



CATER YOUR
Wedding WITH



Classic WEDDING BUFFET

Our classic wedding package is the standard of excellence, traditional, enduring, and memorable! Our experienced consultants and trained culinary team are here to help plan and execute the wedding of your dreams.

Whether you are looking for an intimate, grand, lavish, or informal wedding, we will help create the perfect custom-catered menu, décor, and ambiance for your special event, ensuring your buffet is both beautiful and delicious. If you prefer, Our BTTB BBQ team will supply a wood-burning pit grill for your event. A tantalizing aroma will fill the air as our chef grills the menu of your choice as you and your guests watch. So whether you're looking for a traditional wedding feast or something a little more unique, we are here to help make your special day perfect!

INCLUDED IN *Classic* WEDDING BUFFET

Two Tray Passed Hors d'oeuvres,
Two Entrée Buffet
Salad
Two Sides
Bread
Beverage Station (lemonade, punch, tea)
Coffee Station
China Service (dinner and cake plates)
Stemware (water goblets & champagne flutes)
Flatware (dinner fork, knife, spoon, and cake fork)
Linens provided for buffet and beverage stations (white or ivory)

Optional Add-On's
Wine Service or option to purchase wine
Couples Signature Cocktail
Champagne toast

Pricing determined on selections
3-Entrée, hors d'oeuvres or duet plate available

RELAX
YOU'RE

Classic

Our Classic Package allows couples to have the essentials of their big day included in the package, with room to upgrade or remove items where they would like. This package takes care of the basics, so couples have more time to find the perfect vendors and decorations that they need to make the big day their own.

Classic WEDDING BUFFET

HORS D'OEUVRES

*Includes 2 selections
add on more selections for an additional cost*

Served Cold

Salmon Poke Tostada with Avocado Crema
Lobster Tacos with Cilantro and Jalapeño Tartar Sauce
Ricotta & Roasted Grapes Crostini with Ricotta and Honey Drizzle
Caprese Bites with fresh Mozzarella and Balsamic Reduction
Classic Bruschetta
Tenderloin Brioche with Tarragon Aioli
Shrimp & Scallop Ceviche with Poblano Romesco
Charcuterie & Cheese

Served Hot

Brisket Beef Wellingtons with Cabernet Demi Glace
Huli Huli Chicken Skewers with Sweet Soy, Thai Peanut Sauce and Scallions
Southwest Spring Rolls with Avocado Crema and Tomatillo Salsa
Maryland Crab Cakes with Roasted Pepper Aioli
Burnt Ends Crostini with Cheddar, Fried Onions & BBQ Sauce
Smoked Chicken Empanadas with Avocado Crema
Crab Stuffed Mushrooms with Lemon Butter Aioli and Grated Parmesan
Pulled Pork Sliders topped with Bleu Cheese Slaw on Pretzel Rolls
Brisket Quesadilla with Guajillo Crema, Tomatillo Salsa
Coconut Shrimp with Sweet Chili sauce



SALAD

Includes 1 selection

Spinach Salad – *slivered red onions, bacon, eggs, and tomatoes served with pomegranate vinaigrette*
Crisp Romaine Salad – *tomatoes, gorgonzola, and toasted pine nuts served with house-made vinaigrette*
Harvest Salad – *sliced pears, caramelized nuts, cherry tomatoes, feta cheese served with maple balsamic vinaigrette*
Caesar Salad – *parmesan croutons served with maple balsamic dressing*
Spanish Caesar – *roasted pepitas, cotija cheese, and tortilla strips served with creamy cilantro pepita dressing*
Southwestern Spinach Salad – *grilled corn, fire-roasted peppers served with citrus cilantro vinaigrette*
Santa Fe Salad – *roasted corn, yellow peppers, black beans, pepper jack cheese, avocado, tortilla strips served with cilantro pepita dressing*

