



## BANQUET MENUS



**949.276.5757**

31738 Rancho Viejo Road, #E • San Juan Capistrano, CA 92675

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





# EVENT CENTER GUIDE



Come experience your special celebration at **Bad to the Bone BBQ's** state of the art Event Center. Let us help you create treasured memories for a lifetime.

You and your guests can enjoy our outdoor Cocktail Reception Patio and our 1700 square foot banquet room with a full bar, can provide seating for up to 100 guests, or 80 guests with a dance floor or 125 as a cocktail party.

Our facility provides the perfect setting for your special event. Authentic rustic-style atmosphere is provided to host your company party, wedding, rehearsal dinner, team or school fund raisers or host your own specialty themed get together for your family and friends.

We, of course, feature our famous BBQ fare. But, in addition, we have a stellar culinary team that is well suited to a multitude of different cuisine choices that are featured in this guide.

At **Bad to the Bone BBQ**, our goal is to make your banquet a memorable and relaxing experience that you will cherish and remember forever. We take great pride in our facility, our staff, and our service and we trust we will meet all your expectations. Our entire staff looks forward to welcoming you to **Bad to the Bone BBQ** and making your event truly spectacular.

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# 3-COURSE PLATED DINNER PACKAGES

*Starter of Soup or Salad Selection, up to 3 Entrée Selections and Dessert  
Dinner Packages include Coffee, Ice Tea and Sodas*

*For all menus with multiple entrée selections, you will be charged for the highest priced entrée.  
An exact count of each entrée choice must be given with the final guarantee 72 hours prior.*

## Starter of Soup or Salad (Choose One)

### Soup

- Green Chili Lobster Bisque** – Roasted corn relish, cotija cheese
- New England Clam Chowder** – Chopped clams, potatoes, celery, cream
- Smoked Beef Minestrone** – Fresh pasta, local vegetables, thyme

### Salad

- Seasonal House Salad** – Organic baby mixed greens, cheddar jack, cherry tomatoes, buttered torn croutons
- Wedge Salad** – Iceberg lettuce, cherry tomato, red onions, bacon, egg confetti, red balsamic and blue cheese dressing
- Classic Caesar** – Romaine hearts, garlic parmesan dressing, buttered torn croutons
- Tri-Color Beet Salad** – Winter chicory, poppy seed vinaigrette, citrus goat cheese, roasted pistachios

## Entrée (Choose up to 3)

- Wild Mushroom Risotto** – Crispy shallots, parmesan cheese – \$35
- Fire Roasted Tri Tip** – Garlic bashed potatoes, grilled vegetable, original BBQ sauce – \$35
- Baby Back Ribs and BBQ Chicken** – Ranch style beans, mac 'n cheese, original BBQ sauce – \$40
- Prime Beef Brisket** – Green chili au gratin potatoes, brussel sprouts, original BBQ sauce – \$35
- Hickory Roasted Turkey Breast** – Mashed potatoes & gravy, seasonal vegetables, cranberry relish, turkey gravy – \$30
- Red Ale Glazed Pork Chop** – Lemon gremolata & pan jus, garlic bashed potatoes, grilled asparagus – \$45
- House Smoked Roasted Chicken** – Garlic rosemary cream sauce, roasted brussel sprouts, herb potatoes, chicken jus – \$35
- Port Wine Braised Beef** – Short ribs, green chili au gratin potatoes, charred broccolini, braising jus – \$45
- Blackened Chilean Seabass** – Turmeric lime rice, grilled broccolini, lemon herb butter, tomato salad – \$65
- Mesquite Grilled NY Strip** – Grilled vegetables, garlic bashed potato, Worcester-chive butter – \$60
- Roasted Atlantic Salmon** – Parmesan roasted petite potatoes, local vegetables, lemon butter – \$55
- Filet Mignon "Oscar"** – Baja crab cake, grilled asparagus, garlic bashed potatoes, sauce béarnaise – \$75
- Fire Grilled Lobster Tail** – Split lobster tail, lobster corn mashed potatoes, heirloom carrots, brandy lobster cream – \$85
- Mesquite Grilled Filet Mignon** – White truffle mashed potatoes, broccoli spear, truffle foam – \$75
- Cowboy 14 oz. Ribeye** – Rosemary potatoes, asparagus spears, Worcester-chive Butter – \$55

