

## DESSERTS

All desserts require 48 hour notice.

### ASSORTED FRUIT COBLERS

Your choice of apple, peach, blackberry or cherry. Whole \$25.99 (serves 10-14)

### BREAD PUDDING

A mixture of brioche bread and sweet custard, baked until golden brown. Served with warm bourbon sauce. Half \$24.95 (serves 15-20) | Whole \$47.95 (serves 40-50)

### CHOCOLATE PECAN PIE

Individual 5.50 ea. | Whole 24.95

### FRESH BAKED COOKIES

An assorted platter of fresh baked chocolate chip, peanut butter, snickerdoodle, white chocolate chip & macadamia nut (unless otherwise requested). \$15.99/per dozen

### CHOCOLATE CHUNK BROWNIES

Triple chocolate chunk with walnuts, sprinkled with powdered sugar. \$15.99/per dozen

## BEVERAGES STATIONS

### ASSORTED SOFT DRINKS & BOTTLED WATER

Requires 48 hours advance notice and 25 guest minimum. Coke, Diet Coke, Sprite. \$2.25/pp

### INFUSED WATER, LEMONADE OR TEA (PASSION FRUIT OR SWEET)

Choose two. Only available with Full-Service or Grill on Site catering. \$2.75/pp

## SERVICE OPTIONS

**DELIVERY:** 25 person minimum. Just let us know your location, and we'll deliver your food 30-45 minutes prior to your event in our state of the art thermostatically controlled delivery trucks hot and ready to serve in aluminum and plastic containers. Delivery fees start at \$25 and may increase depending upon mileage.

**FULL-SERVICE:** 75 person minimum. We bring everything, so you don't have to lift a finger. Our friendly, professional uniformed team will set up your buffet and serve your guests buffet style for 1.5 hrs. Our full service catering includes buffet tables, high quality chaffing dishes and buffet linens. Our skilled pitmasters will bring all the proper equipment to expertly carve to order our USDA Prime Beef Brisket or Tri Tip for your guests at our carving station at no additional charge. 20% service charge applies to all full service events.

**GRILL ON SITE:** 75 person minimum. It's like having your own, personal Pitmaster! In addition to our full service catering we'll send our professional uniformed pitmasters to grill on site and prepare your selected menu hot and fresh for your guests. Only certain items will be prepared or finished on site. 20% service charge applies to all grill on site events.

**PLEASE NOTE:** Prices do not include tax. All events and services are subject to sales tax where applicable. Actual charges may vary, depending on the event. 20% service charge applies to all full service and grill on site events. Gratuity is not included in our service charge, therefore at customer's discretion.

— PRICES AND ITEMS SUBJECT TO CHANGE WITHOUT NOTICE —



## CATERING MENU



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[www.badtothebone-bbq.com](http://www.badtothebone-bbq.com)

**Bad To The Bone BBQ** offers an array of catering options, which can be customized to meet the needs of any event, including weddings, corporate events, private parties and even trail rides. Our options include delivery, full service or on-site grilling. We pride ourselves on quality and service and only serve USDA Choice and Prime Meats along with Organic Free Range chicken, scratch made side dishes and a lot more. All of our BBQ is slow smoked in our J&R Oyler Smokers that are fueled by wood only and produce "Real Pit BBQ" at its best. **Call today to speak with our friendly staff to book your next event.**

## FRESH SALADS

**Dressing Choices:** Ranch, Blue Cheese, Balsamic Vinaigrette, 1000 Island, Honey Mustard, Caesar or BBQ Ranch Dressing

### GARDEN SALAD

Fresh mixed greens topped with cherry tomatoes, cucumbers, red onion, cheddar-jack cheese, house-made croutons. Regular \$39.95 (serves 10-12) | Large \$69.95 (serves 20-24)

### SMOKEHOUSE COBB SALAD

Crisp romaine lettuce, chopped tomato, cheddar-jack cheese, avocado, hard-boiled egg, house-smoked bacon and choice of pulled pork, brisket or pulled smoked chicken, served with parmesan Louis dressing, and topped with our famous onion straws. Regular \$69.95 (serves 10-12) | Large \$139.95 (serves 20-24)

### SANTA FE CHICKEN SALAD

Blackened chicken breast, roasted corn, yellow peppers, black beans, pepper-jack cheese, avocado, tortilla strips, tossed with cilantro-pepita dressing. Regular \$69.95 (serves 10-12) | Large \$139.95 (serves 20-24)

