

**Parties Should Be Memorable**

**970-337-3980**

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**www.cowboycatering.net**

**Cowboy appetizers 2024**

**Stationary Appetizers**

**Chef recommends to choose one**

**Imported and domestic cheese platters with assorted sliced dry meats and sausages $17.95 per person NF, GF**

**Chefs pretzel stand with yellow cheddar cheese sauce and mustards…$6.25…NF,**

**Spinach and artichoke dip with grilled flat bread…$7.95… NF**

**Fundido queso with chilis, chorizo and house made tortilla chips…$7.95…NF**

**Smoked salmon and Greek yogurt dip with spicy brown mustard, hot sauce, lemon, and dill served with ciabatta…$8.95…NF**

**Passed Appetizers**

**Chef recommends to choose three**

**Andouille and apple skewers with cider glaze…$5.95 NF, GF, DF**

**Steamed chicken wonton with cilantro and orange chili dipping sauce in a Chinese soup $4.50 NF.GF**

**Bamboo cups of mac n cheese … $4.75 NF,**

**Spinach and feta spanakopita $5.25 NF,**

**Grilled cheese sandwich quarter, served on top of hot tomato soup shot $4.25 per pieces NF**

**Grilled flat bread pizza with tomato, mozzarella, and basil with garlic oil $4.75 NF,**

**‘Banh Mi’ pulled pork sliders with carrots, cucumber, radish sprouts, cilantro and mayo on a baguette…$6.25…DF, NF**

**Candied bacon BLT’s with homemade mayo, arugula, green tomatoes**

**On grilled flat bread $5.50 …**

**Roasted red pepper bruschetta with basil, garlic and goat cheese…$4.95…DF, NF**

**Fresh tomato and mozzarella skewers presented with fresh basil and balsamic $5.95… NF, GF**

**Italian sausage stuffed jumbo mushroom caps with pepper aioli…$4.00…GF, NF, DF**

**Tortellini with a house made coulis served in a soup spoon…$4.95…NF**

**House made jalapeno poppers with smoked bacon and cream cheese…$4.50…NF, GF**

**Great Late-Night Appetizer Suggestions**

**Bamboo cones of gourmet popcorn flavors…$3.00…NF, DF, GF**

**‘Banh Mi’ pulled pork sliders with carrots, cucumber, radish sprouts, cilantro and mayo on a baguette…$6.25…DF, NF**

**Chefs’ pretzel stands with yellow cheddar cheese sauce and mustards…$6.25…NF**

* **Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.**

**We cannot guarantee Gluten, Nut or Dairy Free menu items due to machinery that may process these items in advance or share processing facilities**

**Service suggestions for your event**

**Most of the above can be dropped off with disposables and displayed as needed. We do offer chefs, servers and bartenders and rental ordering for your convenience to enhance your event.**

**Please inquire about rates and fees.**

**All items subject to sales tax, gratuities and applicable fees**

**Some pricing and menu items may vary due to availability and market changes**

**We require a 10day guarantee of final number of people.**

**If your group cancels event within 30 days of event, client will be charged in full. Cancellations 60 days or more of event deposit are nonrefundable**

**2024 Service Rates**

**Servers are $40 per hour, per server**

**Bartenders are $250.00 for 5 hours of service, per bartender**

**Additional hours are $40.00 per hour, per bartender**

**Chef fee per event $300.00 (required for plated events and carving stations)**

**Drop off fee $40.00**

**Vail drop off $50.00**

**Glenwood $50.00**

**Carbondale $50.00**

**Silverthorn $50.00**

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**Final guarantee of guests required prior to 10 days of event**

**A deposit required of 50% of food only at time of booking.**