



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 75 guests but higher 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*
- Garden Salad  
*Mixed greens topped with croutons and ranch dressing on the side*
- Rosemary-Garlic Potatoes  
*Potatoes 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*

### 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  
*Potatoes roasted with fresh rosemary and garlic*
- 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*
- Toppings  
*Ketchup, mustard, relish, and onions*
- Garden Salad  
*Mixed greens topped with croutons and 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*
- 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*
- Garden Salad  
*Mixed greens topped with croutons and 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*
- Toppings  
*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)*
- Chipotle-Chive Potato Salad  
*Red potato slices blended with creamy chipotle-spiced dressing and chives*
- 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*

### **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*

### **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*
- Traditional Macaroni Salad  
*Elbow macaroni with red and green bell peppers and tangy dressing*
- 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 Cobette  
*Sweet corn basted with garlic 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*

## **MENU ADDITIONS**

Please contact us about Appetizers, Desserts, Beverages, and more!