



HIGH QUALITY, AUTHENTIC BBQ DELIVERED TO YOUR DOOR.



Holiday orders to be placed 72 hours in advance (8 am - 4pm - Monday - Friday)
When ordering please inform us of any dietary restrictions or guest's food allergy

TRADITIONAL HOLIDAY BUFFET

STARTER

MARKET SALAD

Mixed greens, fennel, cucumber, carrot, grape tomato , honey vinaigrette

MAIN EVENT

ROAST TURKEY - savory, slow roasted whole turkey with white & dark meat

HOLIDAY STUFFING - cornbread stuffing with apples and fresh herbs

HOMESTYLE TURKEY GRAVY

SMOKED HAM - hickory smoked ham with spiced maple bourbon glaze

CRANBERRY SAUCE - sweet & tart jelly

MASHED POTATOES - yukon gold potatoes, butter, and cream

FRENCH GREEN BEANS - toasted almonds, pomegranate reduction

PARKER HOUSE ROLLS & butter

DESSERT

Fresh Baked Pumpkin & Apple Pies

Holiday Minimums apply

*Ask your sales manager about enhancing your menu with appetizers & displays

V = Vegetarian | VG = Vegan | GF = Gluten Free



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Vegetarian Holiday Buffet

MARKET SALAD

mixed greens, fennel, cucumber, carrot, grape tomato, honey vinaigrette

STUFFED ACORN SQUASH with quinoa, butternut squash, & cranberries

CRANBERRY SAUCE - sweet and tart jellied sauce

FRENCH GREEN BEANS with toasted almonds, pomegranate reduction

HOLIDAY STUFFING - cornbread stuffing with apples & fresh herbs

TRADITIONAL MASHED POTATOES - yukon gold potatoes, butter, & cream

HOMESTYLE MUSHROOM GRAVY

PARKER HOUSE ROLLS & BUTTER

CUSTOM DESSERT - Fresh baked seasonal fruit pies - apple, pumpkin & pecan GF

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FALL HARVEST MENU

BUFFET

URBAN SOLACE SALAD - mixed greens, belgian endive, candied pecans, sundried cranberries, apples, goat cheese, orange citrus vinaigrette
HOLIDAY CITRUS AND HERB TURKEY BREAST - slow roasted turkey breast marinated in citrus & herbs, with tarragon honey mustard & herb aioli
HOLIDAY PECAN SMOKED HAM - hickory smoked, glazed with honey & dijon mustard with cranberry pear chutney, rosemary aioli, & whole grain mustard
ROASTED YUKON GOLD MASHED POTATOES with roasted garlic, butter, & cream
HOMESTYLE TURKEY GRAVY
MUSHROOM BREAD PUDDING wild mushrooms, goat cheese, savory custard, & pecan
PARKER HOUSE ROLLS & BUTTER
CRANBERRY SAUCE

DESSERT

BUTTERSCOTCH BLONDIE BAR (V) & FAMOUS FUDGE BROWNIES (V)

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TASTE OF BAJA

SELECT TWO ENTREES - served with corn tortillas

BEEF CHEEK MOLE - braised beef in a house-made mole

CHICKEN MOLE - traditional mole slowly simmered, oak smoked chicken thighs

TURKEY MOLE - smoked turkey in house-made mole

STREET TACOS

CARNE ASADA (GF) USDA Angus carne asada, served with warm tortillas

TACO TOPPINGS (V,GF,VG) - include salsa fresco, salsa verde,
cilantro & onion, jalapeno, and limes

SPANISH RICE - with tomato, onion, cumin, and chili powder

SELECT ONE - MEXICAN RICE (GF) or REFRIED BEANS (GF)

SELECT ONE SALAD

LITTLE GEM CAESAR - heirloom romaine, organic parmesan, brioche
crouton, pickled onion, house made caesar dressing

AUTUMN SALAD - spinach, pears, apples, candy walnuts, gorgonzola cheese, cider vinaigrette

DESSERT

BUNUELOS - fried chips dusted with cinnamon, sugar and nutmeg

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HAPPY HOUR MENU DISPLAYS

CHEESE & CHARCUTERIE - assorted meats & cheese w/grilled & garden vegetables, fresh & dried fruits, candies nuts, seasonal hummus & assorted crackers, baguette & flatbread

