

**Parties Should Be Memorable**

**970-337-3980**

**cheftab@cowboycatering.net**

**www.cowboycatering.net**

**2024 Cowboy Menus**

**Salads (choose two) included with choice of two entrees**

**Mixed field green Salad with strawberries, feta, candied pecans,**

**Served with a Raspberry Vinaigrette, GF**

**Fresh cut watermelon and feta salad with arugula, blueberries, mint, basil and balsamic glaze… GF**

**Summer asparagus salad with grape tomato, toasted cashews, shaved Manchego with citrus vinaigrette on a bed of Arugula …GF,**

**Spinach salad with Manchego cheese, almonds, cranberries with a balsamic vinaigrette…GF**

**Italian heirloom tomato napoleon stack with fresh mozzarella, fresh**

**basil and aged balsamic… GF, NF**

**Cowboy salad with chopped romaine, cotija queso, black beans, avocado and chipotle vinaigrette…GF, NF**

**Substitutions or additional items may require a $3.00 addition cost**



**Veggie & Starch Sides (choose two) included with price of two entrees**

**Grilled seasonal vegetables of zucchini, squash, asparagus and pepper**

**DF, NF, GF**

**Haricots verts green beans with almonds, blue cheese and lemon GF**

**White cheddar mashed potatoes NF, GF**

**Roasted garlic mashed potatoes NF, GF**

**Oven roasted sweet and red potatoes NF, DF, GF**

**Cowboy ‘street corn’ with smoked paprika, lime, cilantro and cotija queso cream…NF, GF**

**Entrees, (choose two) includes choice of two salads and two sides**

**\*Sriracha and BBQ glazed flank steak with house made chimichurri and house pico de gallo…. $21.95… NF, DF, GF**

**\*Blackened Pacific salmon with lemon zest and honey Chimayo BBQ…. $21.75 NF, DF**

**\*****Grilled cowboy chicken parmesan with fresh tomato coulis, fresh basil and provolone…$18.95 NF, GF**

**\*****Grilled 6o.z. Colorado center cut top sirloin with smoked tomato butter …$21.95 NF, GF**

**\*Grilled wing bone chicken breast with sweet corn salsa…$17.95 NF,DF,**

**\*The Knee Knocker, Piney Ranch signature mixed grill with Sliced beef tenderloin with pepper crust and wild mushrooms…$29.00…GF, NF**

**\*Grilled red meat trout with lemon dill butter… $18.95 GF**

**All dinner menus come with assorted dinner rolls and cornbread muffins**

**Veggie entrée as third entrée priced as three meats Avg $20.00**

**Three meat plate ranges from $45.95 to $75.95**

**Ala carte additional stationary appetizer…menu price**

**Additional sides $7.00**

**Plated salad… $300.00 Chef fee**

**Carving station chef fee $300.00**

**Client choice, price TBD on selection of meat**

**Prices and menu availability subject to change**

**\*Consuming raw or under cooked foods may result in increased potential for food borne illness**

**Desserts**

**Fresh baked fruit pies, apple, very berry, cherry, peach**

**with whipped cream $4.95 per person NF**

**Dutch oven peach and blueberry cobbler $4.95 per person NF**

**Fresh baked chocolate chip cookies and**

**a variety of fresh baked dessert bars $5.50 per person NF**

**Assorted baked cupcakes $8.50 each cup NF**

**Add whip cream on side…$2.50**

**Service suggestions for your event**

**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 may vary due to availability and market changes**

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

**If your group cancels event within 72 hours of event, client will be charged in full. Cancellations 30 days or more of event deposit are non-refundable**

**2023 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**

**\* 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**

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

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

**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**

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

**All menu items and pricing subject to change due to availability and market prices**

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