## Dessert (Choose One)

- Chocolate Pecan Pie** – Rich dark chocolate, vanilla bean ice cream
- Vanilla Crème Brûlée** – Whipped cream and fresh berries
- Sorbetto Duo** – Mint and fresh fruit
- Cheesecake** – Gram cracker crust and berry coulis
- Salted Caramel Bread Pudding** – Hazelnut chocolate drizzle

*Prices are exclusive of the 20% Service Charge and Current Sales Tax*

# DINNER BUFFET MENU OPTIONS

*Based on a Maximum 2 Hour Serve Time  
Dinner Buffets include Coffee, Ice Tea and Sodas*

## **Taste of Mexico – \$30**

Smoked Chicken Enchiladas Salsa Verde, Prime Beef Fajitas a la Plancha, Borracho Beans, Spanish Rice, Mexican Street Corn Salad, Guacamole, Pico de Gallo, Lime Crema, Warm Corn & Flour Tortillas, Mexican Hot Chocolate Pot de Crème, Mexican Fruit Salad

## **Real Pit BBQ – \$38**

*Choose 2 Meats, 3 Classic Sides, 1 Salad, 1 Dessert*

Fire Roasted Tri Tip, Prime Beef Brisket, Smoked BBQ Chicken, Hickory Roasted Turkey Breast, St. Louis Pork Ribs, Baby Back Pork Ribs, Texas Beef Ribs, BBQ Chicken Breast, Ranch Style Beans, Cole Slaw, Potato Salad, Macaroni Salad, Roasted Sweet Corn, Grilled Vegetables, Mac 'n Cheese, Roasted Brussel Sprouts, Seasonal Vegetables, Charred Broccolini, Garlic Bashed Potatoes, Green Chili Au Gratin Potatoes, Southern Cornbread w/Honey Butter, Farmers Chop Salad, Caesar Salad, Chocolate Pecan Pie, Fresh Fruit Cobbler, Salted Caramel Bread Pudding, Crème Brulee

**Whole Roasted Mojo Marinated Pig – Carver Required (serves 60) – \$350**

## **Capistrano's Best – \$45**

Honey Glazed Grilled Chicken, Smoked Prime Rib or Smoked New York Strip, Herb Roasted Fingerling Potatoes, Roasted Brussel Sprouts, Mac 'n Cheese, Wedge Salad, Bleu Cheese Dressing, Southern Cornbread, Artisan Rolls, Salted Caramel Bread Pudding, Crème Brulee

## **Tuscan Sunset – \$35**

Penne Pasta, Smoked Tomato Marinara, House-made Short Rib Meatballs & Smoked Sausage, Rosemary White Wine Butter Prawns, Olive Oil & Herb Grilled Vegetables, Antipasti of Cured Meats, House Chopped Salad, Italian Vinaigrette, Rosemary Focaccia, Italian Caramel Boudino, Strawberry Panna Cotta

## **Pacific Swell – \$55**

Steamed Clams & Mussels in White Wine, Garlic & Herbs, Mexican White Prawns in Garlic Butter, Herb Grilled Atlantic Salmon, Cilantro Chimichurri, Grilled Broccolini, Lemon Rice Pilaf, Grilled Calamari Salad with Citrus Vinaigrette, Artisan Rolls, Olive Oil, Butter, Chocolate Mousse with Coco Nibs, Strawberry Lemon Short Cake

