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AMUSE BOUCHE & APPETIZER SELECTIONS—CHOOSE 1

CROSTINI OF PEAR AND PROSCIUTTO

(*Seasonal) Crisp Crostini topped with Prosciutto & Pear, with a Balsamic reduction & Rosemary-infused Honey, finished with a chiffonade of Basil & Mint

CROSTINI OF FIG AND PROSCIUTTO—SEASONAL

Prosciutto-wrapped Fig atop a crisp Crostini

BALSAMIC ROASTED GRAPES CROSTINI

Crisp Crostini topped with Balsamic Roasted Grapes & Honey-whipped Goat Cheese

SMOKED BEEF TENDERLOIN CROSTINI

Smoked Tenderloin of Prime Beef with Newton's Horseradish Sauce, atop a toasted Crostini, topped with Shaved Parmesan

GRILLED PEACH & GOAT CHEESE CROSTINI—SEASONAL

Crisp Crostini topped with Honey-whipped Goat Cheese & Bourbon Caramelized Peaches

SMOKED CHICKEN & PIMENTO CHEESE CROSTINI

Smoked Chicken with Newton's Pimento Cheese, atop a toasted Crostini, topped with Newton's Honey Chipotle BBQ Sauce

CHILE LIME PORK TENDERLOIN CROSTINI

Tender Pork Tenderloin with a Lime Cilantro Sour Cream sauce, atop a toasted Crostini, topped with fresh Cilantro

CROSTINI OF SHRIMP

Fresh Shrimp with Pickled Onions & Radishes, a fan of Avocado, Tomato & Cilantro Relish with a squeeze of Fresh Lime atop a crisp Crostini

COWBOY SOUTHWEST BRUSCHETTA

Newton's twist on an Italian Classic, topped with fresh Guacamole & Pico de Gallo

LOBSTER BITES – COUNTS AS 2 COURSES

Succulent Lobster rolled into balls & fried until crispy, served with Newton's Housemade Remoulade

BBQ STUFFED JALAPEÑOS

Fresh Jalapeños stuffed with a medley of Cheeses & Smoked Meat, topped with Maple Sugar Caramelized Bacon & Newton's own Chipotle BBQ sauce

SEARED TUNA BITE

Chile-rubbed Tuna with a Wasabi & Siracha sauce, Chef Newton's own Chimichurri, topped with Caviar

PICNIC WEDGE SKEWERS

Bite-sized wedges of crisp Iceberg Lettuce dressed with fresh Ranch Dressing, Blue Cheese Crumbles & Newton's Organic Maple Sugar caramelized Bacon.

CRAB STUFFED MINI PEPPERS

Sweet Mini Peppers stuffed with a Tarragon Crab Salad

SPICY RED PEPPER HUMMUS

Newton's Housemade Hummus with spicy Red Peppers & Roasted Garlic served with Pita Wedges & Fresh Veggies

CARNITAS STREET TACOS OR TOSTADA

ROSEMARY TOMATOES CAPRESE

Fresh Rosemary Skewers with Bocconcini Mozzarella, Cherry Tomatoes, Basil & Pesto

KUNG PAO CHICKEN WINGS

Lightly dusted & fried Chicken Wings served with an Asian Peanut Sauce

PB&J CHICKEN WINGS

Brined then Seasoned with Newton's Wing Rub, Baked then Fried, & tossed in Chef's own PB&J dipping sauce

SMOKED CHICKEN QUESADILLAS

Soft Flour Tortillas stuffed with juicy Smoked Chicken & Pepperjack Cheese, served with homemade Guacamole & fresh Sour Cream

CILANTRO CHIMICHURRI CHICKEN SKEWERS

Skewers of tender Grilled Chicken with Newton's own Cilantro Chimichurri

KUNG PAO CHICKEN SKEWERS

Skewers of tender Grilled Chicken with Peanut Sauce, topped with Crushed Peanuts

CHICKEN FRIED PHEASANT BREAST FILETS

Pheasant Filets breaded & chicken-fried, served atop homemade Angel Biscuits with Garlic Cracked Black Peppercorn Cream Gravy

COWBOY CORN DOG

Hand-battered & crisp-fried, with just a bit of a kick, served with Newton's own Revolver Bock Honey Jalapeño Mustard for dipping, made especially to pair with Revolver's Corn Dog Ale, just in case you missed the State Fair of Texas!

