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 (DF) & smoky BBQ sauce (DF) on the side

WARM GARLIC BAQUETTES (V)
Crusty French bread grilled with garlic butter

GOLD COAST SALAD (V)
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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(V) Vegetarian // (GF) Gluten-Free // (DF) Dairy-Free // (VG) Vegan

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 buerre blanc

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

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

GRILLED MAHI (GF, DF) **29.99/PP**
Served with your choice: rosted 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**
Contains nuts
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

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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

⅓ pound Angus burgers and Black Forest-bacon Bratwurst with toppings, cheddar cheese, and condiments.

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

39.99/RACK

With BBQ sauce. One rack is 12 bones.
Minimum order is five racks.

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)
(VG) Quartered wedges

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 (GF)	**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

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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 Portuguese red 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. **Contains nuts**

BRUSSELS & KALE (GF, V) **6.95/PP**
Shaved Brussels sprouts, red onions, candied pecans, white cheddar, dried cranberries, cherry tomatoes, shredded carrots, and maple-sherry vinaigrette
V, GF, Contains nuts

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

***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 chili oil

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.

WHOLE 30" GARLIC BAGUETTE **13.99/EA**
Baked with garlic butter

COCKTAIL ROLLS **9.99/DZ**
GLUTEN-FREE **28.50/DZ**
3 DZ minimum

ADD BUTTER **12/DZ**

GOUDA MAC & CHEESE (V) **4.25/PP**
Cavatappi pasta and gouda, cheddar and raclette cheeses baked until golden brown

CALICO BEANS (GF, DF) **3.99/PP**
Black, pinto, great white northern beans, molasses, and bacon (vegetarian version available)

GRILLED SEASONAL VEGETABLES (GF, VG) **4.25/PP**
Seasonal vegetables, olive oil, and sea salt

ROASTED BABY BAKERS (GF, VG) **4.99/PP**
Olive oil, sea salt, and rosemary

ROASTED GARLIC MASHED POTATOES (GF, V) **4.99/PP**

RUSTIC HOUSE SLAW (GF, V) **3.99/PP**
Rough cut cabbage, shredded Brussels sprouts, red onions, and maple sherry vinaigrette

BAKED POTATO SALAD (GF) **4.25/PP**
Yukon potatoes, shredded cheddar, bacon, sour cream, and scallions

WATERMELON (SEASONAL) **3.50/PP**
Quartered wedges

"ESQUITES" STREET CORN (V) **4.50/PP**

BUFFALO GALS BBQ SAUCE **12.99/QT / 49.99/GAL**

PEACH JALAPENO SALSA **16.50/QT**

ROASTED TOMATO SALSA **9.99/QT / 39.99/GAL**

CHA-CHA SAUCE **14.99/QT / 58.99/GAL**

CHIMICHURRI SAUCE **19.99/QT / 79.99/GAL**

DUCK FAT KETTLE CHIPS **1.99/PP**
All natural with sea salt

TORTILLA CHIPS **9.99/LB**
4 lb bag minimum

HOUSE-MADE GUACAMOLE (GF, VG) **32.99/QT**

ASSORTED FANCY CRACKERS **28.99/BX**

BUFFALO GALS SEASONING **13.95/EA**
8 oz

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ORDERING POLICIES

OFFICE HOURS: Our office is open from 8:00am-5:00pm Monday-Friday and Saturday by appointment only. Our office is located at 1701 A South 8th Street, Colorado Springs, CO 80905. (719)-635-0200. We cater events Tuesday through Sunday and Monday by appointment.

ORDER DEADLINES: To help us maintain our quality and service standards, we ask that you give us a minimum of 72 HOURS to prepare for your event. Orders placed well in advance will guarantee your date and time. No reductions or cancellations will be accepted after this time. Changes left on voice mail, email, or fax machines are not accepted. **Larger events may require a minimum 2-week cancellation, or more, as stipulated in your event contract.**

EXCEPTIONS: Small additions to guest count (up to five persons) and minor time changes may be accepted 24 hours prior to the day of the order. Orders outside the cut-off deadline will be reviewed and, depending on the circumstances (ex: memorial services, weather, emergencies), may be accepted as business levels and scheduling allow. Please note these additions may result in increased charges.

