



At every Bar None Barbecue event, our staff arrives at least two hours in advance of your buffet serve time to set up the chuckwagon, ignite the red oak wood, and begin cooking our entrees. When your guests arrive, they can follow their noses to the smoky aroma of our live fire.

Bar None Barbecue's catering minimum is 50 guests except Saturdays from June-August and all weddings which have a 100-guest minimum.

Higher guest minimums may apply for certain locations, dates, requirements, etc.

Complimentary veggie burgers are provided for vegetarians.

HOLIDAY MENUS

Holiday-Style Barbecue

- Marinated Tri-Tip Sirloin with House-Made Barbecue Sauce
Choice-cut steak grilled over a live wood fire
- Santa Maria-Style Chicken
Leg, thigh, or breast grilled over a live wood fire
- House Garden Salad
Mixed greens topped with carrots and croutons with ranch dressing on the side
- Rosemary-Garlic Potatoes
Redskin potato wedges roasted with fresh rosemary and garlic
- Ranch Rolls
Soft bread served with creamery butter

Home for the Holidays

- Smoked Turkey with Home-Style Gravy and Cranberry Relish
Tender white and dark meat smoked over a live wood fire
- Marinated Tri-Tip Sirloin with House-Made Barbecue Sauce and Horseradish Cream
Choice-cut steak grilled over a live wood fire
- Winter Garden Salad
Fancy greens sprinkled with feta cheese and a tangy cranberry vinaigrette
- Rosemary-Garlic Potatoes
Redskin potato wedges roasted with fresh rosemary and garlic
- Ranch Rolls
Soft bread served with creamery butter

Deck the Halls

- Smoked Ham with Honey Mustard Glaze and House-Made Barbecue Sauce
Pineapple-sweetened ham smoked over a live wood fire
- Herbed Wood-Fired Chicken
Leg, thigh, or breast with a lemon-basil marinade and grilled over red oak
- Classic Caesar Salad
Fresh romaine topped with garlic croutons, fresh grated parmesan cheese, and Caesar dressing
- Holiday Vegetable Medley
Festive mixture of seasonal fresh vegetables served with creamery butter
- Ranch Rolls
Soft bread served with creamery butter

Prime of the Season

- Oven-Roasted Prime Rib with Au Jus and Horseradish Cream
Choice-cut prime rib carved on-site
- Herbed Wood-Fired Chicken
Leg, thigh, or breast with a lemon-basil marinade and grilled over red oak
- Rosemary-Garlic Potatoes
Redskin potato wedges roasted with fresh rosemary and garlic
- Winter Garden Salad
Fancy greens sprinkled with feta cheese and a tangy cranberry vinaigrette
- Holiday Vegetable Medley
Festive mixture of seasonal fresh vegetables served with creamery butter
- Ranch Rolls
Soft bread served with creamery butter

YEAR-ROUND MENUS

Wagon Wheel Deal

- Marinated Tri-Tip Sirloin
Choice-cut steak grilled over red oak and carved on site
- Juicy Chicken
Seasoned leg, thigh, or breast grilled over red oak
- Hearty All-Beef Hot Dogs
Grilled on-site over red oak, then served on fresh bun
- Condiment Bar
Ketchup, mustard, relish, and onions
- Celebration Garden Salad
Mixed greens topped with mandarin oranges, sesame seeds, and ginger-sesame dressing
- Chipotle-Chive Potato Salad
Red potato slices blended with creamy chipotle-spiced dressing and chives
- Zesty Barbecue Beans
Traditional pinto beans with diced chilies, onions, and jalapenos plus secret ingredients
- Crisp Tortilla Chips and Chunky Salsa Fresca
Authentic yellow corn triangles with chopped tomatoes, onions, and cilantro
- House-Made Barbecue Sauce
Savory and spicy custom creation, served hot to complement our entrées
- Fresh-Baked Chocolate Chip Cookies
Chewy and chocolaty treats to satisfy your sweet tooth
- Iced Lemonade
Slightly sweet, slightly tangy chilled lemonade to quench your thirst

