RESCHEDULE, OR MAKE CHANGES TO MY ORDER?**

We cannot offer refunds for any cancellations within five business days prior to your reservation. Charges will apply for any specialty items, supplies and equipment that have been ordered. Changes to your order will only be accepted up to five business days prior to your reservation. Rescheduling of a reservation will be subject to availability.

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## **WHAT FORM OF PAYMENT DO YOU ACCEPT?**

We accept Visa, Mastercard, American Express, Discover.

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## **DO YOU OFFER OFF-SITE CATERING?**

Yes, we offer off-site catering. For inquiries, please call (858) 264-5780 during business hours, Monday-Friday from 8:30-5:00PM. Certain requirements and minimums apply.

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## **WHAT IS YOUR CATERING LEFTOVER FOOD POLICY?**

Coordinator provides additional food for service staff beyond the guest attendance guarantee, which is property of the Coordinator. Coordinator shall not be held liable for the quality or safety of food left for the client.

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## **WHAT ADDITIONAL STAFFING SERVICES DO YOU OFFER?**

We offer a range of additional staffing for your catering needs. Setup and breakdown of equipment, equipment pickup, modified buffet service, and bartender service. Staffing is billed at \$50 per staff per hour with 3 hour minimum.

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## **CAN YOU ACCOMMODATE DIETARY RESTRICTIONS/ FOOD ALLERGIES?**

Our products are 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.

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## **HOW ARE THE MEATS PACKAGED AND TRANSPORTED?**

All meats are sliced, wrapped in butcher paper, and packaged in a disposable container, and kept safe & warm in a catering box until dropped off at designated site.

\*If you would like your food kept warm until the start of your event, we offer catering boxes and disposable warming trays for an extra cost.