

BAD TO THE BONE BBQ · SAN JUAN CAPISTRANO

PRIVATE EVENTS & BANQUET MENU

Real pit BBQ, smoked 12 to 24 hours over hickory and pecan. A private room, a full bar, and a team that has been running events in South Orange County since 2005.

1,700	100	150	FULL	82″
SQUARE FEET	SEATED	STANDING	PRIVATE BAR	DUAL SCREENS + AV

CORPORATE DINNERS · REHEARSAL DINNERS · HOLIDAY PARTIES · BIRTHDAYS
FUNDRAISERS · TEAM HAPPY HOURS · GRADUATIONS · CELEBRATIONS OF LIFE

BOOK YOUR DATE

(949) 276-5757

badtothebone-bbq.com/events-private-events

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

SERVED FAMILY STYLE, BUILT FOR A CROWD

BUFFET MENUS

REAL PIT BBQ

$48 PER GUEST

CHOOSE 2 MEATS · 3 SIDES · 1 SALAD · 1 BREAD · 2 DESSERTS

MEATS

Smoked Beef Brisket · Fire Roasted Tri Tip · Smoked BBQ Chicken · Carolina Pulled Pork · Smoked Pulled Chicken · House Smoked Sausage · St. Louis Pork Ribs · Baby Back Pork Ribs · BBQ Chicken Breast · Beef Ribs +8 · Salmon +8

SIDES

Ranch Style Beans · Coleslaw · Potato Salad · Seasonal Vegetables · Garlic Bashed Potatoes · Roasted Sweet Corn · Grilled Vegetables · Mac N' Cheese · Roasted Brussels Sprouts · Poblano Creamed Corn

SALAD

Garden · Santa Fe · Cobb · Harvest · Caesar

BREAD

Southern Cornbread & Honey Butter · Brioche Buns · Fresh Baked Ranch Rolls

DESSERT

Chocolate Vanilla Bread Pudding · Fruit Cobbler · Fresh Baked Cookies · Chocolate Chunk Brownies

TASTE OF MEXIQ

$46 PER GUEST

CHOOSE 3 ENTREES · 3 SIDES · 2 DESSERTS

ENTREES

Fajita Bar · Taco Bar · Al Pastor Pork Ribs · Barbacoa Brisket · Potato Tacos · Brisket · Tri Tip · Enchiladas: Smoked Chicken, Chile Verde, Barbacoa or Cheese

SIDES

Charro Beans · Cilantro Lime Rice · Spanish Caesar Salad · Garden Salad · Street Corn Salad · Grilled Vegetables · Green Chili Au Gratin Potatoes

DESSERTS

MexiQ Fruit Salad · Strawberry Churros · Tres Leches · House Made Cookies · House Made Sopapillas

HOW WE COOK IT

TWELVE TO TWENTY-FOUR HOURS OF REAL SMOKE

Everything comes off J&R Oyler wood-burning pits using hickory and pecan. USDA Choice and Prime meats, naturally aged and hand-cut. Organic free-range chicken. Sides made from scratch every morning. No gas shortcuts, no holding cabinets pretending to be a smoker.

ALL MENUS INCLUDE WATER, ICED TEA & LEMONADE · A FOOD & BEVERAGE MINIMUM AND 20% PRODUCTION FEE APPLY · CUSTOM MENUS AVAILABLE ON REQUEST · PRICES SUBJECT TO CHANGE · REVISED 10.2026

BUILD IT YOUR WAY

CUSTOM BUFFETS

CUSTOM BUILT BUFFET

ONE ENTREE $44 | TWO ENTREES $48 | THREE ENTREES $54

ENTREES

Smoked Beef Brisket · Fire Roasted Tri Tip · Smoked BBQ Chicken · Carolina Pulled Pork · Smoked Pulled Chicken · House Smoked Sausage · St. Louis Pork Ribs · Baby Back Pork Ribs · BBQ Chicken Breast · Grilled Chicken Piccata · Braised Short Rib Pasta · Baked Penne Pasta · Grilled Vegetable Lasagna · Lemon Caper Airline Chicken Breast · Beef Ribs +8 · Smoked Salmon +8 · Smoked Prime Rib +10

