



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.

*Our event minimum is 100 guests but higher minimums may apply for certain locations, dates, requirements, etc. Complimentary veggie burgers are provided for vegetarians.*

### **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*
- Rosemary-Garlic Potatoes  
*Redskin potato wedges roasted with fresh rosemary and garlic*
- Classic Caesar Salad  
*Fresh romaine topped with garlic croutons, parmesan cheese, and Caesar dressing*
- Grilled Vegetable Medley  
*Festive mixture of hot fresh vegetables*
- 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 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/GAMES/ACTIVITIES**

Please contact Bar None Barbecue for additional options