Our Featured Santa Maria-Style Barbecue

- Marinated Tri-Tip Sirloin
Choice-cut steak grilled over red oak and carved on site
- Juicy Chicken
Seasoned leg, thigh, or breast grilled over red oak
- House Garden Salad
Mixed greens topped with carrots and croutons with ranch dressing on the side
- Chipotle-Chive Potato Salad
Red potato slices blended with creamy chipotle-spiced dressing and chives
- Zesty Barbecue Beans
Traditional pinto beans with diced chilies, onions, and jalapenos plus secret ingredients
- Ranch Rolls
Soft bread that melts in your mouth

- Crisp Tortilla Chips and Chunky Salsa Fresca
Authentic yellow corn triangles with chopped tomatoes, onions, and cilantro
- House-Made Barbecue Sauce
Savory and spicy custom creation, served hot to complement our entrées

All-American Barbecue

- Third-Pound Hamburgers and Cheeseburgers
Grilled over red oak, then served on fresh bun
- Hearty All-Beef Hot Dogs
Grilled over red oak, then served on fresh bun
- Condiment Bar
Ketchup, mustard, mayo, relish, onions, tomatoes, dill pickle slices, and Thousand Island dressing
- Classic Cole Slaw
Crisp cabbage tossed with silky dressing
- Chipotle-Chive Potato Salad
Red potato slices blended with creamy chipotle-spiced dressing and chives
- Zesty Barbecue Beans
Traditional pinto beans with diced chilies, onions, and jalapenos plus secret ingredients
- Crisp Tortilla Chips and Chunky Salsa Fresca
Authentic yellow corn triangles with chopped tomatoes, onions, and cilantro

Western Roundup

- Tender Baby-Back Ribs
Marinated pork ribs slow grilled over red oak, then sealed for the ultimate flavor and tenderness
- Juicy Chicken
Seasoned leg, thigh, or breast grilled over red oak
- Garden Greens
Mixed greens tossed with diced walnuts, feta cheese, and raspberry vinaigrette
- Chipotle-Chive Potato Salad
Red potato slices blended with creamy chipotle-spiced dressing and chives
- Zesty Barbecue Beans
Traditional pinto beans with diced chilies, onions, and jalapenos plus secret ingredients
- Ranch Rolls
Soft bread that melts in your mouth
- Crisp Tortilla Chips and Chunky Salsa Fresca
Authentic yellow corn triangles with chopped tomatoes, onions, and cilantro
- House-Made Barbecue Sauce
Savory and spicy custom creation, served hot to complement our entrées

Hog Wild Hoedown

- Pulled Pork
Slow-roasted pork, shredded, chopped, and then mixed with barbecue sauce to pile high on a soft, seeded bun
- Teriyaki Chicken
Leg, thigh, or breast grilled over red oak, then topped with a sweet glaze
- Classic Cole Slaw
Crisp cabbage tossed with silky dressing (served separately or on top of the pulled pork sandwich)
- Traditional Macaroni Salad
Elbow macaroni with red and green bell peppers and tangy dressing
- Honey Baked Beans
White beans flavored with bacon, onion, and green bell pepper
- Hawaiian Rolls
Sweet bread to complement the theme
- House-Made Barbecue Sauce
Savory and spicy custom creation, served hot to complement our entrées

Fiesta Mexicana

- Beef and Chicken Fajitas
Marinated slices of tender beef and chicken with fire-roasted onions and colorful bell peppers, seasoned and grilled over red oak
- Fresh Flour Tortillas
Soft traditional fajita-sized flour tortillas
- Condiment Bar
Sour cream, shredded cheese, guacamole, and fresh salsa
- Mexican Caesar Salad
Fresh romaine topped with tortilla chips, parmesan cheese, and Caesar dressing
- Spanish Rice
Traditional rice to accompany the entrees
- Refried Beans
With green chilies and white onions
- Crisp Tortilla Chips and Chunky Salsa Fresca
Authentic yellow corn triangles with chopped tomatoes, onions, and cilantro

