

# Cowboy Catering Montana Buffet

## Buffet Offerings:

**\*Appetizers\***

**\*Salads\***

**\*Entrees\***

**\*Side Dishes\***

**\*Desserts\***

**\*Optional Potato Bar\***

### Appetizers

- ~**Shrimp Platter:** Cocktail Sauce with Lemon Wedges
- ~**Mexican Verde Dip:** Homemade Chips and Salsa
- ~**Stuffed Mushrooms:** Sausage and Blend of Cheeses
- ~**Caprese Brushetta:** Tomato, Mozzarella, Fresh Basil and Balsamic Reduction
- ~**Smoked Salmon:** Platter with Cream Cheese and Crackers
- ~**Guacamole Dip:** Home Made Dipping Chips
- ~**Caramelized Swedish Meatballs:** Served Piping Hot!
- ~**Stuffed Sweet or Jalapeño Poppers:** Cream Cheese and Bacon Wrap

### Salads

- ~**House Salad:** Cucumber, tomato, red onion, croutons and your choice of dressing
- ~**Pasta Salad:** With an Italian, Greek or Asian Twist
- ~**Greek Salad:** Marinated Vegetables with Feta Cheese, Kalamata Olives and Tomato
- ~**Caesar Salad:** Caesar Dressing, Kalamata Olives, Red Onion, Tomatoes and Parm
- ~**Coleslaw:** With a Poppyseed Dressing
- ~**Fruit Salad:** Fresh Seasonal Fruit
- ~**Classic Potato Salad:** Hard Boiled Eggs, Sweet Pickles and Mustard
- ~**Lemon Olive-Oil Tabouli:** Bulgur Wheat, Parsley, Tomatoes and Green Onions
- ~**Marinated New Potato Salad:** Feta Cheese and Fresh Basil

~**Broccoli Salad:** Bacon, Red Onion and Cranberries

## **Entrees**

~**BBQ Pork Ribs:** Western BBQ Style

~**Pulled Pork BBQ Sandwiches:** Caramelized Onions and Pickles

~**BBQ Brisket:** Thinly Sliced Served on a Bun with BBQ Sauce

~**BBQ Chicken:** Breasts, Boneless Thighs or Drumsticks

~**Flank Steak:** Marinated, Sliced to Order

~**Baked Ham:** Sliced with Pineapple Salsa

~**Baked Stuffed Chicken:** Assorted Fills and Sauces

~**Lasagna:** Seasoned Beef, Sautéed Vegetables with Lots of Cheese

~**Chicken Parmesan:** Tomatoes, Mushrooms and Zucchini

~**Chicken Marsala:** Marsala Wine, Chicken, Veggies over Linguini Pasta

~**Fish:** Seasonal Options

~**Beef or Pork Tenderloin:** Sliced to Order

~**Vegetarian Du jour** Seasonal Options

~**Teriyaki Yakisoba Stir Fry:** Choice of Meat and Fresh Vegetables

## **Side Dishes**

~**Macaroni and Cheese:** Three Cheese Blend and Baked Bread Crumbs

~**Roasted Green Vegetable Medley:** Broccoli Florets, Swiss Chard, Beans & Leeks

~**Flavored Mashed Potatoes:** Roasted Garlic, Flavored Cream Cheese, Gorgonzola

~**Stir Fried Vegetables:** An Array of Fresh Vegetables Flash Fried

~**Spaghetti Squash:** Mock Noodles with Parsley and Basil Pesto

~**Sweet Potato Bake:** Mashed with a Hint of Orange

~**Teriyaki Char-Grilled Vegetable Kabobs:** Red Onions, Bell Peppers, Mushrooms

~**Yakisoba Noodles:** Hot or Cold Ramon Style

~**Honey Glazed Roasted Root Vegetables:** A Variety of Seasonal Choices

~**Homemade Baked Beans:** Brown Sugar and Bacon Bits

~**Grain Pilaf:** Wild Rice, Basmati, Brown or Wild Rice

### **Optional Potato Bar**

**Guests create their very own gourmet baked potato using fresh ingredients:**

- ~Bacon Bits**
- ~Green Onions**
- ~Sour Cream**
- ~Chives**
- ~Salsa**
- ~Black Beans**
- ~Ham**
- ~Green Chilies**
- ~Tomatoes**
- ~Caramelized Onions**

### **Desserts Bites**

- ~Key Lime Pie**
- ~Cheese Cake**
- ~8 Layered Chocolate Bar**
- ~Turtle Pecan Bars**