# DINNER BUFFET ENHANCEMENTS

## **Carving Station (serves 20)**

*Each Station requires a Chef Attendant at an additional \$125 per item*

**Smoked Prime Rib** – Real au jus, creamed horseradish – \$250

**Pepper Crusted Beef Tenderloin** – Creamy horseradish, bordelaise – \$275

**Hickory Roasted Airline Turkey Breast** – Mushroom gravy – \$175

## **Action Station (serves 20)**

*Each Station requires a Chef Attendant at an additional \$125 per item*

**Frutti di Mare Risotto** – Clams, mussels, shrimp, scallops, calamari, fresh herb and parmesan cheese – \$235

**Cast Iron Seared Diver Scallops** – Sweet corn puree, lemon butter – \$285

**Garlic & Herb Sautéed Mexican White Prawns** – in scampi sauce – \$250

**Fresh Shucked Oysters** – Cocktail sauce, lemon, red wine mignonette – \$225

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# HORS D'OEUVRES MENU

## Chilled – \$225 per order (50 pieces)

**Shrimp & Scallop Baja Cocktail** – Tomato, cilantro

**Caprese Skewer** – Tomato, basil, mozzarella, balsamic

**Smoked Salmon** – Crispy crostini, dill cream

**Tomato Basil “BLT”** – Basil aioli, bacon, pecorino

**Hummus Chip** – Red pepper piperade, feta cheese

**Lobster Tacos** – Cilantro, jalapeño tartar

**Cocktail Shrimp** – Smoked cocktail sauce, lemon

**Deviled Eggs** – Serrano, smoked paprika, vinegar

**Salmon Poke Tostada** – Avocado crema, chipotle aioli

**Ricotta & Roasted Grapes Crostini** – Ricotta, honey

## A la Minute – \$275 per order (50 pieces)

**Coconut Shrimp** – Pineapple sweet chili, cilantro

**Thai Chicken Skewer** – Sweet soy, Thai peanut sauce

**Red Ale Jalapeño Crab Dip** – Tortilla chips, crostini

**Crab Stuffed Mushroom** – Lemon butter, parmesan

**Smoked Carnitas Flautas** – Pepper jack cheese, guajillo crema

**Brisket Quesadilla** – White cheddar, lime crema

**Brisket Crostini** – Creamy horseradish, onion straws

**Crispy Calamari** – Cocktail sauce, lemon wedge

**Beef Brisket Wellingtons** – Boursin, port demi glace

**Stuffed Italian Meatballs** – Classic marinara, Italian sausage, parmesan cheese

# DISPLAY STATIONS

## Antipasti of Cured Meats – \$275 per display (serves 20)

Shaved prosciutto, peppered salami, shaved capicola, marinated olives, whole grain mustard, cornichons, red onion marmalade, roasted peppers, crispy breadsticks

## Farmers Chop Salad – \$175 per display (serves 20)

Shaved, sliced, and diced local vegetables, petite greens, shaved parmesan reggiano, Laura Chenel goat cheese, blue cheese crumbles, shallot vinaigrette, cilantro ranch dressing, garlic and herb croutons

## Artisan Cheese Display – \$225 per display (serves 20)

Domestic and imported cheeses, fresh and dried fruits, heirloom tomato jam, candied nuts, crackers and baguette chips

## Seafood on Ice – \$375 per display (serves 20)

Pacific oysters on the half shell, shrimp & scallop ceviche, poached white prawns, Ahi tuna sashimi, cocktail shrimp, Stone crab claw accompanied with red wine mignonette, cocktail sauce, wasabi crème fraîche, lemon, citrus ponzu

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# BANQUET BEVERAGE OPTIONS

A Bartender Fee of \$250.00 will be applied for all Hosted Consumption Bars and Cash Bars.  
Consumption of alcoholic beverages by minors will cause the event to cease. Minimum guest count required.  
Custom wine lists and bar packages available upon request.