CRAB DEVEILED EGGS

Deveiled Eggs with succulent Crab, topped with Hot Old Bay Seasoning

WATERMELON MARGARITA BITES-SEASONAL

Rounds of fresh Watermelon bites, marinated in Jalapeno Simple Syrup & Reposado Tequila, skewered with a mild, candied Jalapeno & topped with crumbled Cotija Cheese

***ADDITIONAL OPTIONS AVAILABLE FOR A SLIGHT UPCHARGE**

PAN SEARED SCALLOP – \$15 PER PERSON

Cast Iron meets the Sea for a Cowboy twist on this sweet, succulent sea treat

CRAWFISH OR CRAB CAKES – \$15 PER PERSON

Pan fried Crawfish Cakes topped with a fresh Crawfish Cream Sauce

ANTIPASTO PLATE—\$5 PER PERSON

An assortment of Cheese, Vegetables & Italian Meat

BABY BACK RIBS – \$10 PER PERSON

Tender Smoked Baby Back Ribs Served with Newton's own Sweet & Tangy BBQ Sauce

LOBSTER RAVIOLI –

\$25 PER PERSON OR COUNTS AS 2 COURSES PLUS \$10 PER PERSON

Chef Newton's Handmade Pasta stuffed with succulent Lobster,
topped with a creamy Beurre Blanc Sauce

CHIPOTLE LOBSTER RAVIOLI –

\$25 PER PERSON OR COUNTS AS 2 COURSES PLUS \$10 PER PERSON

Handmade pasta, Cowboy Chef Newton style, with an influence of Chipotle,
stuffed with succulent Lobster & creamy cheeses, topped with a
Beurre Blanc sauce & light Fire Roasted Tomato-Chipotle Sauce

HANDMADE 4-CHEESE RAVIOLI – \$10 PER PERSON

Cowboy Chef Newton's Handmade Pasta stuffed with a blend of creamy cheeses,
topped with your choice of Marinara, Bolognese or Beurre Blanc Sauce

CHIPOTLE CHEESE RAVIOLI – \$10 PER PERSON

Handmade pasta, Cowboy Chef Newton style, with an influence of chipotle, stuffed
with a blend of creamy cheeses & a hint of Newton's Honey Chipotle BBQ Sauce,
topped with a light Fire Roasted Tomato-Chipotle Sauce

SALMON BLACK PEPPER RAVIOLI—SEASONAL— \$15 PER PERSON

Handmade pasta, Cowboy Chef Newton style, with an influence of fresh
Cracked Black Pepper, stuffed with fresh caught Salmon & cream cheese,
topped with a Fresh Herb Beurre Blanc

LAMB LOLLIPOP—\$5 PER PERSON

Dijon Parmesan Parsley Crusted Lamb Chop,
served with a Mint Vinaigrette

SOUP SELECTIONS—CHOOSE 1

CHILLED JALAPENO AVOCADO CRAB SOUP

A refreshing cream soup of Avocado, Jalapeño & Cilantro, topped with Lump Crabmeat & Mango Salsa

CRAWFISH BISQUE

A Cajun influence on a French classic - rich and creamy, with Farm to Table fresh ingredients

SHRIMP BISQUE

Rich & Creamy, loaded with Shrimp and Farm to Table fresh ingredients

ASPARAGUS PARSNIP SOUP

Asparagus as you've never had it before - spicy, creamy, savory - kicked up Cowboy style with parsnip, a hint of jalapeno, cilantro & red pepper

ROASTED BUTTERNUT SQUASH SOUP

Rich, Creamy Roasted Butternut Squash creamed with a Red Pepper Coulis, topped with Spiced Crème Fraiche

SMOKED CHICKEN & ARTICHOKE SOUP

Creamed Soup with Smoked Chicken, Artichokes & Mild Green Chile

VAQUERO CHICKEN TORTILLA SOUP

Hearty Chicken soup with a bit of spice, topped with Crème Fraiche, fresh Pico de Gallo & crispy Tortilla Strips