MINIMUMS: There is a 15-person minimum for buffet orders or items sold by the person. The minimum for a catering order is $150.00 all inclusive (not including serving staff).

DELIVERY DROP OFF: A delivery fee will be assessed based on your location. The delivery charge for orders outside the Colorado Springs metro area are dependent on the distance and logistical details of the delivery location. Locations outside of El Paso County will require additional mileage charges of $1.65 per mile.

DELIVERY SCHEDULING: We are available from 5:00 am to 6:00 pm for set-ups and drop-off delivery orders. There is a 15-minute window on either side of your requested delivery time. That is: your food could arrive 15 minutes before or 15 minutes after the time you requested. We will always allow plenty of time for set-up, which depends on your menu.

CATERING FOR SPECIALEVENTS: We are available for events 24 hours a day and allow for staffing and planning on a per event basis. We cater everything from weddings, movie and commercial shoots, corporate events, VIP evens, graduation parties, open houses, holiday parties, ribbon cuttings, galas and themed events.

MATERIALS, TRANSPORT, AND EVENT COORDINATION (MTC): This percentage is calculated on events that require set-up or service staff. MTC includes all serving equipment, décor, serving pieces and buffet linens as well as the cost to transport, loading and unloading of food and equipment, site visits and administrative fees. It is assessed based on distance, theme, time, and mileage as well as complexity of event. Any lost equipment will be billed to the account placing the order.

PICK-UP ORDERS: Pick-up orders may be scheduled between the hours of 8:00am-5:00pm Tuesday through Saturday subject to catering minimums. We can accommodate late evening pick-ups past 5 pm for an additional fee.

EQUIPMENT PICKUP: If you have had an event, we will pick up equipment next day between 8:00am-5:00pm unless otherwise requested. We can accommodate late evening pickups after hours for an additional fee.

TIPPING POLICY: Gratuity charges are automatically added to your order and range from 5-15% based on the complexity, distance, and size of your event.

PAYMENT: All orders placed for delivery may be paid by check, credit card, cash, or online before the items are provided. If you need to be invoiced for your event, please call our office at 719-635-0200.

TERMS: All events require a deposit of 50% to hold the date. The balance is due the day prior to the event date.

WHAT'S INCLUDED: All lunch and dinner packages include eco-friendly disposable-ware. We are happy to arrange for china, flatware, glassware, and linens if you desire for an additional 15% charge. Hors d'oeuvres menus and a la carte orders do not include paper goods, but we have many options for purchase and in stock if you would like us to bring them with your order.

PEAK SEASONS AND HOLIDAYS: During peak season and on popular days for weddings and holidays, minimums may be adjusted for Saturday & Sunday events.

GRILLING EVENTS: Grilling on-site is seasonal, between the months of May and October, and may not be possible due to fire bans, inclement weather, or cold temperatures. We reserve the right to make other arrangements for your food to be prepared at our facility and served at your event if necessary.

MENU CHANGES: Because we prepare our meals with fresh ingredients at market price, all menu items and menu prices are subject to change due to market fluctuations and availability. We reserve the right to adjust contract pricing if necessary.

SERVICE STAFF: We will be happy to supply service staff to your event. Please call us and ask to speak with an Event Manage for more details. We provide trained, professional, and friendly service staff that come dressed and ready our clients with their needs. We reserve our staff for events in which we are providing food and catering services that meet our minimums.

COMPLAINTS/FEEDBACK: If you have questions or concerns with our service or your invoice, please call (719)- 635-0200 within 48 hours of the order. Changes or credits cannot be issued any later.

CONTACT US: Please call our office (719)-635-0200, visit our website at pbcatering.com, or send us an email at info@pbcatering.com to tell us about your upcoming event or to get menus, pricing, or venue information. We look forward to hearing from you.