



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. We provide plant-based patties for vegetarians.

HOLIDAY MENUS

Holiday-Style Barbecue

- Marinated Tri-Tip Sirloin with House-Made Barbecue Sauce and Horseradish Cream
Choice-cut steak grilled over a live wood fire
- Santa Maria-Style Chicken
Seasoned leg or thigh, grilled over red oak
- Garden Salad
Mixed greens topped with croutons and ranch dressing on the side
- Rosemary-Garlic Potatoes
Potatoes roasted with fresh rosemary and garlic
- Fresh Rolls
Soft bread that melts in your mouth

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 or thigh with a lemon-basil marinade, grilled over red oak
- Classic Caesar Salad
Fresh romaine topped with garlic croutons, fresh grated parmesan cheese, and Caesar dressing
- Grilled Vegetable Medley
Zucchini, yellow squash, carrots, bell pepper, and more, seasoned and topped with parmesan cheese
- Fresh Rolls
Soft bread that melts in your mouth

Home for the Holidays

- Smoked Turkey Breast with Home-Style Gravy and Cranberry Relish
Tender white 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 walnuts, feta cheese, and a tangy cranberry vinaigrette
- Rosemary-Garlic Potatoes
Potatoes roasted with fresh rosemary and garlic
- Fresh Rolls
Soft bread that melts in your mouth

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 or thigh, grilled over red oak
- Hearty All-Beef Hot Dogs
Grilled on-site over red oak, then served on a soft bun
- Toppings
Ketchup, mustard, relish, and onions
- Classic Cole Slaw
Crisp cabbage, pineapple bits, and golden raisins 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
- House-Made Barbecue Sauce
Savory and spicy custom creation, served hot to complement our entrées
- Complimentary Fresh-Baked Chocolate Chip Cookies
Chewy and chocolaty treats to satisfy your sweet tooth
- Complimentary 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 or thigh, 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
- Fresh 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 a soft bun
- Hearty All-Beef Hot Dogs
Grilled over red oak, then served on a soft bun
- Toppings
Ketchup, mustard, mayo, relish, onions, and tomatoes
- Classic Cole Slaw
Crisp cabbage, pineapple bits, and golden raisins 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 or thigh, 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
- Fresh 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 bun
- Teriyaki Chicken
Seasoned leg or thigh, grilled over red oak and topped with a sweet glaze
- Classic Cole Slaw
Crisp cabbage, pineapple bits, and golden raisins tossed with silky dressing (as a salad or pulled pork topping)
- 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 bell pepper
- 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 or thigh, grilled over red oak
- Classic Caesar Salad
Fresh romaine topped with garlic croutons, parmesan cheese, and Caesar dressing
- Traditional Macaroni Salad
Elbow macaroni with bell peppers, onions, and a 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 Tri-Tip Sirloin
Choice-cut steak grilled over red oak and carved on site and topped with teriyaki glaze
- Jamaican Jerk Chicken
Seasoned leg or thigh, grilled over red oak and topped with a spicy glaze
- Traditional Macaroni Salad
Elbow macaroni with bell peppers, onions, and a tangy dressing
- Classic Cole Slaw
Crisp cabbage, pineapple bits, and golden raisins tossed with silky dressing
- Honey Baked Beans
White beans flavored with bacon, onion, and bell pepper
- Fresh Rolls
Soft bread that melts in your mouth

Rancher's Favorite

- Juicy Chicken
Seasoned leg or thigh, grilled over red oak
- Corn Cobette
Sweet corn basted with garlic butter
- Classic Cole Slaw
Crisp cabbage, pineapple bits, and golden raisins 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
- Fresh 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 AND EVENT ADDITIONS

Please contact us about Appetizers, Desserts, Beverages, and Games and Activities!