## Banquet Bar Pricing for Hosted and Cash Bars

Beverage Pricing Information	Hosted	Cash
Silver	\$ 8.00	\$ 9.00
Gold	\$10.00	\$11.00
Platinum	\$12.00	\$13.00
BTTB House Select Wine	\$ 8.00	\$ 9.00
Premium Wine	\$10.00	\$11.00
Draft Beer – Craft	\$ 8.00	\$ 8.00
Draft Beer – Domestic	\$ 6.00	\$ 6.00
Domestic Bottled Beer	\$ 6.00	\$ 6.00
Import Bottled Beer	\$ 6.00	\$ 6.00
Mineral Water (Still & Sparkling)	\$ 3.00	\$ 3.00
Soft Drinks	\$ 3.00	\$ 3.00
Fruit Juices	\$ 3.00	\$ 3.00

# HOSTED BAR PACKAGES

Bartender Fee is included in the Hosted Bar Packages  
Hosted Bar Packages include Fruit Juice, Soda, Still and Sparkling Water

## Beer & Wine Packages

<b>Grand</b> <i>Domestic Beer:</i> Coors Light, Budweiser, Bud Light <i>Import Beer:</i> Corona, Heineken, Pacifico	<b>Imperial</b> <i>Domestic Beer:</i> Coors Light, Budweiser, Bud Light <i>Import/ Craft Beer:</i> Corona, Heineken, Pacifico	<b>Royal</b> <i>Domestic Beer:</i> Coors Light, Budweiser, Bud Light <i>Import/ Craft Beer:</i> Corona, Heineken, Pacifico
<b>House Wines</b> Simple Life Chardonnay Simple Life Cabernet Sauvignon  \$12.00 per Guest first hour +5.00 each additional hour	<b>Select Wines</b> Kendall Jackson Chardonnay Dante Merlot  \$13.00 per Guest first hour +6.00 each additional hour	<b>Premium</b> Wind Racer Chardonnay Kendall Jackson Cabernet  \$14.00 per Guest first hour +\$7.00 each additional hour

## Add Your Spirits...

<b>Silver</b> Seagram's Vodka Barton Rum Barton Gin Barton Whiskey Giro Tequila House of Stewart Scotch  \$5.00 per Guest first hour +\$3.00 each additional hour	<b>Gold</b> Tito's Vodka Bacardi Silver Rum Bombay Sapphire Gin Jack Daniels Jose Quervo Silver Johnny Walker Red Scotch  \$6.00 per Guest first hour +\$4.00 each additional hour	<b>Platinum</b> Grey Goose Vodka Bacardi Silver Rum Tanqueray Gin Maker's Mark Bourbon Patron Silver Dewars Scotch  \$7.00 per Guest first hour +\$5.00 each additional hour
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# SPECIALTY COCKTAIL PACKAGES

## **Margarita Bar - Served "On The Rocks"**

\$10.00 per drink hosted | \$12.00 per drink cash

### **180 Rita Blanco**

Orange liquor, sweet & sour

### **Paloma Blanco**

Lime juice, squirt, grapefruit bitters

### **Hawaiian Punch**

Pineapple infused vodka, guava nectar, sweet & sour

### **Green Flash**

Jalapeño infused tequila, pineapple juice, Midori

## **Classic Martini Bar - Served Up**

\$10.00 per drink hosted | \$12.00 per drink cash

### **Manhattan**

Bourbon, sweet vermouth

### **Cosmopolitan**

Vodka, triple sec, cranberry

### **Cactus Sky**

Tequila, triple sec, cranberry

### **Sidecar**

Brandy, triple sec, lemon juice

## **Signature Drinks**

\$8.00 per drink hosted | \$9.00 per drink cash

### **P.S.S.T. (Pier South Signature Tini)**

Kir quince black tea infused vodka, sparkling wine, pineapple juice

### **Red or White Sangria**

Red wine or sparkling wine, P.O.M., brandy, fresh fruit

### **After Dinner Cordials**

Amaretto di Saronno, Bailey's Irish Cream, Courvosier VS, Drambuie, Frangelico, Gran Marnier, Kahlua, Sambuca Romana, Select Dessert Wines & Ports

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# Congratulations on Your Engagement!

