

# URBAN COWBOY BUFFET



## WELCOME PLATTER

### COWBOY CHEESE & CHARCUTERIE

three of our favorite cheeses served with cured meats, olives, pickled accompaniments, fruit, nuts, cheese preserves, whole grain mustard, grilled bread and crackers

## PLATED BITES

### MINI SHORT RIB TACOS

pickled red onions, queso fresco, cilantro, house made kimchi

### CEVICHE TOSTADA (GF)

house made corn chips, avocado, pickled shallot and micro cilantro

### MINI CHICKEN ROPA VIEJA EMPANADAS

with chipotle aioli

### CHORIZO AND ONION STUFFED PEE WEE POTATOES

topped with creme fraiche and california caviar

## PLATED SALAD

### THE SOUTHWEST WEDGE SALAD

with buttermilk-ranch dressing, crispy bacon, blue cheese, tomato, chopped egg and chive

## PROTEINS

### BLACKENED SALMON

watercress, herb pistou

### ALLIGATOR PEPPER CRUSTED PORK TENDERLOIN

charred corn and piquillo pepper succotash

## SIDES

### ROASTED SWEET POTATOES WITH MAPLE GLAZE

dried chili, coriander and citrus herb dressing

### CALABACITAS A LA PLANCHA

grilled spanish-style zucchini with queso fresco and herb gremolata

## DESSERT BAR

### S'MORES

graham cookie, brownie, ganache toasted marshmallow cream

### MINI LEMON MERINGUE PIE

### COWBOY SANDWICH COOKIES

oats, chocolate chips, coconut and pecans filled with brown butter cream cheese frosting

### ASSORTED DESSERT BARS

includes gooey pecan sho, shortbread, chocolate peanut butter "buckeye" brownies, brown butter white chocolate krispies