***ADDITIONAL OPTIONS AVAILABLE FOR A SLIGHT UPCHARGE**

NEWTON'S TEXAS CHILI – \$10 PER PERSON

Made with Newton's proprietary blend of meats & Pendery's Spices with NO Beans!
This is Texas, after all

SALAD SELECTIONS—CHOOSE 1

HARICOT VERT SALAD

Greens with Haricots Verts, Heirloom Potatoes & Tomatoes
with Newton's own Balsamic Vinaigrette

SPINACH SALAD

Fresh Baby Spinach with Newton's own Raspberry Balsamic Vinaigrette

SPINACH SALAD

Fresh Baby Spinach with Newton's own
Hot Bacon Vinaigrette Dressing

SOUTHWEST CAESAR SALAD

Crisp Hearts of Romaine with a Spicy Smoked Caesar Dressing, Purple Onions,
Shaved Parmesan & Newton's Green Chile Cornbread Croutons

SOUTHERN PEAR AND BACON SALAD

Mixed Greens with Fresh Pears, Smoked Bacon, & Spiced Pecans,
topped with crumbled Blue Cheese, Red Onions & a
warm Sweet Onion-Bacon Vinaigrette

MIXED FIELD GREENS

Fresh, crisp Greens with Newton's Raspberry Balsamic Vinaigrette

FRESH GREEN SALAD

Fresh Seasonal Mixed Greens, Red Bell Pepper, Purple Onions & Cherry Tomatoes
with Newton's Ranch Dressing

WEDGE SALAD

A wedge of fresh Iceberg Lettuce with crumbles of Blue Cheese &
Maple-sugared Bacon, Heirloom Tomatoes, Red Onions & creamy Blue Cheese Dressing

GUACAMOLE TOSTADA SALAD

Newton's Guacamole atop a crisp Tostada with Lettuce, fresh Pico de Gallo,
Cilantro, topped with Honey Chipotle Lime Dressing

GRILLED TOMATO CAPRESE SALAD

Fresh Village Farms Grilled Tomatoes with a Cilantro Pesto & Buffalo Mozzarella

SUMMER PEACH SALAD – SEASONAL

Arugula, Cucumbers & Chipotle Pecans tossed with a Lemon Basil Vinaigrette,
topped with Grilled Fresh Peaches & Whipped Honey Lemon Goat Cheese

***ADDITIONAL OPTIONS AVAILABLE FOR A SLIGHT UPCHARGE**

LOBSTER SEAFOOD SALAD – MARKET PRICE

Lobster & Friends, lightly dressed, on Bibb Lettuce

ENTRÉE SELECTIONS—CHOOSE 1

BLACKENED CATFISH

Catfish seared with blackening seasoning & topped with fresh Pico de Gallo & Guacamole

CAST IRON PAN SEARED SALMON

Fresh Salmon, lightly seasoned & pan seared for a crisp, moist finish

CAST IRON PAN-SEARED CHICKEN BREAST WITH LEMON CAPER SAUCE

Chicken Breast, brined & pan-seared, with a buttery lemon caper sauce

CAST IRON PAN-SEARED CHICKEN BREAST

Chicken Breast, pan-seared & served atop Angel Hair Pasta with a Tarragon, Caper & Onion Cream Sauce

CAST IRON PAN SEARED BEEF TENDERLOIN FILET

Perfectly seasoned with Cowboy Chef's Private Steak Rub, pan seared in cast iron, arochet style, served with Compound Steak Butter

CARNITAS

Slow-roasted Shredded Pork served with Roasted Peppers, Grilled Onions, Pico de Gallo & fresh Tortillas

GREEN CHILE CHICKEN ENCHILADAS

Newton's famous Enchiladas with Pulled Roasted Chicken, Green Chile, Monterrey Jack & Cheddar Cheese with a rich Sour Cream Sauce

COWBOY BURGERS

Cowboy-sized Custom Blend All Beef Burgers with Port Wine Onion & Jalapeño Marmalade & your choice of toppings

STUFFED POBLANO

Newton's Chili Stuffed Roasted Poblanos topped with Mexican Cheese

SMOKED CHICKEN

Whole Chickens seasoned & smoked until plump & juicy
Served with Newton's own Sweet & Tangy BBQ Sauce

