



Burgers, Brats & Dowgies

This menu can be grilled over an open pit of flavorful white oak ...
we'll ring the dinner bell when it's ready!

Choose Two Meats

- ◆ **Juicy 1/3 Lb. Hamburgers**
- ◆ **JOHNSONVILLE® Beer Brats**
- ◆ **VIENNA® All Beef Dogs**
- ◆ **Veggie Burgers – Just Ask**

Served with:

Buns, Lettuce, Tomato, Pickles, Onions, Pickle Relish, Ketchup, Mustard and Mayo
Add cheddar... 95¢ / person

Choose your TWO side dishes:

Baked Potato Salad	Creamy Slaw	Calico Beans	Watermelon Wedges
500+	100-499	25-99	
Guests	Guests	Guests	
\$12.99	\$13.50	\$14.75	

Add a Meat **\$4.95 per guest**

“Tatonka” Style: Sub all the beef for buffalo **Market Price**

Paper plates, napkins and plastic cutlery included



Oak Pit BBQ

This menu can be grilled over an open pit of flavorful white oak ...
we'll ring the dinner bell when it's ready!

- ◆ **Seasoned, Choice Tri Tip of Beef** grilled 'n carved *sizzlin' hot!*
- ◆ **Tossed Greens** garden fresh with jicama and oranges and our signature vinaigrette or ranch dressing
- ◆ **Garlic Bread** served hot off the grill
- ◆ **Calico Beans** three bean mix with molasses and brown sugar
- ◆ **Fire Roasted Salsa**
- ◆ **Linguisa** a Portuguese red wine sausage, grilled, sliced and made available while everyone's getting hungry!

500-5000	300-499	100-299	50-99	25-49
Guests	Guests	Guests	Guests	Guests
\$9.99	\$11.75	\$12.99	\$15.99	\$25.99

We keep our prices low by keeping substitutions to a minimum

Also available for an additional charge:

"Rip Your Lips Off" Chicken	\$5.75 per guest
Grilled Eggplant Steaks	\$3.99 per guest
Kids Hot Dogs & Potato Chips	\$3.99 per kidlin'
Substitute Buffalo Flank	\$4.25 per guest
Grilled Portabello Mushroom	\$4.99 per guest
Veggie Burger	\$5.75 per guest

Paper plates, napkins and plastic cutlery included



Hitch –ups

Cost per guest

- ♦ **Creamy Slaw** **\$1.25**
- ♦ **Baked Potato Salad** **\$1.75**
- ♦ **Roasted Corn in the Husk** **\$1.75**
with dipping butter and seasonings
- ♦ **Grilled Seasonal Veggies** **\$2.95**
- ♦ **Macaroni & Cheese** **\$3.25**
- ♦ **Watermelon Wedges** **\$1.00**
- ♦ **Orange-Cinnamon Spiced Iced Tea** **\$1.75**
- ♦ **Fresh Lemonade (in big gallon jugs)** **\$1.75**
- ♦ **Sodas Sarsaparillas & Waters (in a trough)** **\$1.50**
- ♦ **Loaded Coffee** **\$1.50**



Catering New West BBQs & Creative Picnics

Great American Grill

Choose Two Meat Options: \$13.99

- ◆ Seasoned Pulled Pork
- ◆ Juicy, Boneless Chicken Breast
 - ◆ Smokey Beef Brisket
- ◆ Linguica (Portuguese red wine sausage)

To upgrade to any of the following...

	<u>Substitute/ Add</u>
Grilled Portobello's:	3.99 / 4.99
Barbequed Baby Back Ribs:	3.99 / 4.99
Soy-Ginger Glazed Salmon Filet:	5.85 / 6.99
Buffalo Flank:	Market price
Rib Eye, T-Bone or Filet:	Market Price

Choose your TWO side dishes:

- *Creamy Slaw *Baked Potato Salad *Calico Beans
*Tossed Orange-Jicama Salad with our signature vinaigrette

(\$2.25/guest any additional side)

Served with:

Biscuits & Jalapeño Jelly

Paper plates, napkins and plastic cutlery included



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Luau

East meets "old west"

Choose 2 Options:

- ◆ **Breast of Chicken: Teriyaki style**
 - ◆ **Beef with Lemongrass**
 - ◆ **Seasoned Pulled Pork**
- ◆ **Coconut Tilapia with Banana-Rum Chutney**

Served with:

Coconut Rice

Scallion Rolls

Sweet Potato Chips with Mango- Green Chili Salsa

And Choose one of the following...

