



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!