

# WELCOME 'YA ALL

AT BAD TO THE BONE BBQ, WE BRING THE AUTHENTIC TASTE OF PIT-SMOKED BBQ RIGHT TO YOUR EVENT. WHETHER YOU'RE MARKING A SUCCESS, CELEBRATING A SPECIAL OCCASION, OR HOSTING A CORPORATE GATHERING, WE PROVIDE A TAILORED AND STRESS-FREE CATERING EXPERIENCE TO SUIT YOUR REQUIREMENTS.

OUR SERVICES INCLUDE DELIVERY, FULL-SERVICE CATERING, OR ON-SITE GRILLING. WE PRIORITIZE QUALITY AND EXCEPTIONAL SERVICE AND ONLY SERVE THE FINEST USDA CHOICE AND PRIME MEATS, ORGANIC FREE-RANGE CHICKEN, SCRATCH-MADE SIDES, AND MUCH MORE. OUR BBQ IS SLOW-SMOKED TO PERFECTION IN OUR J&R OYLER SMOKERS, WHICH ARE FUELED BY WOOD ALONE TO PRODUCE THE ULTIMATE "REAL PIT BBQ." CONTACT US TODAY TO SPEAK WITH OUR FRIENDLY TEAM AND BOOK YOUR NEXT EVENT. WE LOOK FORWARD TO COLLABORATING WITH YOU AND MAKING YOUR OCCASION A DELICIOUS BBQ EXTRAVAGANZA!

## ASK ABOUT OUR CUSTOMIZED MENU OPTION!

WE UNDERSTAND EACH EVENT IS UNIQUE. OUR TEAM WILL WORK CLOSELY WITH YOU TO CREATE A PERSONALIZED SELECTION OF DISHES THAT PERFECTLY REFLECTS YOUR PREFERENCES AND THE THEME OF YOUR EVENT.

# SERVICE OPTIONS

Please note a 5% fee will be added to all catering orders placed online.

### PICK UP

We ask that you order for at least 10 folks. Once you let us know your preferred pick-up time, we'll have your BBQ order ready and waiting for you. Your food will be piping hot and served in aluminum containers, complete with plates, cutlery, wet napkins, and serving utensils.

### DELIVERY

To get the party started, you'll need to order for at least 25 folks and spend a minimum of \$600.00. Just let us know where the shindig is happening, and we'll get your food to you 30-45 minutes before it starts, piping hot and ready to go in aluminum containers. Keep in mind, though, that delivery fees will start at \$50 and might go up if y'all are far from us.

### DELIVERY & SETUP

A minimum order of 25 folks is required with a minimum spend of \$600. We'll bring your food, piping hot and ready to serve in chaffing dishes, straight to your event, 30-45 minutes prior to the shindig. You can purchase the chaffing dishes for \$25 each, and they're yours to keep. However, delivery fees will start at \$50 and may rise depending on how far y'all are from us.

### FULL SERVICE

Y'all must order for at least 75 folks. But don't fret none, leave the setup to us! Our team of friendly and professional Pitmasters will bring everything needed for a stress-free, buffet-style experience. We'll set up the buffet tables, fancy chafing dishes, and elegant linens, and our experts will carve up some prime USDA beef brisket or tri-tip right on the spot. Your guests will savor fresh, hot-off-the-grill portions, all at no extra cost! Do keep in mind, though, that a 22% event production fee will be added to all full-service catering events.

## ALL-INCLUSIVE GRILL ON-SITE

A minimum order of 100 people is required. Allow us to bring the excitement of a live-fire barbecue to your event with our personal pitmaster. In addition to full-service catering, our professional and uniformed pitmasters will grill on-site and prepare your selected menu fresh and hot for your guests. Please note that only certain menu items will be prepared or finished on-site, and a 22% production fee is added to all grill-on-site events.

Sales tax, where applicable, will be applied to all events and services. The final charges may vary based on the specifics of your event. A 22% event production fee is added to all full-service and grill-on-site events, but gratuity is not included and is left at the customer's discretion. A 3% credit card fee may apply, if applicable. To ensure availability, full-service options should be booked at least one week prior to your event, and grill-on-site options require a two-week advance notice.

# PARTY TO THE PEOPLE!

WE LOOK FORWARD TO BRINGING THE RENOWNED HOSPITALITY OF OUR RESTAURANT TO YOUR EVENT. OUR CAPABLE AND PROFESSIONAL STAFF WILL WORK HARD TO ENSURE THAT YOU AND YOUR GUESTS CAN RELAX AND SAVOR FRESH AND DELICIOUS BBQ.

WHETHER CELEBRATING A SPECIAL OCCASION OR CATERING AN OFFICE PARTY, WE STRIVE TO PROVIDE A SEAMLESS AND CUSTOMIZABLE EXPERIENCE THAT MEETS THE UNIQUE NEEDS OF EACH EVENT. ALL OUR MEATS ARE SLOW-COOKED IN WOOD-FIRED PITS FOR THE ULTIMATE REAL PIT BBQ EXPERIENCE.