Island Salad:

Crisp greens, Hearts of Palm, Sweet Oranges & Citrus Vinaigrette

OR

**Watermelon & Strawberry Platter
with Brown Sugar Sour Cream Dip**

Paper plates, napkins and plastic cutlery included

\$19.95 per guests



Catering New West BBQs & Creative Picnics

Wild Grill

Choose 2 Entrees:

- ◆ **Half Roasted Cornish Game Hen: Tart Dried Cherry & Pecan Stuffing**
- ◆ **Grilled Buffalo Flank Steak: Marinated in our Signature Vinaigrette**
 - ◆ **Duck Sausage**
- ◆ **Redstone Trout: Fresh Lemon & Apple-Smoked Bacon**

Served with:

Rustic Rolls & Breads with Sweet Cream Butter

Grilled Seasonal Vegetables

Tossed Salad with Apple Chips, Cranberries & Apple Cider Vinaigrette

Or

Iceberg wedge with creamy Avocado-Cumin Dressing

And Choose one of the following...

Wild Rice with Currants & Pinon Nuts

OR

Roasted Garlic Mashed Potatoes

Paper plates, napkins and plastic cutlery included

\$29.95 per guest



Sweet Stuff

Priced per person

Blue Bell Ice Cream \$1.50

Buffalo Chip Cookies \$1.75

Fudgy Brownies \$1.95

Aunt Byrda's Fruit Pies \$2.75

Bread Pudding with Whiskey-Caramel Sauce \$3.50

Old Fashioned Fruit Cobbler \$2.75

Ice Cream Sundae Bar \$3.99 adults / \$2.50 kids

Complete with chocolate & caramel sauces, fruit & nut toppings.

Strawberry Shortcake \$3.99

The old fashioned way



Beverages

Complete with ice, cups & condiments

Assorted Sodas	\$1.25 each
Assorted Coca-Cola products available in regular and diet	
Assorted Canned/Bottled Beverages	\$1.50 each
Sparkling or Still Water	
Bottled Juices	
Pellegrino (plain, Orangeata or Lemonata)	
Lipton Bottled Iced Tea	
Lipton Bottled Honey Green Tea	
Canned Lemonade	
Starbucks Frappuccino	\$2.00 each
Fresh Beverages Served in Pitchers	\$1.75 per guest
Served with ice, cups & fruit garnish	
Fresh Plain Brewed Iced Tea	
Orange Cinnamon Spiced Iced Tea	
Lemonade	
White Grape Punch	
Orange Juice	
Cranberry juice	
Orange-Cranberry Punch	
Coffee: Freshly-ground French Roast from Umpire State Coffee Roasters	
Regular OR Decaf	\$1.50 per guest
Regular AND Decaf	\$1.75 per guest
Assorted Foil-wrapped Hot Teas	\$1.25 per guest
Creamy Hot Chocolate	\$1.25 per guest
Hot-Spiced Apple Cider	\$1.50 per guest



Catering New West BBQs & Creative Picnics

Saloons

May we assist you with arrangements for beer, wine or other alcoholic beverages to cut the dust at your BBQ?

Breakfast after a wild night...

Breakfast Burritos:

Potatoes, roasted chili salsa, fresh scrambled eggs & sausage in a soft Chimayo chili tortilla. Served with roasted tomato salsa.

\$5.99 per guest

Have em on hand...

We can wrap em' up fresh for the next morning-you just heat em' when you're ready.

Don't forget to add a fresh fruit tray to accompany your breakfast!



Catering New West BBQs & Creative Picnics

The Skinny...Services & Policies

**Buffalo Gals Grilling Co. can accommodate any size group from 25 guests way on up!
Let us do the dirty work...you roundup the compliments!**

Our menu prices are based on a 25-guest minimum. Rentals, service staff and grillers are not included in the per guest price. There is an 18-35% charge to cover the cost of equipment, transport and event coordination. Fee is assessed according to complexity of event, travelin distance and event venue. A \$25 fee will be added for use of propane grills on all grilling menus, with the exception of the "Oak Pit" menu.

Paper Upgrade

Paper goods, napkins and plastic flatware are included in our packages. For an added touch, you can upgrade to attractive reusable black plastic ware for an extra \$1.00 per guest. Your Event Manager can also arrange for the use of china, flatware and glassware for an elegant look or try Blue Chip Tin ware for a more rustic touch.

Outside Services

Arrangements may be made for the use of china, linen, glassware, and tables as well as other items at current rental prices. We can help with entertainment, transportation or possible venues too!

Serving Staff:

Our hired hands can grill and carve in true rancheros-style. We'll serve up all the fixin's you'll need to host a memorable event for your compadres! Servers, bartenders & grillers run 25.00-27.50 per hour (depending on the staff that is required). We require all staff to stay for a minimum of 4 hours.

Drop Off:

If you want the food with no bells and whistles, we can do it up real pretty-like in disposable pans for drop-off or pick up. Our delivery fees are based on zip code starting at 20.00.

Guest Count

Any change in the guest count must be communicated no later than 72 hours prior to your event. **Changes must be made communicated directly to your Event Manager. Changes on voice mail, email or via fax can not be guaranteed**

A minimum of 72 hours notice is required on all cancellations. ALL Buffalo Gals Grilling Co. menu prices may vary due to market fluctuations and quality considerations.