*Thank you for considering Bad to the Bone BBQ  
for your Dream Wedding Celebration*

## WEDDING RECEPTION PACKAGE

### Our Wedding Reception Package includes:

**1 Hour Cocktail Reception** featuring our Grand Beer & Wine Package and our Silver Spirits Package

**Tray Passed Hors d'Oeuvres** a selection of 3 items

**3-Course Dinner** designed by Executive Chef Andrew Monterrosa

*The price of your Wedding Package will be determined by your entrée selection.*

**Wine Service during Dinner** 2 glasses per person of BTTB house selections

**Champagne Toast**

**Custom Wedding Cake** provided by one of our preferred bakeries

### 1 Hour Cocktail Reception

**Grand Domestic Beer** – Budweiser & Coors Light

**Grand Import Beer** – Corona, Negra Modelo

**BTTB House Wine Selections** – Simple Life Chardonnay & Cabernet Sauvignon

**Silver Spirits** – Seagram's Vodka, Barton Rum, Barton Gin, Barton Whiskey, Giro Gold Tequila

**Fruit Juice, Soda, Still and Sparkling Water**

### Upgrade Your Bar Package:

Upgrade to Imperial Beer & Wine Package – add \$1 per person **OR** Royal Beer & Wine Package – add \$3 per person

Upgrade to Gold Brands – add \$2 per person or Platinum Brands – add \$4 per person

### Tray Passed Hors d'Oeuvres (Choose 3 Selections)

#### Cold

**Salmon Poke Tostada** – Avocado crema

**Lobster Tacos** – Cilantro, jalapeño tartar

**Ricotta & Roasted Grapes** – Crostini ricotta, honey

**Caprese Skewer** – Fresh mozzarella, cherry tomatoes, balsamic vinegar, California olive, garlic

**Fresh Bruschetta** – Aged balsamic, tomato, basil

**Shrimp & Scallop Baja Cocktail** – Tomato, cilantro

#### Hot

**Beef Brisket Wellingtons** – Boursin, Port Demi glace

**Thai Chicken Skewers** – Sweet soy/Thai peanut sauce

**Southwest Spring Rolls** – Avocado Crema, tomatillo salsa

**Prime Brisket Crostini** – Rosemary scented crostini, creamy horseradish, onion straws

**Crab Cake Stuffed Mushrooms** – Lemon butter, grated parmesan

**Smokehouse Sliders** – Topped with blue cheese slaw on pretzel rolls

**Brisket Quesadillas** – Chipotle crema, cilantro pesto

**Coconut Shrimp** – Pineapple sweet chili, cilantro

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# WEDDING RECEPTION PACKAGE (CONT')

## 3-Course Dinner

*The price of your Wedding Package will be determined by your entrée selection.  
For all menus with multiple entrée selections, you will be charged for the highest priced entrée.  
An exact count of each entrée choice must be given with the final guarantee 5 days prior.*

### First Course (Choose One)

- Seasonal House Salad** – Organic baby mixed greens, cheddar jack, cherry tomato, croutons
- Wedge** – Iceberg lettuce, crispy bacon, cherry tomatoes, egg, red balsamic and bleu cheese dressing
- Spanish Caesar** – Pepitas, cotija cheese, tortilla strips, creamy cilantro dressing
- Classic Caesar** – Romaine hearts, garlic parmesan dressing, buttered torn croutons

### Second Course (Choose up to 3)

#### \$75 Entrée Selection

- Fire Roasted Tri Tip** – Smashed potato salad, mac 'n cheese
- Red Ale Gazed Pork Chop** – Garlic bashed potatoes, grilled asparagus
- Mary's Farm Chicken** – Garlic rosemary cream sauce, roasted brussel sprouts, herb potatoes, chicken jus

#### \$85 Entrée Selection

- Baby Back Ribs & BBQ Chicken** – Green chili au gratin potatoes, charred broccolini, original BBQ sauce
- Balsamic Grilled Atlantic Salmon** – Citrus ginger carrot puree, roasted vegetables, fennel
- Mesquite Grilled NY Strip** – Grilled vegetables, garlic bashed potato, Worcester-chive butter

#### \$95 Entrée Selection

- Petite Filet and Mexican White Prawn Duo** – Garlic bashed potatoes, roasted local vegetables, white wine scampi
- Whole Roasted Branzino** – Lemon, fennel, parmesan roasted petite potatoes, roasted local vegetables, lemon butter
- Filet Mignon "Oscar"** – Baja crab cake, grilled asparagus, garlic bashed potatoes, béarnaise sauce