### TRI-TIP SALAD

Sliced Tri-Tip, mixed greens, red onion, cherry tomatoes, avocado & onion straws. Regular \$79.95 (serves 10-12) | Large \$149.95 (serves 20-24)

### MIXED FRESH FRUIT SALAD

Regular \$69.95 (serves 20-25) | Large \$129.95 (serves 50-60)

## APPETIZER TRAYS

*24 hour notice required.*

### CRISPY CHICKEN TENDERS

Hand-breaded chicken tenders served with buffalo, honey mustard or original bbq. \$12.95/per lb. (5-6 pieces per pound)

### CHICKEN WINGS

Original BBQ, Honey BBQ, Cajun or Buffalo. \$12.95/per lb. (6-9 pieces per pound)

### CATFISH TENDERS

Cornmeal dusted, fried golden brown and served with house-made tartar sauce. \$21.95/per lb. (4-6 pieces per pound)

## SIDES

### GARLIC BASHED POTATOES, RANCH STYLE BEANS, COLE SLAW, POTATO SALAD, MACARONI SALAD

Half Tray \$27.95 (serves 15-20) | Full Tray \$59.95 (serves 40-50)

**SWEET CORN** (seasonal - minimum 15) \$2.49 each

**MAC 'N CHEESE** Half Tray \$29.95 (serves 15-20) | Full Tray \$59.95 (serves 35-40)

### MAC 'N CHEESE w/BRISKET

Half Tray \$49.95 (serves 15-20) | Full Tray \$79.95 (serves 35-40)

### SMOKEHOUSE CHIPOTLE CHILI

Half Tray \$79.95 (serves 20-25) | Full Tray \$189.95 (serves 50-60)

### FAMOUS GREEN CHILI LOBSTER BISQUE

Half Tray \$79.95 (serves 20-25) | Full Tray \$189.95 (serves 50-60)

### SOUTHERN CORNBREAD

Half Tray \$24.95 (serves 15-20) | Full Tray \$39.95 (serves 35-40)

## BBQ CATERING PACKAGES

*25 person minimum. Served with cornbread & honey butter, quality disposable plates, cutlery packets, wet naps, and serving utensils. Full service and grill on site requires 75 guest minimum.*



### 2 ENTRÉES w/3 CLASSIC SIDES

Delivery \$18.99\* | Full Service \$22.99 | Grill on Site \$25.99

### 3 ENTRÉES w/3 CLASSIC SIDES

Delivery \$19.99\* | Full Service \$23.99 | Grill on Site \$26.99

### 4 ENTRÉES w/4 CLASSIC SIDES

Delivery \$21.99\* | Full Service \$24.99 | Grill on Site \$27.99

### ENTRÉES

Sliced Brisket  
St. Louis Ribs  
Chopped Beef Brisket  
Baby Back Ribs  
Carolina Pulled Pork  
House Smoked Sausage  
BBQ Chicken (1/4 Chicken)  
Whole BBQ Chicken  
Pulled Smoked Chicken  
Wood Fired Portabella  
Fire-Roasted Tri-Tip  
Free Range BBQ Chicken Breast (6oz) +2.00  
Beef Ribs(1) +2.00  
Smoked Salmon +4.00  
BBQ Shrimp +3.00

### CLASSIC SIDES

Ranch Style Beans  
Garlic Bashed Potatoes  
Macaroni Salad  
Potato Salad  
Cole Slaw

### PREMIUM SIDES (+ \$1.50/pp)

Grilled Vegetables  
Mac 'n Cheese  
Roasted Sweet Corn  
Garden Salad  
Caesar Salad  
Mixed Fresh Fruit Salad



## ADDITIONAL PACKAGES

### BBQ SANDWICH BUFFET

*(25 person minimum / Delivery only)*

Your choice of 2 smoked meats: Carolina Pulled Pork, Chopped Beef Brisket, Fire Roasted Tri Tip or Pulled Smoked Chicken served with fresh baked brioche buns, pickle spears, bbq sauce and choice of 2 classic sides. Includes plates, cutlery, wet naps and bbq sauce. \$14.99 per person

### BURGER BAR

*(100 person minimum / Grill or On Site only)*

1/3 lb. fresh ground chuck and all-beef hot dogs served with choice of 3 classic sides. \$16.95 per person



\*"Delivery" within a 5-mile radius. Delivery charge will apply depending on drop-off location.