



**Buffalo Gals**  
GRILLING • CATERING

*Colorado-Style Catering*





# Santa Maria BBQ

The central coast of California is famous for this unique style of BBQ. Meats are simply seasoned and grilled on our special grills over flavorful red oak. We respectfully continue this tradition and bring this delicious style of BBQ to our friends and customers all over Colorado.

Minimum of 25 guests.

## TRADITIONAL SANTA MARIA BBQ

**SINGLE ENTREE 26.99/PP**

**SINGLE ENTREE INCLUDES: 6 OZ OF GRILLED BEEF TRI-TIP SIRLOIN**  
Roasted tomato salsa & smoky BBQ sauce on the side

### WARM GARLIC BAQUETTES

Crusty French bread grilled with garlic butter

### GOLD COAST SALAD

Red romaine, iceberg, heirloom cherry tomatoes, shredded carrots, croutons, house vinaigrette and ranch

## DUAL ENTREES OPTIONS 29.99/PP

CHOOSE FROM:

### GRILLED CHICKEN BREAST (GF, DF)

Served with peach jalapeno salsa or chimichurri sauce

### GRILLED BEER BASTED BONE-IN CHICKEN (GF, DF)

### GRILLED LINGUICA SAUSAGE (GF, DF)

### GRILLED PORTOBELLO MUSHROOM (GF, VG)

Served with chimichurri sauce

### GRILLED MAHI-MAHI (GF, DF) ADD 5/PP

### ADD-ON ST LOUIS STYLE RIBS (GF, DF) 39.99/RACK

Full rack is 12 bones. Minimum order is five racks.

## CHOOSE TWO SIDES:

### CALICO BEANS (GF, DF)

Black, pinto, and great white northern beans, molasses, and bacon (vegetarian version available)

### GRILLED SEASONAL VEGETABLES (GF, VG, DF)

Seasonal vegetables, olive oil and sea salt

### GOUDA MAC & CHEESE (V)

Cavatappi pasta and gouda cheese baked until golden brown

### ROASTED GARLIC MASHED POTATOES (GF, V)

### ROASTED BABY BAKERS (GF, VG, DF)

### UPGRADE TO A SOUTHWEST SALAD 4.95/PP

ADD AN EXTRA SIDE 4.99/PP  
Vegan sides available

Inquire about smaller groups. May require a grill on site fee.



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# Prime Dinner

Dinners include entree, bread and butter, and two sides of your choice.

The following options may be set up as a traditional buffet, served plated, or family style for an additional charge.

All prime dinners are beautifully presented with garnish and fresh herbs.

Minimum 15 guests. Service Staff required.

## ENTRÉES – CHOOSE ONE:

TO ADD A SECOND ENTREE 16/PP

**6OZ FILET (GF, DF) 39.99/PP**  
Prime beef tenderloin with smoked bacon-rosemary demi

**CORIANDER & LIME-BUTTER BASTED AIRLINE CHICKEN BREAST (GF) 26.99/PP**  
Topped with peach salsa

**GRILLED SALMON (GF) 32.99/PP**  
Served with jalapeno beurre blanc

**CHILI BRINED BONE-IN PORK CHOP (GF, DF) 24.99/PP**  
Served with browned butter apples

**8 oz PRIME RIB OF BEEF (GF) 42.99/PP**  
Au jus and creamy horseradish sauce on the side

**GRILLED MAHI (GF, DF) 29.99/PP**  
Served with your choice: roasted red pepper remoulade or pineapple chili glaze

**PUEBLO CHILI GRILLED SHRIMP (GF, DF) 24.99/PP**

**RATATOUILLE PORTOBELLO (GF, VG) 23.99/PP**  
Tomato, zucchini, squash, red and yellow peppers, olive oil, and herbs

**GRILLED CAULIFLOWER STEAK (GF, VG) 26.99/PP**  
With roasted red pepper sauce and roasted pine nuts

May require a grill on site fee.  
All entree pricing subject to market fluctuation.