### Dessert (Choose One)

- Wedding Cake or Cupcakes** – by preferred vendor
- California Olive Oil Cake** – Salted caramel, pistachio, strawberry
- Chocolate Pecan Pie** – Whipped cream, mint
- Salted Caramel Bread Pudding** – Vanilla ice cream, caramel sauce, fresh berries

*Prices are exclusive of the 20% Service Charge and Current Sales Tax*



# BREAKFAST & BRUNCH MENUS

**Thank you for considering Bad to the Bone for your Special Event**

*Prices and items are subject to change based on the season and availability.*

**50 Guest Minimum**

## BREAKFAST BUFFETS

*All buffets include fresh orange juice, pressed apple juice, coffee by "Café Moto" and tea station.*

### **Continental – \$12 per person**

Fresh fruit display, flaky croissants & assorted muffins, whipped butter, strawberry preserves.

### **Deluxe Breakfast Buffet – \$17 per person**

Cage free scrambled eggs, herbed Yukon gold potatoes with caramelized onions, smoked bacon, apple cinnamon sausage, fresh fruit display, toaster station featuring artisan breads, whipped butter, strawberry jam.

### **Buenos Dias Breakfast Buffet – \$18 per person**

Cage free scrambled eggs, smoked pork verde, chilaquiles station with corn tortilla chips, salsa rojo, cotija, pico de gallo, jalapeño crema, pinto beans, fresh fruit display, warm corn and flour tortillas.

## Breakfast Buffet Accompaniments

### **Salmon Platter – \$9 per person**

House-smoked salmon and capers, red onion, hard-boiled egg, whipped cream cheese.

### **Toaster Station – \$4 per person**

Artisan breads, English muffins, whipped butter, Seasonal preserves.

### **Individual Greek Yogurt Parfait – \$6 per person**

House granola, fresh berries, bananas.

### **Breakfast Fritatta – \$6 per person**

Short rib, roasted pasilla, pepper-jack cheese, avocado crema, tomatillo salsa.

### **Cali Benedict – \$8 per person**

Poached egg, English muffin, spinach avocado salad, basil hollandaise.

### **Cowboy Hash – \$5 per person**

Smoked brisket, pepper-jack cheese, crispy potatoes, fire roasted peppers and onions, roasted tomatillo salsa, flour tortilla.

### **Fresh Seasonal Fruit Display – \$5 per person**

### **Chef's Selection Sweet Breakfast Breads – \$6 per person**

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# LUNCH PACKAGES

2-Courses: Starter of Soup or Salad and Entrée or Entrée and Dessert \$18 per person

3-Courses: Starter of Soup or Salad, Entrée and Dessert \$20 per person

Lunch Packages include Coffee, Ice Tea and Sodas

Maximum of three entrée selections (including vegetarian selections)

An exact count of each entrée choice must be given with the final guarantee 72 hours prior.

**50 Guest Minimum**

## Starter of Soup or Salad (Choose One)

### Soup

**Green Chili Lobster Bisque** – Roasted corn relish, cotija cheese

**New England Clam Chowder** – Chopped clams, potatoes, celery, cream

**Smoked Beef Minestrone** – Fresh pasta, local vegetables, thyme

### Salad

**Seasonal House Salad** – Organic baby mixed greens, cheddar jack, cherry tomatoes, buttered torn croutons

**Wedge Salad** – Iceberg lettuce, cherry tomato, red onions, bacon, egg confetti, red balsamic and blue cheese dressing

**Classic Caesar** – Romaine hearts, garlic parmesan dressing, buttered torn croutons

**Tri-Color Beet Salad** – Winter chicory, poppy seed vinaigrette, citrus goat cheese, roasted pistachios

## Entrées (Choose up to 3)

*Served with french-fries or house-made chips.*

**Ranch Cheese Burger** – Aged cheddar, lettuce, tomato, red onion, 1000 island, brioche bun

**Smoked Turkey & Pork Belly** – Thick sliced smoked turkey breast, pork belly,

Swiss cheese, avocado pepper spread, tomato, country squaw bread

**Wood Grilled Portabella** – Avocado lime aioli, pepper-jack cheese, shredded iceberg lettuce, tomato, served on a brioche bun