SMOKED CHICKEN QUESADILLAS

Soft Flour Tortillas stuffed with juicy Smoked Chicken & Pepperjack Cheese, served with homemade Guacamole & fresh Sour Cream

SMOKED CHICKEN SOFT TACOS

Pulled Smoked Chicken with Newton's Honey Chipotle BBQ Sauce

RED CHILE CHICKEN ENCHILADAS

Newton's famous Enchiladas with Pulled Smoked Chicken, Red Chile, Monterrey Jack & Cheddar Cheese with a rich Sour Cream Sauce

SMOKED WILD BOAR CHOPS – 10 DAY NOTICE REQUIRED

Smoked & Roasted Wild Boar served with a spicy Peach Demi-glace

SMOKED PORK LOIN

Smoked Pork Loin with a Peach-Jalapeño Demi-glace

MOZZARELLA STUFFED BREAST OF CHICKEN

Grilled Breast of Chicken stuffed with Mozzarella Cheese & strips of Red Pepper

***ADDITIONAL OPTIONS AVAILABLE FOR A SLIGHT UPCHARGE**

SMOKED PRIME TENDERLOIN—\$15 PER PERSON/2 WK NOTICE

A prime cut of Beef, smoked & finished off in Cast Iron, traditional
Cowboy Chef Newton style

CATCH OF THE DAY—\$15 PER PERSON

Chef Newton will select the freshest offering of Halibut, Sea Bass or Snapper
& prepare it in true MasterChef style

SIDES—CHOOSE 2 WITH YOUR ENTRÉE SELECTION

CHIPOTLE MASHED POTATOES

Not your Mamma's Mashed Potatoes! Mashed, not creamed, Potatoes with a bit of a kick to compliment the savory beef

GARLIC MASHED POTATOES

Not your Mamma's Mashed Potatoes! Mashed, not creamed, Potatoes with a hint of garlic to compliment the savory beef

GARLIC & GREEN ONION MASHED POTATOES

Not your Mamma's Mashed Potatoes! Mashed, not creamed, Potatoes with a hint of Garlic & fresh Green Onions

CHIPOTLE GARLIC GREEN ONION MASHED POTATOES

Not your Mamma's Mashed Potatoes! Mashed, not creamed, Potatoes with a hint of Chipotle, Garlic & fresh Green Onions

ROASTED HEIRLOOM POTATOES

Lightly seasoned & roasted multi-colored petite potatoes

POTATOES DAUPHINOISE

A French classic - creamy, cheesy & glorious

GREEN CHILE POTATOES DAUPHINOISE

A French classic—creamy & cheesy, “Cowboyed Up” with 505 Hatch Green Chiles

POTATO NEST WITH GREEN CHILE CREAM SAUCE

HERBED POTATO GALETTE

Layered Potatoes & a variety of Cheeses, oven roasted until golden

5 CHEESE GRANBURY GOLD MAC

A grown-up version of that creamy, cheesy childhood favorite featuring Eagle Mountain Farmhouse Granbury Gold Gouda - definitely not from a box!

GREEN CHILE MAC AND CHEESE

Al Dente Pasta with a rich, creamy, cheese sauce spiced up with 501 Green Chiles

STUFFED POBLANO

Poblano Pepper stuffed with Cheese & roasted to perfection

BUTTERY MASHED CAULIFLOWER

TEXICAN RICE

Newton's take on Mexican Rice

CREAMED MEXICAN CORN – SEASONAL

Fresh Corn shaved from the cob, lightly sauteed with sweet red bell pepper & mixed with cream cheese & Mexican Crema

BRUSSELS SPROUTS

Roasted with Balsamic Vinegar & Garlic

ASPARAGUS

Fresh Asparagus with Lemon Butter & Garlic

BRAISED COLLARD GREENS

If you don't like Collard Greens, you haven't tried Newton's!