WE PUT EXTRA LOVE AND CARE INTO EVERYTHING WHICH IS WHY Y'ALL KEEP COMING BACK FOR MORE.



## PLACE YOUR ORDER

ORDER ONLINE AT:

**BADTOTHEBONE-BBQ.COM**

OR CALL:

**949-276-5757**

to speak with our Catering Specialist

WE'RE EXCITED TO PARTNER WITH YOU ON YOUR NEXT EVENT!



# REAL PIT BBQ CATERING MENU

ORDER ONLINE AT:

**BADTOTHEBONE-BBQ.COM**

**949-276-5757**



# MEXI Q

## STREET TACO PLATTER

12 taco platter • 60 30 taco platter • 145

served with cilantro & onion, mexiq slaw, tomatillo salsa, and cotija cheese  
pick two: smoked carnitas • pulled chicken • barbacoa brisket • tri tip

## BURRITO PLATTER

12 Burrito Platter • 65 30 Burrito Platter • 150

served with charro beans, cilantro-lime rice, jack cheese, guajillo chili sauce, and avocado crema.  
pick two: barbacoa brisket • smoked chili verde • blackened chicken

## BUILD YOUR OWN

All Mexi Q packages served with charro beans, cilantro lime rice, Mexi-Q-Slaw, house-made chips, chicharrones, roasted tomatillo salsa & pico de gallo, plates, cutlery, wet naps, serving utensils included.

25 PERSON MINIMUM FOR DELIVERY  
FULL SERVICE ADD \$10 PER PERSON 75 GUEST MINIMUM  
GRILL ON SITE ADD \$15 PER PERSON, 100 GUEST MINIMUM

## PICK YOUR ENTREES

CHOOSE 2 ENTREES • 22/PP

CHOOSE 3 ENTREES • 25/PP

CHOOSE 4 ENTREES • 27/PP

SMOKED CHILI VERDE  
CHILI VERDE PORK RIBLETS +3  
BARBACOA BRISKET +3  
SMOKED CARNITAS  
PULLED SMOKED CHICKEN

MEXI Q ENCHILADAS  
BARBACOA BRISKET+3  
SMOKED CHILI VERDE  
PULLED SMOKED CHICKEN+2  
CHEESE & ROASTED CORN

CHICKEN FAJITAS +3  
TRI-TIP FAJITAS +3  
VEGGIE FAJITAS +2  
CHICKEN FAJITAS +3

## CASUAL FARE

THIS PLATTER IS A CONVENIENT OPTION FOR BUSY EVENTS. IT FEATURES AN ASSORTMENT OF YOUR FAVORITE GRAB-AND-GO WRAPS, MAKING IT THE PERFECT SOLUTION FOR A HASSLE-FREE CATERING EXPERIENCE.

## IT'S A WRAP

SMALL PLATTER 12 HALVES \$75 LARGE PLATTER 30 HALVES \$160

### PITMASTERS SIGNATURE

Smoked Pork, Chopped Beef, Cheddar Jack Cheese, Coleslaw, Pickled Red Onion, Original BBQ Sauce

### SOUTHWEST CHICKEN

Pulled Smoked Chicken, Black Beans, Roasted Corn, Shredded Lettuce, Pico De Gallo, Pepper Jack Cheese, Cilantro Pepita Dressing

### ULTIMATE VEGGIE

Black Beans, Shredded Lettuce, Roasted Corn, Cilantro, Cheddar Jack Cheese, Carrots, Diced Tomato, Tortilla Strips, Avocado and Ranch Dressing

# BBQ YOUR WAY

25 PERSON MINIMUM FOR DELIVERY  
FULL SERVICE ADD \$10 PER PERSON 75 GUEST MINIMUM  
GRILL ON SITE ADD \$15 PER PERSON, 100 GUEST MINIMUM

All bbq packages are served with cornbread & honey butter plates, cutlery, wet naps, and serving utensils included.

CHOOSE 2 ENTREES AND 3 SIDES \$23 PER PERSON

CHOOSE 3 ENTREES AND 3 SIDES \$26 PER PERSON

CHOOSE 4 ENTREES AND 4 SIDES \$28 PER PERSON

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## PICK YOUR PROTEINS



SLICED BRISKET  
TRI-PEPPER SMOKED SAUSAGE  
SMOKED TURKEY BREAST +3  
PULLED PORK  
TRI-TIP  
BBQ CHICKEN  
PULLED CHICKEN  
CHICKEN BREAST +3  
BABY BACK RIBS +3  
ST. LOUIS RIBS +3  
SMOKED SALMON +7  
WOOD FIRED PORTOBELLA +3