**Smoked BBQ Chicken** – Smoked half chicken, served with original BBQ sauce

**Carolina Pulled Pork** – 14-hour smoked pork shoulder topped with cole slaw on a brioche bun

**Prime Beef Brisket** – Caramelized onion, BBQ sauce, pickle spear, red onion, aged cheddar on a fresh brioche bun

**Fire Roasted Tri Tip** – Carved Angus beef, pickle spear, red onion, original BBQ sauce on a fresh French roll

## Dessert (Choose One)

**Salted Caramel Bread Pudding** – Vanilla ice cream, Caramel sauce, fresh berries

**Chocolate Pecan Pie** – Dark chocolate, toasted pecans topped with whipped cream

**Fresh Fruit Cobbler** – Peach, Apple, Blackberry or Cherry, topped with whipped cream

**Crème Brulee** – Vanilla custard, macerated strawberries, whipped cream

## LUNCH BUFFET MENU OPTIONS

*Based on a Maximum 1 Hour Serve Time. Includes Coffee, Ice Tea and Sodas*

**50 Guest Minimum**

### Deluxe Deli – \$20 per person

Smoked, free-range turkey breast, maple cured ham, chili rubbed roast beef, selection of sliced cheeses, gem lettuce, tomato, shaved red onion, herb mayo, Dijon mustard, assorted artisan breads, Yukon gold potato salad, fresh fruit salad,

Farmers chop salad with coriander vinaigrette, chef's selection of cookies and brownies

### Ranchero Lunch – \$20 per person

Marinated grilled chicken breast, carne asada with grilled scallions, Spanish rice, borracho beans, Mexican street corn salad, warm corn and flour tortillas, salsa rojo, guacamole, cotija cheese, pico de gallo, jalapeño crema, baja slaw,

Mexican fruit salad, Mexican hot chocolate pudding

### Mid-Day Lunch – \$30 per person

Pan-roasted Atlantic salmon, farro kale salad, ale-braised short rib, herb carrots, white cheddar grits, parmesan fried potatoes, organic baby green salad, sherry vinaigrette, Hawaiian sweet rolls, whipped butter, vanilla bean cheesecake, crème brulee

### BBQ Lunch – \$25 per person

Smoked BBQ Chicken or Organic BBQ Chicken Breast, Carolina Pulled Pork, Carved Tri Tip, Prime Beef Brisket or Smoked Turkey Breast, Potato Salad, Ranch Style Beans, Grilled Vegetables, Mac N Cheese, Fresh Fruit Salad, Baby Green Salad,

Southern Cornbread with Honey Butter, Fresh Fruit Cobbler with Vanilla Bean Ice Cream

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# EVENT CENTER POLICIES

## FOOD & BEVERAGE

All food and beverage must be purchased through **Bad to the Bone BBQ** and is subject to 7.75% CA state sales tax and 20% service charge. All banquet pricing is subject to change unless a signed contract has been submitted.

## FOOD AND BEVERAGE MINIMUMS

\$1,000.00 Food and Beverage Minimum (Monday through Thursday Lunch) from the banquet menu

\$2,000.00 Food and Beverage Minimum (Monday thru Thursday Evenings) from the banquet menu

\$4,000.00 Food and Beverage Minimum (Friday and Saturday Evenings) from the banquet menu

\$3,000.00 Food and Beverage Minimum (Sunday Evenings) from the banquet menu

Entrée selection on all banquet menus will be limited to two choices, including a vegetarian choice; exceptions will be made for medical or religious needs. If two entrées are selected a \$2.00 surcharge will apply

It is the guest's responsibility to phone the Sales Office with the guaranteed number of guests by 12:00PM, three business days prior to the event. The guaranteed number is the minimum number of meals that will be charged, even if fewer guests attend this number must be at least 70% of the original number of persons indicated on the letter of agreement. If no guarantee is provided we will use your original number of expected guests as the guarantee. Any additional entrées requested, after the guaranteed count is received, will be at the Chef's discretion and based on availability. Upon request, we will set for 5% above your guaranteed number.