BRAISED GREENS

Farm to Table Fresh Greens, braised & seasoned for a savory sweetness that melts in your mouth

GLAZED CARROTS

Bourbon-glazed Carrots - the perfect sweet to go with the smoked, savory beef

COWBOY PINTOS

Hearty Texas Style Pinto Beans

CHIPOTLE COLE SLAW

Fresh green & purple Cabbage with Newton's sweet & spicy Chipotle Cole Slaw dressing

WRAPPED HARICOTS VERTS

Fresh Green Beans & Red Bell Pepper wrapped in thinly sliced Prosciutto

SAUTEED HARICOTS VERTS

Fresh Green Beans lightly sautéed with Butter, Red Bell Pepper & Bacon

BROCCOLINI

Fresh, tender Baby Broccoli, sauteed with Garlic & Butter

BROCCOLI

Chef's Preparation choice of fresh Broccoli

PROSCIUTTO WRAPPED HARICOTS VERTS

Fresh Green Beans paired with strips of Red Bell Pepper, wrapped in thinly sliced, ground mustard & honey-glazed Prosciutto

COUNTRY STYLE ITALIAN GREEN BEANS

Italian Green Beans cooked with Bacon & Minced Onions

BLACK EYED PEAS

Savory Black Eyed Peas with Smoked Ham & Jalapeños for the Best Luck for a Prosperous New Year!

MELANGE OF FRESH VEGETABLES

Fresh Zucchini, Yellow Squash, Purple Onions & Red Bell Pepper roasted & tossed with Olive Oil & Herbs

SMOKED TOMATO VEGETABLE LASAGNA

Newton's twist on a classic with fresh Zucchini, Yellow Squash, Purple Onions & Red Bell Pepper layered with a Smoked Tomato Salsa & Parmesan & Mozzarella Cheese

DESSERT OPTIONS

NEWTON'S FAMOUS CRÈME BRULÉE

Creamy French custard, not too sweet
with a caramelized sugar finish

BOURBON CRÈME BRULÉE

A Texas twist on Newton's Famous Crème Brulée, not too sweet, with
a hint of Bourbon & a caramelized sugar finish

MARGARITA LIME CRÈME BRULÉE

Newton's Famous Crème Brulée with a Mexican twist -
Creamy French custard, with Margarita Lime
& a caramelized lime-infused sugar finish

RASPBERRY BACON-INFUSED CRÈME BRULÉE

Newton's version of this famous French custard, swirled with
Raspberries & Maple-caramelized Bacon with a
caramelized sugar finish

RASPBERRY SWIRL CRÈME BRULÉE

Newton's Famous Crème Brulée with a swirl of fresh
Raspberries & a caramelized sugar finish

SALTED CARAMEL CRÈME BRULÉE

Newton's Famous Crème Brulée with a touch of Salted Caramel
& a caramelized sugar finish

MINT CRUSTED CHEESECAKE

The perfect ending to this decadent meal, featuring the
famous Thin Mint Girl Scout Cookie

MINT CHOCOLATE RASPBERRY SWIRL CHEESECAKE

The perfect ending to this decadent meal, featuring a crust of the
famous Thin Mint Girl Scout Cookie & a Raspberry Swirl

PECAN PRALINE CHEESECAKE

The perfect ending to this decadent meal, featuring
Newton's homemade pralines

CARAMEL SWIRL CHEESECAKE

Rich creamy cheesecake with a Graham Cracker Crust & a Caramel Swirl

JALAPENO MARGARITA CHEESECAKE

The perfect ending to this decadent meal, featuring
Newton's Sweet Jalapeño Relish for
the perfect bite of sweet and heat

OREO CRUSTED RASPBERRY SWIRL CHEESECAKE

The best of everything in one slice, topped with a
Chocolate Drizzle

BREAD PUDDING WITH WHISKEY CREAM SAUCE

Newton's unbelievably moist Bread Pudding topped with a
Whiskey Cream Sauce

SOPAPILLA CAKE

served with a Margarita Lime Sauce

✿ADDITIONAL OPTIONS AVAILABLE FOR A SLIGHT UPCHARGE

MASTERCHEF CHOCOLATE CAKE – \$25 UPCHARGE

A take-off of Newton's MasterChef-winning Cupcakes -
Rich Chocolate Cake with a hint of Coffee, Bourbon & Chipotle — just like Newton,
it's "a little sweet, a little spicy, & easy on the eyes"