Classic WEDDING BUFFET

ENTRÉES

*Includes 2 selections
add on more selections for an additional cost*

Fire Roasted Tri Tip – *with original BBQ sauce or cabernet demi glace*

Hickory Roasted Brisket – *with original BBQ sauce*

Baby Back Ribs – *hickory smoked and served with BBQ sauce*

Braised Beef Short Ribs – *served with pan juices*

Smoked Prime Rib – *lightly smoked, carved to order, and served with creamed horseradish and real au jus*

St. Louis Pork Ribs – *hickory smoked and served with original BBQ sauce*

Carolina Pulled Pork – *hand-shredded, tossed with Carolina sauce*

Beef Tenderloin – *oven roasted and served with Béarnaise sauce*

Stuffed Chicken Breast – *sun-dried tomato and feta cheese*

Pepper Crusted Sirloin – *topped with a green peppercorn sauce*

Hickory Roasted Turkey Breast – *served with original BBQ sauce*

Herb-Grilled Salmon – *with lemon butter sauce*

Mesquite Grilled Mahi-Mahi – *topped with grilled corn and avocado salsa*

BBQ Airline Chicken Breast – *mesquite grilled, glazed with BBQ sauce, topped with cheddar Jack cheese,
and crumbled bacon bits*

Baked Penne Pasta – *roasted peppers, mushrooms, artichoke hearts, mozzarella cheese*

Chicken Fusili – *blackened chicken, fire-roasted peppers, capers, foraged mushrooms, sherry garlic cream, and
parmesan wild mushroom risotto – crispy shallots and parmesan cheese*

House-Smoked Chicken – *with garlic rosemary cream sauce (whole chicken, portioned in 8 pieces)*

Lemon Caper Airline Grilled Chicken Breast

Classic WEDDING BUFFET

SIDE DISHES

Includes 2 selections

additional selections available

Roasted Garlic Mashed Potatoes

Green Chili Au Gratin Potatoes

Herbed Basmati Rice

Bleu Cheese Whipped Potatoes

Herb-Roasted Fingerling Potatoes

Maple Glazed Baby Carrots

Mac n Cheese

Charred Asparagus

Roasted Brussels Sprouts

Citrus Roasted Sweet Potatoes

Sherry Roasted Button Mushrooms

Roasted Seasonal Vegetables

BREAD

Includes 1 selection

Freshly Baked Ranch Rolls (white or wheat)

Southern Corn Bread

Freshly Baked Rosemary and Parmesan Rolls

Jalapeño-Cheddar Focaccia



Let's get STARTED

INITIAL PROPOSAL

Please complete the form at the bottom or give us a call to discuss the details of your wedding and reception. Once we've worked out the details we'll prepare an itemized proposal for you with the associated costs and send it to you by email. We look forward to hearing from you!

MENU TASTING & MEETING

Once we have a proposal in place that fulfills your wishes and meets your needs for your big day, we'll set up an in-depth and personalized meeting with you. Menu tastings are scheduled Monday through Thursday, starting at 11:30 AM or 1:30 PM. Tastings are \$60.00 per couple prior to booking. Upon a signed contract and deposit received a credit will be applied to your final bill.

DEPOSIT & FINAL STEPS

When you're ready to reserve our services, a 20% non-refundable deposit, along with a signed copy of the proposal will lock your date. You may still make changes before or after confirming your date. The balance is due eight days prior to the date of your event. A final guest count is needed ten days prior to your event, and your final total will be based on this number unless your actual guest count or staff time exceeds your guarantee. We look forward to a spectacular reception!

Name _____
first

_____ last

Email _____

Event Venue _____

City of Venue _____

Estimated # Guests _____

Event Date _____

On Site Grill ☐ Yes

Wine on tables ☐ Yes

Hosted Full Service Bar ☐ Yes

Hosted Beer & Wine ☐ Yes

No Host Cash Bar Service ☐ Yes

As an experienced catering company, we have been asked to perform additional services (not mentioned above) to help create the event of the client's dreams. Whether that dream includes a mocktail bar or special signature cocktails for a wedding reception, please don't hesitate to inquire about these services.

