



The Cowboy Chef

Thank you for considering The Cowboy Chef for your event! We'd love to schedule a day to sit around the dinner table with you to develop a plan.

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**We are  
committed  
to being a part of  
making your day  
special!**

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**BBQ and Grill Menu  
Planning List**



The Cowboy Chef

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(719)270-1955  
[thecowboychefllc@gmail.com](mailto:thecowboychefllc@gmail.com)

# proteins & mains

Choosing more than three options will incur an additional charge



- Smoked Chicken
- Pulled Pork
- Brisket
- Sausage (Game Sausages option)
- Smoked and Braised Ribs (pork or beef)
- Burgers (Bison,
- Angus, Beef)
- Hot Dogs

# sides

- Elote
- Corn on the Cob
- Cream corn
- Mac and Cheese
- Mashed Potatoes
- Baked Potatoes
- Green Beans
- Cole Slaw
- Potato Salad
- Macaroni Salad
- Broccoli Salad

*Note: Think about how your sides will work with the main. Please limit your choice to four, two per plated courses, or three for a buffet*

**Don't see something you'd like?**  
**We can accommodate a variety of requests.**



# appetizers & salads

- House Salad
- Caesar Salad
- Summer Berry Salad
- Caprese
- Satay
- Salmon Lox Phyllo Cups
- Almond and Olive Cups
- Cheese Plate
- Rosemary Skewered Scallops or Shrimp
- Coconut Shrimp
- Ceviche
- Burrata
- Bruschetta
- Corn and Goat Cheese Soup