Crowd Pleaser

- Tender Baby-Back Ribs
Marinated pork ribs slow grilled over red oak, then sealed for the ultimate flavor and tenderness
- Marinated Tri-Tip Sirloin
Choice-cut steak grilled over red oak and carved on site
- Juicy Chicken
Seasoned leg, thigh, or breast grilled over red oak
- Classic Caesar Salad
Fresh romaine topped with garlic croutons, parmesan cheese, and Caesar dressing
- Traditional Macaroni Salad
Elbow macaroni with red and green bell peppers and tangy dressing
- Zesty Barbecue Beans
Traditional pinto beans with diced chilies, onions, and jalapenos plus secret ingredients
- Grill-Toasted Garlic Bread
French bread slices topped with herbed garlic butter, grilled over red oak
- House-Made Barbecue Sauce
Savory and spicy custom creation, served hot to complement our entrées

Tacos Asados

- Carne Asada and Pollo Asado
Spicy beef and chicken grilled over red oak, and then diced for delicious tacos
- Fresh Flour Tortillas
Soft taco-sized flour tortillas
- Condiment Bar
Sour cream, shredded cheese, guacamole, and fresh salsa
- Mexican Caesar Salad
Fresh romaine topped with tortilla chips, parmesan cheese, and Caesar dressing
- Spanish Rice
Traditional rice to accompany the entrees
- Refried Beans
With green chilies and white onions
- Crisp Tortilla Chips and Chunky Salsa Fresca
Authentic yellow corn triangles with chopped tomatoes, onions, and cilantro

Island-Style Barbecue

- Teriyaki-Drizzled Tri-Tip Sirloin Steak
Choice-cut steak grilled over red oak and carved on site, then brushed with teriyaki glaze
- Jamaican Jerk Chicken
Leg, thigh, or breast grilled over red oak, then topped with a spicy glaze
- Tropical Fruit Salad
Fresh fruit salad with pineapple, grapes, mandarin oranges, and melons, topped with coconut
- Rainbow Slaw
Crisp green and purple cabbage garnished with golden raisins
- Honey Baked Beans
White beans flavored with bacon, onion, and green bell pepper
- Hawaiian Rolls
Sweet bread to complement the theme

Rancher's Favorite

- Juicy Chicken
Seasoned leg, thigh, or breast grilled over red oak
- Corn on the Cob
Sweet white corn, husked and then grilled, basted with garlic butter, and served with creamery butter
- Classic Cole Slaw
Crisp cabbage tossed with silky dressing
- Chipotle-Chive Potato Salad
Red potato slices blended with creamy chipotle-spiced dressing and chives
- Zesty Barbecue Beans
Traditional pinto beans with diced chilies, onions, and jalapenos plus secret ingredients
- Ranch Rolls
Soft bread that melts in your mouth
- Crisp Tortilla Chips and Chunky Salsa Fresca
Authentic yellow corn triangles with chopped tomatoes, onions, and cilantro
- House-Made Barbecue Sauce
Savory and spicy custom creation, served hot to complement our entrées

Prime-Time Party

- Oven-Roasted Prime Rib
Choice-cut prime rib served with au jus and horseradish cream
- Herbed Wood-Fired Chicken
Leg, thigh, or breast with a lemon-basil marinade and grilled over red oak
- Traditional Baked Potato
Served with sour cream, chives, and butter
- Classic Caesar Salad
Fresh romaine topped with garlic croutons, parmesan cheese, and Caesar dressing
- Hot Vegetable Medley
Festive mixture of seasonal fresh vegetables including broccoli, cauliflower, and more
- Ranch Rolls
Soft bread that melts in your mouth

European Festival

- Bavarian Sausage
Quarter-pound bratwurst grilled over red oak, then served with a selection of mustards, spicy barbecue sauce, sautéed onions, and red and green bell peppers alone or on a fresh seeded bun
- Herbed Wood-Fired Chicken
Leg, thigh, or breast with a lemon-basil marinade and grilled over red oak
- Tangy Sauerkraut
Pickled cabbage served as an accompaniment to the brats or on its own
- Rohkostsalat
Traditional cabbage fruit salad with apples and golden raisins, tossed with a silky dressing
- Oma's Potato Salad
Red potatoes served in a mix of cider vinegar, peppers, onions, and smoky bacon
- Oktoberfest Beans
Pinto beans with diced chilies, onions, peppers, and a splash of German brew!

APPETIZERS/DESSERTS/BEVERAGES/CUSTOMIZATIONS RENTALS/GAMES/ACTIVITIES

Please contact Bar None Barbecue for all menu options and full-service coordination.