VEGETABLE CRUDITE - Grilled Artichoke Hummus & Green Goddess Dressing V, GF

MEDITERRANEAN BOARD - Babaganoush, Roast Red Pepper Hummus, Falafel, Dolmas, Kalamata Olives, Pickled Red Onion, Cucumber, Feta, Tzatziki, Artichoke, Sun-dried Tomatoes, Spiced Chickpeas, Pita V

BAJA BOARD - tortilla chips & guacamole, whitefish ceviche, aguachile shrimp, palm hearts & vegetable crudite

BEEF CARPACCIO CROSTINI - Prime New York, Fried Caper, Grilled Lemon Aioli GF

KALE & ARTICHOKE DIP / SPINACH ARTICHOKE DIPS

Garlic, Chili Flake, Parmesan & Cream Cheese, With Sliced French Baguette V

Tray passed hor d'oeuvres

ROAST BEET & GOAT CROSTINI - Red & Gold Beets, Goat Cheese, Spicy Honey V

CHAMPAGNE & FRUIT - Seasonal Fruit, Berries, Champagne, Mint VG, V, GF

COWGIRL POKE - Sashimi-Grade Ahi, Aged Shoyu, Ponzu, Onion, Sesame, Taro Crisp

CRAB CAKE BITES - secret family recipe

CRANBERRY & BRIE TARTLET - Toasted Pecans, Rosemary, Phyllo

PROSCIUTTO WRAPPED DATES - Prosciutto, Gorgonzola GF

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SIGNATURE FULL-SERVICE HOLIDAY BUFFET

DISPLAY

KALE & ARTICHOKE DIP- garlic, chili flake, parmesan & cream cheese, sliced French baguette V

SALAD & CARVERY

SOLACE - red leaf & endive w/goat cheese, pecans, cranberries, apples, citrus vinaigrette V, GF

SMOKED TURKEY- cranberry pear chutney, rosemary aioli GF

HICKORY HAM- spiced maple bourbon glaze and whole-grain mustard GF

PARKER HOUSE ROLLS – honey-sage butter

SIDES

HOLIDAY CORNBREAD STUFFING – apples, celery, herbed gravy

ROASTED GARLIC MASH – signature Yukon gold mashed potatoes V

FRENCH GREEN BEANS – toasted almonds, pomegranate reduction VG, V, GF

DESSERT

HOLIDAY COOKIES & Sweet treats – assorted selection of Chef's favorites V

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PREMIUM FULL-SERVICE HOLIDAY BUFFET

STARTERS

SHAVED BRUSSELS CAESAR - Parmesan, Garlic Butter Croutons, House Caesar **V**

CITRUS SALAD - grapefruit & blood orange w/red onion, tarragon

sherry vinaigrette **V, GF**

CARVED ENTREES

HERB CRUSTED SALMON- blood orange reduction, mango chutney

SANTA MARIA TRI TIP – smoked cranberry BBQ sauce, creamy horseradish

CHEDDAR & CHIVE BISCUITS – sweet chili butter

SIDES

GARLIC ROASTED POTATOES – rosemary, thyme **VG, V, GF**

RAINBOW CARROTS – spicy honey glaze **V, GF**

GRILLED BROCCOLINNI – charred red onion, lemon **VG, V, GF**

DESSERT

FESTIVE MINI DESSERTS

Cake pops, tarts, Holiday Pecan PIE, BARS & BLONDIES **V**

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HOLIDAY BEVERAGE COLLECTIONS -

Holiday minimums apply - pricing does not include staff, delivery, service charge, & tax

Packages include a minimum of 2 hours of service and may be extended up to 5 hours. 30 minutes of extra time is included to accommodate last call requests. Prices include standard bar set, mixers, juice, sodas & garnishes. Ice, utensils, cocktail napkins, chill tubs & equipment needed for the bar (ice/cups), bus tubs, disposable glasses, & trash bins are included.