All federal, state and local laws with regard to food and beverage purchases and consumption are strictly adhered to.

Maximum Occupancy 125 guests.

## ADDITIONAL SERVICES – Pricing Upon Request

Podiums, sound system, custom linens, chair covers, dance floor, cocktail tables, etc.

## DEPOSITS/PAYMENT

A deposit determined by the Sales Office is required to confirm space. If billing privileges have been established, a cancellation fee determined by the Sales Office may apply in lieu of deposit.

For social events a 50% prepayment is required six weeks prior to the event date in addition to the deposit.

All functions must be paid in full five business days prior to function date unless billing privileges have been made at least 30 days in advance with the Sales Office.

Payment must be in the form of cash, cashier's check, or a major credit card. If the function requires an open bar, a bar estimate must be paid in advance. Group must provide a major credit card for the balance of the function.

Debit cards will not be accepted for final payment. Direct bills not paid within 30 days, net 30 terms, will be charge an additional 1.5% per month on all unpaid balances.

Client agrees to pay reasonable attorney and all collection agency and other fees and expenses which may be incurred by **Bad to the Bone BBQ** in the collection of unpaid invoices or any part thereof.

Groups claiming California sales tax exemption status must make arrangements through the Sales Office 30 days prior to the scheduled event.

## EVENT CENTER POLICIES

**Bad to the Bone BBQ** management reserves the right to inspect and control all functions being held on the premises.

Use of the event center requires a minimum food purchase off the banquet menu, advanced reservations, and requires the use of **Bad to the Bone BBQ** staff. Guests are allowed to arrive no earlier than 60 minutes before their reservation start time to set up/decorate unless other arrangements have been made.

Meal selection, approximate number of guests expected, equipment requests, room arrangements and all details must be made three weeks prior to the function by contacting Sales Office.

It is policy of the event center that all scheduled event times in the contract are strictly adhered to and the banquet room are vacated on schedule. If your time schedule changes, please contact the Sales Office who will make every effort to accommodate your request.

**Bad to the Bone BBQ** Management reserves the right to limit the noise volume in our event center. All banquets, music, and dancing scheduled for the events center must end by 12:00am. Amplified music must end by 10:00pm.

Alcoholic beverages must be consumed in designated areas. No outside liquor is permitted in to the facility. State law requires photo ID for proof of age **BANQUET ROOM LIABILITY**.

The guest agrees to be responsible for any damages done to the premises during the period of time the premises are under guest control or for any independent contractor hired by the guest. Liability for damages to the premises will be charged accordingly. Scotch tape, nails, push pins or potentially damaging fasteners may not be used on walls or ceilings. No open flame candles are allowed

The event center will not assume any responsibility for the damage or loss of merchandise or articles left on the property prior to, during or following your function.

## DECORATIONS AND DAMAGE

The Host Party is responsible for any and all vandalism, loss of property, and damage to the premises that are the result of themselves or their guests. **Bad to the Bone BBQ** will not permit anything affixed, stapled, glued and/or taped to banquet walls. Use of confetti, glitter, or rice will require a \$450 cleanup charge. **Bad to the Bone BBQ** does not assume liability for personal property.

## BANQUET AVAILABILITY

Receptions are available any day of the week. Please refer to our Rental Facility Fee pricing listed on the previous page. Reception time is 4 hours with additional hours at \$500 per hour.

## TASTINGS

**Bad to the Bone BBQ** requires a \$25 per person charge for event food tastings.

## BAR GUIDELINES

All alcohol must be provided by **Bad to the Bone BBQ**. No outside alcoholic beverages are allowed to be brought onto the property. There will be a charge of \$250 for each bartender.