



Catering New West BBQs & Creative Picnics

Start Ups

The following items are colorfully arranged and presented on attractive, re-usable serving pieces with sturdy serving utensils. Silver service and set up with buffet decoration is available for an additional 18%.

Small serves 15 to 25 guests	Medium serves 25 to 50 guests	Large serves 50 to 75 guests
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Grilled Vegetable Platter: Savory seasonal vegetables are grilled, then drizzled with Dijon-vinaigrette.

Small \$37.95	Medium \$68.50	Large \$104.50
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Fresh Fruit Tray: Seasonal selections of fresh cut fruit and berries are accompanied by lemon yogurt dipping sauce then beautifully garnished. Watermelon and strawberries (seasonal availability only).

Small \$46.99	Medium \$89.95	Large \$143.50
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Santa Fe Vegetable Basket: Crisp vegetables, fresh jicama and juicy strawberries are nestled with colorful tortilla chips and fresh cheddar cheese sticks. Served with spicy ranch, fire roasted salsa and guacamole on the side.

Small \$62.95	Medium \$99.50	Large \$153.95
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Shrimp Cocktail: Fresh Tiger Shrimp served with lemons, and spicy cocktail sauce.

Party Size (31-40ct)	2 lbs \$48.50	4 lbs \$89.95	6 lbs \$131.50
Jumbo Size (16-20ct)	2 lbs \$58.95	4 lbs \$116.50	6 lbs \$147.99

Dry Honey Smoked Salmon: Cold smoked, Northern Pacific salmon with capers, red onions, cream cheese, toast points and mini-bagels. **Half Salmon \$115.00** (3-4 lbs, serves up to 50)

Mini Meatballs: In spicy BBQ or chipotle cream sauce **\$7.99** dozen

Mac & Cheese "Bites" with truffle oil **\$9.99** dozen
Crispy and golden on the outside with creamy cheddar and a hint of white truffle oil on the inside.

Devilish Eggs: A timeless favorite topped with sun-dried tomato caponata.	\$10.99 dozen
Cheddar-Habanero Fritters: Served with raspberry marmalade dipping sauce	\$8.99 dozen
Almond Stuffed Dates Wrapped in Bacon: Tender dates are piped with sweet almond paste, wrapped in bacon, baked to seal in the flavors and presented on long skewers.	\$10.95 dozen
Dixie Chicken Wings: Spicy chicken drumettes with a peppery bleu cheese dip on the side.	\$14.50 dozen
“Buffalo” Meatballs Our special mix with lean ground buffalo burger and savory seasonings in a caramelized onion slurry.	\$14.99 dozen
“Trifecta” (min 6 doz / 2 dozen of each) - Orange chipotle glazed pork wings. - Buffalo meatballs in savory caramelized onion slurry. - Spicy dusted Dixie chicken wings with bleu cheese dip.	\$15.95 dozen
Mini Beef & Bean Burrito: Served with roasted pepper salsa.	\$16.95 dozen
Santa Fe Chinos: Grilled chicken, roasted corn, black beans and roasted red peppers are tucked into a crispy egg roll wrapper and served with spicy mango salsa.	\$18.99 dozen
Orange-Chipotle Glazed Pork Wings Prepared oso bucco style with spicy glaze. So good!	\$21.95 dozen
Buffalo Slyders: Itty bitty burgers made with our fresh buffalo burger, caramelized onions and melted white cheddar. Served warm with rolls and condiments. (Minimum 5 dozen)	\$22.95 dozen
Smoked Chicken Quesadilla Trumpets: Mesquite grilled chicken, jack and cheddar cheese and mild green chilies are wrapped in a tender tortilla and served with salsa.	\$24.95 dozen
California Rolls: Fresh vegetables, crab, and avocado with wasabi syrup and topped with pickled ginger.	\$24.95 dozen
Wild Mushroom Tarts: Shiitake, Portobello, Crimini, and Oyster mushrooms cuddle-up with Swiss cheese and savory herbs in a flaky chive tart shell.	\$24.95 dozen
Aztec Pizzas: Mini pizza rounds with fresh avocado and spicy grilled chicken.	\$26.99 dozen
Santa Maria Cocktail Sandwiches: sliced tri tip with onions and roasted salsa	\$27.50 dozen
Crab Cakes: Fresh Maryland crab and savory breadcrumbs with a smoked chili-lime dipping sauce.	\$29.99 dozen

Poblano & Tamarind BBQ RibTips: Bite-sized riblets served in a tangy BBQ sauce. (Approx. 13 pieces per lb.)

2 lbs **\$31.95**

4 lbs **\$54.75**

6 lbs **\$78.50**

Quesadillas:

■ Grilled Vegetables: Roasted tomato salsa **\$11.99** dozen

■ Smoked Chicken & Roasted Corn: Salsa roja **\$12.99** dozen

■ Blackened Shrimp & Jack: Cajun remoulade **\$14.99** dozen

Spicy Linguica Sausage Skewers With honey mustard dipping sauce **\$32.95** dozen

Chipotle-Adobo Bean Dip

Spicy bean dip with smoky chipotles. Served with tri-colored chips.

Small **\$29.50**

Large **\$58.95**

Chipotle Hummus: “Chick peas” are blended with smoked chilies, garlic and cumin. Served with colorful tortilla chips.

Small **\$32.95** (15-25p)

Large **\$62.50** (25-50p)

Fiesta Seven Layer Dip: Layers of beans, ground meat, guacamole, salsa, cheese and sour cream. Served with tri-color corn chips.

Small **\$43.95**

Medium **\$72.95**

Large **\$124.95**

Hot “Arty” Dip: Baby artichokes, cream cheese, and parmesan. Served warm with a colorful basket of fresh vegetables, gourmet crackers, and tri-colored chips. (A few green chilies give this a “kick”).

Small **\$76.95** (25-50p)

Medium **\$121.50**(50-75p)

Large **\$172.50** (75-100p)

Hot Crab & Bacon Dip

Snow crab, cream cheese, horseradish, apple smoked bacon and toasted almonds. Served warm with a colorful basket of fresh vegetables, gourmet crackers and tri-colored chips.

Small **\$78.95**

Medium **\$124.50**

Large **\$179.50**

SERVICES AND POLICIES

Buffalo Gals Grilling Co. can accommodate any size group from 25 guests way on up! Please ask your event manager for assistance in planning your event.

Our menu prices are based on a 25-guest minimum. Rentals, service staff and grillers are not included in the per guest price except on the Oak Pit Menu. There is an 18% charge for materials, transport and event coordination on all events, which require delivery and set-up. A \$25 fee will be added for use of propane grills on all grilling menus, with the exception of the Oak Pit.

Drop Offs

There is a minimum charge on drop off deliveries. Charges are determined by geographical area and begin at \$20. Drop offs are delivered on attractive heavy disposable-ware. Any order that does not require the use of equipment or event set up is considered a drop off. Due to our tight delivery schedule, if the contact person is not available to accept delivery within 15 minutes of the agreed set-up time, a \$20 fee may be assessed.

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!

Service Staff

Buffalo Gals Grilling Co. provides professional servers, grillers and bartenders to assist with any type of event at a cost of \$20/hr per server or bartender with a 4-hour minimum.

Guest Count

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

Notices & Cancellations

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