2

## PICK YOUR SIDES



RANCH BEANS  
COLESLAW  
SEASONAL VEGETABLES  
POTATO SALAD  
GARLIC BASHED POTATOES

PREMIUM SIDES  
EXTRA \$2.00 PER PERSON

GARDEN SALAD  
CEASAR SALAD  
POBLANO CREAMED CORN  
MAC N CHEESE  
ROASTED SWEET CORN

3

## COMPLETE YOUR PACKAGE

TOSS A SALAD ON  
small • 40  
serves 10-15  
large • 70  
serves 30-35

FRESH BAKED  
COOKIES

BEVERAGES  
sweet Tea  
fresh lemonade  
sodas

ADD SANDWICH  
ROLLS  
9/bag

MAKE IT SAUCY  
original & spicy  
BBQ sauce  
9/pint • 16/quart



## BURGER BAR

available with full-service catering with onsite grilling, requires minimum of 100 guests

1/3 lb. fresh ground chuck and all-beef hot dogs served with a choice of 3 classic sides. 20/person

# BBQ SANDWICH FEAST

available for pick up or delivery only • pick up 10 person minimum • deliver 25 person minimum

family-style meal served with brioche buns, pickles, and BBQ sauce.  
plates, cutlery, and wet naps included.

1 smoked meat +  
2 classic sides  
19/pp

### PICK YOUR PROTEIN

carolina pulled pork, pulled smoked chicken, chopped beef brisket +2 or fire roasted tri tip +2

2 smoked meats  
+ 2 classic sides  
21/pp

# ADD ON'S

## FULL SERVICE & GRILL ON SITE

includes table linens, & quality service ware

BEVERAGES

CHOOSE TWO 5/pp

STRAWBERRY LEMONADE  
CLASSIC LEMONADE

SWEET TEA  
TROPICAL TEA

INFUSED WATER

DESSERTS

CHOOSE TWO 6/pp

HOUSE-BAKED COOKIES  
CHOCOLATE CHUNK BROWNIES

SALTED CARAMEL BREAD PUDDING  
FRUIT COBBLER  
BANANA PUDDING

## PICK-UP DELIVERY

BEVERAGES

BOTTLED WATER & CANNED SODA 3/EACH  
FRESH STRAWBERRY OR CLASSIC LEMONADE gal 12  
SWEET TEA gal 12

DESSERTS

FRESH BAKED COOKIES  
assorted platter of fresh baked chocolate chip cookies,  
peanut butter, snickerdoodle, white chocolate chip &  
macadamia nut 22/dozen

BANANNA PUDDING 42/75  
layers of just ripe bananas, whole vanilla wafers, sweet  
vanilla custard, fresh whipped cream 1/2 tray 40 full tray 75

CHOCOLATE CHUNK BROWNIES  
triple chocolate chunk with walnuts, sprinkled with powdered sugar 22/dozen  
SALTED CARMEL BREAD PUDDING  
brioche bread, toasted pecans, chocolate chips, warm caramel, whipped cream  
1/2 tray 45 • full tray 85

FRUIT COBBLER  
your choice of apple, peach, blackberry or cherry • 45 (serves 10-14)

ADD A SALAD ON  
TO ANY ORDER  
\$150 OR MORE  
Small serves 10-15  
Large serves 30-35

## TOSS A SALAD ON

GARDEN  
mixed greens, cucumber, cherry tomato, cheddar jack cheese, croutons • sm 30 lrg 59

CAESAR  
crisp romaine lettuce, croutons • sm 38 lrg 89

SOUTHWEST  
roasted corn, yellow peppers, black beans, pepper jack cheese, avocado, tortilla  
strips, tossed with cilantro-pepita dressing • sm 38 lrg 89

## COMPLETE IT WITH A PROTEIN

PULLED PORK OR  
PULLED CHICKEN  
sm 35  
lrg 85

BLACKENED CHICKEN BREAST,  
BRISKET OR TRI TIP  
sm 60  
lrg 149

## APPETIZER TRAYS

PITMASTERS' BRISKET QUESADILLAS  
smoked brisket & pork, pepper jack cheese, caramelized onion, quajillo  
crema, tomatillo salsa - 25 pieces 75 • 60 pieces 175

SMOKED CHICKEN WINGS  
tossed with honey bbq and served with ranch or blue cheese  
• 25 pieces 60 • 60 pieces 125

SOUTHWEST SPRING ROLLS  
blackened chicken, pepper jack cheese, corn, black beans, avocado  
crema, tomatillo salsa - 25 pieces 75 • 60 pieces 175

SMOKEHOUSE SLIDERS  
pulled chicken or pulled pork • 25 each/ 75 • 60 each/160  
brisket or tri tip • 25 each/85 • 60 each/170

### SIGNATURE SIDES

MAC N CHEESE  
RANCH STYLE BEANS  
GARLIC BASHED POTATOES  
POTATO SALAD  
COLE SLAW

1/2 PAN 40  
FULL PAN 75  
40 75  
35 60  
35 60  
35 60

SEASONAL VEGETABLES  
FRIED BRUSSEL SPROUTS  
COLLARD GREENS  
CORN ON THE COB  
CORNBREAD

1/2 PAN 40  
FULL PAN 75  
40 75  
40 75  
4/EACH 4/EACH  
25 40/TRAY