TOP SHELF - PREMIUM BAR

Wines - select 3

Substance Elemental Cabernet Sauvignon, Pinot Grigio, Chardonnay,
Sauvignon Blanc, Seaglass Rose

Craft Beers & International - select 3

Alesmith SDSU Blonde Ale - crisp and refreshing light ale
Alesmith .394 - San Diego Style malty Pale Ale
SouthNorte No Guey IPA - American IPA with Mango
Alesmith Nut Brown Ale - classic English style, smooth, dark and rich
SouthNorte Sea Senor Lager - Mexican style lager
Modelo Mexican Beer, Pacifico - Mexican pilsner -style beer
Corona and Corona Light - Imported Mexican Beer
Ballast Point Sculpin IPA, Ballast Point Hazy Sculpin IPA
Pizza Port. Seasonal NA IPA

Domestic Beer - select 1 - Miller Lite and Miller Genuine Draft, Coors and Coors Light

PREMIUM SPIRITS

Makers Mark Bourbon, Kettle One Vodka, 1800 Tequila, Cutwater Three Sheets Rum - San Diego,
Tanqueray Gin, Highland Park Scotch

PRICING

Full Top shelf - Spirits, Wine, Craft and Domestic Beers, Sodas - 2 hours - \$31
+ each additional hour - \$9

Top shelf - Wine, Craft and Domestic Beers, Sodas - 2 hours - \$27
+ each additional hour - \$7

Top shelf - Wine, Craft and Domestic Beers - 2 hours - \$25
+ each additional hour - \$6



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SELECT BAR

Wines

Happy Camper Cabernet Sauvignon, and Chardonnay

Craft Beers & International – select 2

Alesmith SDSU Blonde Ale – crisp and refreshing light ale

Alesmith .394 – San Diego Style malty pale ale

SouthNorte No Guey IPA – classic American IPA with Mango

AleSmith Nut Brown Ale – classic English - style, smooth, dark and rich

SouthNorte Sea Senior Lager – Mexican style lager

Modelo Mexican Beer, Pacifico – Mexican pilsner -style beer

Corona and Corona Light – imported Mexican Beer

Sapporo - refreshing Japanese lager, Seasonal NA IPA

Domestic Beer – select 1

Miller Lite and Miller Genuine Draft, Coors and Coors Light

SELECT SPIRITS

Wild Turkey Bourbon, Smirnoff Vodka, 1800 Anos Tequila,

Mccormick Silver Rum & Gin, Dewars Scotch

PRICING

Select Spirits, Wine, Craft & Domestic Beers, Sodas - 2 hours - \$26

+ Each additional hour - \$8

Select Wine, Craft and Domestic Beers, Sodas - 2 hours - \$24

+ Each additional hour - \$6

Select Wine, Craft and Domestic Beers - 2 hours - \$22

+ Each additional hour - \$4



HOLIDAY BEVERAGE COLLECTIONS

SPECIALTY SEASONAL COCKTAILS

Cranberry Margarita - with cranberry, lime and tequila

Pomegranate Mojito - Pomegranate mojito

Autumn Whiskey Sour – maple & cinnamon spiced whiskey sour

Prosecco Brandy Fizz – prosecco laced with brandy, cranberry

Apple Pie Vodka Fusion - Apple Cider, cinnamon infused vodka & apples

BUBBLES

Vodka Berry Buzz - fresh fruit juices, berries, vodka, and prosecco

Cranberry Sparkler - sparkling cranberry punch & prosecco

Peach Passion Mimosa - passion fruit & peach purees with champagne

Perfect Blend - cranberry and pear nectar, prosecco

SPIKED LEMONADES

Blueberry Lemonade Twisted Margarita with blueberries, tequila

Bourbon & Mint - mint-infused bourbon & Ginger ale & lemonade

Vodka Berry Sparkler - Strawberry lemonade, prosecco, and vodka

Belmont Jewel – bourbon & pomegranate lemonade, oranges

Berry Berry Mojito – rum, lemonade, fresh blueberries & orange bitters

Ocean Breeze – rum, lemonade infused with blue curacao

HOLIDAY COCKTAILS

Pomtini - Pomegranate martini

Winter Cosmo Sparkle - white cranberry juice, vodka, lime, quantro, & ginger glitter

Pomo Mojo - classic mojito with a splash of pomegranate

Peppermint White Russian - vodka, cream, coffee liquor & crushed peppermint

Hot Buttered Rum Toddy - brown sugar, spiced rum, cinnamon & honey