

# COWBOY CATERING

## HOME OF THE MESA MARKET

OWNERS JEN AND TAB WALLA

### LUNCHEON BUFFET MENUS

#### Ranch Mixed Grill

- ☪ Grilled natural chicken breast and Colorado beef flank steak with smoked tomato salsa and chimichurri pesto served with chipotle mashed potatoes and fresh western corn
- ☪ Salads to include jicama and cucumber with red peppers, green onions and parsley
- ☪ Mixed greens with strawberry, feta, pecans and raspberry vinaigrette
- ☪ Key lime pie for dessert

#### Southern Rancher

- ☪ Baskets of house made fried chicken served with green wedge salad, tomatoes, red onion and cucumbers with garlic parmesan dressing
- ☪ House made cole slaw
- ☪ Ranch potato salad
- ☪ Buttermilk biscuits
- ☪ Chocolate pecan brownies

### DINNER BUFFET MENUS

All Dinner menus start with-tortilla chips & pico de gallo, grilled red and yellow pepper quesadillas with fresh guacamole and Sausage stuffed jumbo mushroom caps with pepper aioli

#### The Roper

- ☪ Sautéed all natural medallions of chicken breast with lemon and capers
- ☪ Grilled whole sides of Pacific salmon with peach and poblano chutney
- ☪ Steamed blend of long grain wild rice
- ☪ Fresh sautéed green beans with pearl onions
- ☪ Garden salad with romaine and red leaf lettuce, tomatoes, carrots and cucumber with mango, honey and lime dressing
- ☪ House made red bliss potato salad
- ☪ Chocolate gnache cheesecake

### Ranch Ribs and Smoked Chicken

- ☺ House smoked bbq pork ribs with sweet and spicy bbq sauce
- ☺ Smoked quartered chicken tossed in rich and tangy bbq sauce
- ☺ Fresh bibb lettuce salad with toasted walnuts, pears and goat cheese with a balsamic vinaigrette
- ☺ Steamed button mushroom and grilled artichoke salad
- ☺ Grilled western veggies with asparagus, roma tomatoes, and seasonal squashes
- ☺ White cheddar mashed potatoes
- ☺ Jalapeno and cheddar cornbread with Colorado honey
- ☺ Double chocolate brownies

### Bull Riders Only Menu

- ☺ Wood oven smoked Colorado beef brisket with cilantro and orange bbq sauce
- ☺ Pulled smoked bbq pork with fresh lime
- ☺ Served with mixed field green salad with strawberries, feta, candied pecans, and raspberry vinaigrette
- ☺ Penne pasta salad with calamata olives, tomatoes, mixed peppers and fresh basil
- ☺ Fresh steamed green beans and honey glazed carrots
- ☺ Ranch roasted red bliss potatoes with peppers and onions
- ☺ Assorted dinner rolls and butter
- ☺ Melt in your mouth carrot cake

### The Sportsman

- ☺ Grilled semi boneless quail with teriyaki glaze
- ☺ Grilled Colorado lamb chops with fresh mint and rosemary glaze
- ☺ Pecan crusted ruby red trout with frangelico glaze
- ☺ Baby mixed greens salad with strawberries, feta, pecans in a raspberry balsamic vinaigrette
- ☺ Organic beef steak tomatoes sliced with fresh mozzarella roasted yellow and red peppers, fresh basil, red onions in aged balsamic.
- ☺ Sliced sugar snap peas and honey glazed carrots
- ☺ Au gratin potatoes
- ☺ Fresh locally baked dinner rolls
- ☺ Double chocolate torte with fresh berries

Please ask chef Tab if you would like a custom menu for your event, we encourage your input

**Box Lunches available**

**This is only a sample of our extensive Cowboy Catering menu**