## SIDES – CHOOSE TWO:

**ROASTED ASPARAGUS (GF, VG)**

**ROASTED NEW POTATOES (GF, V)**  
Tossed in olive oil, Parmesan, garlic, and fresh rosemary

**WHITE CHEDDAR HORSERADISH MASHED POTATOES (GF, V)**

**GRILLED SEASONAL VEGETABLES (GF, VG)**  
Seasonal vegetables, olive oil and sea salt

**HONEY-GINGER GLAZED BABY CARROTS (GF, V)**

**JEWELLED COUS COUS (DF, V)**  
Pearl cous cous tossed in olive oil, fresh herbs and a vegetable menagerie

**ADD AN ADDITIONAL SIDE 5.99/PP**

**TO ADD A SOUP OR SALAD COURSE, SEE PAGE 6**





# Colorado Casual

The Colorado Casual includes two proteins, two side dishes of your choice and everything you need for a carefree get together.  
Minimum of 25 guests.  
May require grill on site fee.

## COLORADO CASUAL

19.99/PP

Brioche buns, pickles, jalapenos, BBQ sauce, and two sides

### CHOOSE TWO:

PULLED PORK (GF, DF)

BEEF TRI-TIP SIRLOIN (GF, DF)

LINGUICA SAUSAGE (GF, DF)

PULLED CHICKEN (GF, DF)

### BURGERS AND BRATS 19.99/PP

½ pound Angus burgers and Black Forest-bacon Bratwurst with toppings, cheddar cheese, and condiments.

### CHOOSE TWO SIDES:

RUSTIC SLAW (GF, DF, V)

Rough cut cabbage, carrots, red onion, and maple sherry vinaigrette

BAKED POTATO SALAD (GF)

Yukon potatoes, shredded cheddar, bacon, sour cream, and scallions

CALICO BEANS (GF, DF)

Black, pinto, and great white northern beans, molasses, and bacon (vegetarian version available)

CHIPS & SALSA (GF, DF, V)

Tortilla chips and roasted tomato salsa

FRESH SUMMER WATERMELON (SEASONAL)

Quartered wedges

To Add ST LOUIS-STYLE RIBS (GF, DF)

39.99/RACK

With BBQ sauce. One rack is 12 bones.

Minimum order is five racks.



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# Ultimate Taco Bar

## ULTIMATE GRILLED TACO BAR

Minimum of 25 guests.  
May require grill on site fee.

**CHOOSE TWO: 21.95/PP**

JUICY GRILLED CHICKEN  
GRILLED BEEF SIRLOIN STEAK

GRILLED MAHI-MAHI OR IMPOSSIBLE MEAT    ADD 5/PP

### INCLUDES

FLOUR TORTILLAS  
CILANTRO RICE (GF, DF)

CHIPOTLE FRIJOLES (GF, DF)  
SOUR CREAM  
LIMES

PEPPER JACK CHEESE  
ROASTED TOMATO SALSA

CORN TORTILLAS AVAILABLE 1.50/PP

ADD FAJITA VEGETABLES (GF, DF)    4.75/PP  
ADD "ESQUITES" STREET CORN (G)    4.50/PP  
ADD GUACAMOLE    4.25/PP

**ADD SOUTHWEST SALAD (GF, VG) 4.95/PP**

Mixed greens, roasted corn, black beans, red onion, cucumbers,  
tomatoes, pepitas, and cilantro-lime vinaigrette

**KIDS MEAL 10.99/PP**  
CHICKEN TENDERS, MAC & CHEESE,  
AND FRUIT SALAD  
Ranch and BBQ sauce



# Whole Roasts

For carving stations or main dishes.  
**Inquire about current pricing for your next event.**  
May require service staff and grill on site fee.

## **SANTA MARIA-STYLE BEEF TRI-TIP**

BBQ sauce and roasted tomato salsa  
Two pound average. Serves 6-8

## **WHOLE BEEF TENDERLOIN**

Guajillo rubbed, whipped horseradish  
2.5 lb average. Serves 6-8.

## **NY STRIP**

Two lb average. Serves 4-5.

## **ROASTED CREOLE PORK LOIN**

Cajun remoulade  
8 lb average. Serves 12-15.

## **GRILLED LINGUICA**

Spicy Portugese wine sausage  
5 lb minimum.

## **ELK TENDERLOIN**

Guajillo rubbed  
Two lb average. Serves 4-5.

## **PRIME RIB OF BEEF**

Roasted with garlic and herbs. Au jus and whipped horseradish. 16 lb average. Serves 30 for dinner, 75 for sliders.





# Salads & Soups

Minimum 15 guests.