THE DETAILS

aka: terms & conditions

For any wedding event, a minimum non-refundable deposit of 20% of the total bill is required to confirm the event. All orders must be paid in full 3 business days prior to the event. Additional deposits may apply that require additional staff, rentals, venue fees, permits, etc. Clients must specify the exact number of guests 5 business days prior to event or estimated original guest count will be used as guaranteed minimum. We strive to accommodate your every need, but increased guest counts less than 5 business days, product and staffing cannot be guaranteed. Guests counts cannot be decreased or canceled on orders confirmed less than 72 hours in advance. It is the responsibility of the client to notify **Bad To The Bone BBQ** should it be necessary to cancel. Once a function has been confirmed and signed, if it is necessary to cancel, the following fees will apply:

Special Events (any event that requires special attention and planning)

- Less than 10 business days prior to the event 100% of the contracted price.
- Less than 30 days prior to the event 50% of the contracted price and 100% of all specialty items rented or purchased.
- Less than 24 hours prior to the event, 100% of the contracted price.
- Less than 72 hours prior to the event, 50% of the contracted price plus any specialty items rented or purchased.
- 72 hours or more prior to the event, 50% of contracted price plus any specialty items rented or purchased. If
- events are scheduled on holidays and/or during the month of December and canceled less than 10 days prior to the contracted date, 100% of the contracted price will be billed plus any specialty items and/or rentals ordered.

Only the management of **Bad To The Bone BBQ** has the authority to disclaim this policy and determine if any refund is forthcoming. **Bad To The Bone BBQ** reserves the right to make substitutions for items that may not be available due to current market conditions or any reasons beyond our control. All attempts will be made to accommodate the original order as best as possible. All substitutions will be comparable or greater in value.

If your event goes beyond the contracted time, the client will be charged an additional fee of \$100.00 per hour per attendant remaining on location, billed in one-hour increments.

Acts of God – If the event is canceled by the company/client due to rain, fire, flood, or any similar act of God beyond our control of the company/client, **Bad To The Bone BBQ** will be entitled to retain as it's the fee an amount equal to all costs incurred by in it's planning and coordinating the event, including staff time at the minimum hourly rate of \$75.00 per hour. If the event is rescheduled with **Bad To The Bone BBQ**, we will be entitled to a fee that covers services and expenses that may be duplicated.

Bad To The Bone BBQ reserves the right to stop the service of any contracted bar operation including bartender services, bar packages, and/or related alcohol products and services sold, that is distributed in an unlawful manner or in conjunction with any sold alcohol products and services without the written permission of **Bad To The Bone BBQ**. Violation of the agreement will result in the termination of contracted bar operation and/or services with no refunds.

Bad To The Bone BBQ is contracted to supply the food in a safe and timely manner. For everyone's protection, no other foods shall be permitted or displayed without the written consent of **Bad To The Bone BBQ**.

Bad To The Bone BBQ reserves the right to remove all leftover food and products not consumed by the time designated for each event. If the client/customer decides to keep any leftover food, it becomes the client/customer's responsibility for proper handling (i.e., refrigeration, etc.).

Bad To The Bone BBQ is not responsible for any damages or replacement of clients' items or property that might have been, but are not limited to, lost, misplaced, or stolen. The customer waives any damages based on embarrassment, humiliation, or other damages from sensitivities. If the scheduled pick-up time and/or breakdown time are changed by the client/customer without prior notification, an additional charge may apply. The customer is responsible for: All items, rentals, and equipment provided for the event. In the event that any of these items are missing, damaged, or destroyed, the client agrees to replace the items at their replacement cost.

By signing the confirmation on the invoice and/or contract you accept and agree to these terms.

949.276.5757

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