## SALAD COURSE

Priced per person

**HOUSE TOSSED SALAD (V)** 4.25/PP  
Baby heirloom tomatoes, fried chickpeas, shredded carrots, pepperoncini, house vinaigrette and ranch

**SPINACH & PEAR (GF, V)** 5.95/PP  
Fresh baby spinach, poached pears, shaved white cheddar, candied almonds, and maple-sherry vinaigrette

**BRUSSELS & KALE (GF, V)** 6.95/PP  
Shaved Brussels sprouts, baby kale, red onions, carrots, candied pecans, dried cranberries, goat cheese, apple crisps, and apple vinaigrette

**SOUTHWEST SALAD (GF, V)** 6.25/PP  
Mixed greens, roasted corn, black beans, red onions, cucumbers, tomatoes, pepitas, and cilantro-lime dressing

**\*BLT ICEBURG WEDGE (GF)** 6.95/PP  
Bacon, blue cheese, heirloom tomatoes, pickled red onions, chive dressing. Field chef required.

## SOUP COURSE

One gallon serves approximately 20-25 guests

**CHILLED WHITE GAZPACHO (GF, V)** 75/GAL  
Melon, cucumber, mint, dash of sweet pineapple sriracha

**BUTTERNUT SQUASH SOUP (GF, V)** 99/GAL  
Roasted butternut squash, sage brown butter, and spiced pepitas

**CAULIFLOWER PARMESAN SOUP (GF, V)** 99/GAL  
Pureed cauliflower and caramelized Parmesan

**CHICKEN TORTILLA SOUP** 85/GAL  
Brothy Latin chicken soup with fresh tomatoes, garlic and onion, topped with cilantro, tortilla straws and avocado

**PORK GREEN CHILI (GF)** 99/GAL  
(Vegetarian option available)



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\*Field Chef required





# Sides for the Table

Minimum 15 guests.

<b>WHOLE 30" GARLIC BAGUETTE</b> Baked with garlic butter	<b>13.99/EA</b>	<b>BUFFALO GALS BBQ SAUCE</b>	<b>12.99/QT / 49.99/GAL</b>
<b>COCKTAIL ROLLS</b> <b>GLUTEN-FREE</b> 3 DZ minimum	<b>9.99/DZ</b> <b>28.50/DZ</b>	<b>PEACH JALAPENO SALSA</b>	<b>16.50/QT</b>
<b>ADD BUTTER</b>	<b>12/DZ</b>	<b>ROASTED TOMATO SALSA</b>	<b>9.99/QT / 39.99/GAL</b>
<b>GOUDA MAC &amp; CHEESE (V)</b> Cavatappi pasta and gouda, cheddar and raclette cheeses baked until golden brown	<b>4.25/PP</b>	<b>CHA-CHA SAUCE</b>	<b>14.99/QT / 58.99/GAL</b>
<b>CALICO BEANS (GF, DF)</b> Black, pinto, great white northern beans, molasses, and bacon (vegetarian version available)	<b>3.99/PP</b>	<b>CHIMICHURRI SAUCE</b>	<b>19.99/QT / 79.99/GAL</b>
<b>GRILLED SEASONAL VEGETABLES (GF, VG)</b> Seasonal vegetables, olive oil, and sea salt	<b>4.25/PP</b>	<b>DUCK FAT KETTLE CHIPS</b> All natural with sea salt	<b>1.99/PP</b>
<b>ROASTED BABY BAKERS (GF, VG)</b> Olive oil, sea salt, and rosemary	<b>4.99/PP</b>	<b>TORTILLA CHIPS</b> 4 lb bag minimum	<b>9.99/LB</b>
<b>ROASTED GARLIC MASHED POTATOES (GF, V)</b>	<b>4.99/PP</b>	<b>HOUSE-MADE GUACAMOLE</b>	<b>32.99/QT</b>
<b>RUSTIC HOUSE SLAW (GF, V)</b> Rough cut cabbage, shredded Brussels sprouts, red onions, and maple sherry vinaigrette	<b>3.99/PP</b>	<b>ASSORTED FANCY CRACKERS</b>	<b>28.99/BX</b>
<b>BAKED POTATO SALAD (GF)</b> Yukon potatoes, shredded cheddar, bacon, sour cream, and scallions	<b>4.25/PP</b>	<b>BUFFALO GALS SEASONING</b> 8 oz	<b>13.95/EA</b>
<b>WATERMELON (SEASONAL)</b> Quartered wedges	<b>3.50/PP</b>		
<b>"ESQUITES" STREET CORN</b>	<b>4.50/PP</b>		



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