SIDES — CHOOSE 2

Ranch Style Beans · Coleslaw · Potato Salad · Seasonal Vegetables · Garlic Bashed Potatoes · Roasted Sweet Corn · Grilled Vegetables · Mac N' Cheese · Roasted Brussels Sprouts · Poblano Creamed Corn · Herb Roasted Potatoes

SALAD — CHOOSE 1

Garden · Santa Fe · Cobb · Harvest · Caesar

BREAD — CHOOSE 1

Southern Cornbread & Honey Butter · Brioche Buns · Fresh Baked Ranch Rolls · Rosemary Parmesan Rolls

DESSERT — CHOOSE 2

Chocolate Vanilla Bread Pudding · Fruit Cobbler · Fresh Baked Cookies · Chocolate Chunk Brownies

BBQ LUNCH BUFFET

$30 PER GUEST

CHOOSE 2 MEATS · 3 SIDES · 1 DESSERT

Available for events starting between 11:00 AM and 2:00 PM.

MEATS

Smoked Beef Brisket · Fire Roasted Tri Tip · Smoked BBQ Chicken · Carolina Pulled Pork · Smoked Pulled Chicken · House Smoked Sausage · St. Louis Pork Ribs · Baby Back Pork Ribs · BBQ Chicken Breast · Beef Ribs +8 · Salmon +8

SIDES

Ranch Style Beans · Coleslaw · Potato Salad · Seasonal Vegetables · Garlic Bashed Potatoes · Roasted Sweet Corn · Grilled Vegetables · Mac N' Cheese · Roasted Brussels Sprouts · Poblano Creamed Corn

DESSERT

Chocolate Vanilla Bread Pudding · Fruit Cobbler · Fresh Baked Cookies · Chocolate Chunk Brownies

DIETARY NEEDS

TELL US AND WE WILL HANDLE IT

Vegetarian, vegan, gluten-free, and allergy accommodations are built into every menu at no extra charge. Send us the list with your final headcount and the kitchen plates it separately.

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THE FIRST THING YOUR GUESTS TASTE

PASSED HORS D'OEUVRES

CHOICE OF 3 · PASSED FOR 30 MINUTES BEFORE DINNER

$12 PER GUEST

CHILLED

Caprese Skewer Tomato, Basil, Mozzarella, Balsamic Drizzle

Ricotta & Roasted Grape Crostini Ricotta, Grape, Honey Drizzle

Salmon Poke Tostada Salmon, Avocado Crema, Chipotle Aioli

Shrimp & Scallop Baja Cocktail Tomato, Cilantro

Charcuterie & Cheese Assorted

Fresh Bruschetta Aged Balsamic, Tomato, Basil

WARMED

Coconut Shrimp Sweet Chili Sauce, Cilantro

Brisket Quesadilla Pepper Jack, Tomato, Onion, Guajillo Crema

Thai Chicken Skewer Sweet Soy, Thai Peanut Sauce

Mini Brisket Beef Wellington Boursin, Port Demi Glaze

Prime Brisket Crostini Creamy Horseradish, Onion Straws

Mini Pulled Pork Slider Pork, BBQ Sauce, Brioche Roll

Crab Stuffed Mushroom Lemon Butter, Parmesan

Southwest Spring Roll Blackened Chicken, Pepper Jack, Corn, Black Beans, Avocado Crema

Stuffed Chicken Meatballs Mozzarella, Marinara Sauce

Brisket Smash Burger Sliders Smoked Gouda, Caramelized Onion, Secret Sauce



ASK ABOUT
ON-SITE PITMASTER CARVING STATION

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SEATED, SERVED, START TO FINISH

THREE-COURSE PLATED DINNER

Priced per guest by entree. Starter of soup or salad, up to three entree selections, and dessert.

FIRST COURSE — CHOOSE ONE

SOUP

Green Chili Lobster Bisque · Roasted Corn Relish, Cotija

Smoked Chicken Chili · Cheddar Jack, Pico de Gallo

Tri Tip Stew · Red Potatoes, Local Vegetables, Fresh Herbs

SALAD

Baby Green · Spring Mix, Cherry Tomato, Cucumber, Cheddar Jack, Croutons

Wedge · Iceberg, Cherry Tomato, Bacon, Egg, Balsamic & Bleu Cheese

Classic Caesar · Romaine Hearts, Butter Parmesan Dressing

Harvest · Baby Greens, Dried Cranberries, Candied Pecans, Bleu Cheese

SECOND COURSE — CHOOSE UP TO THREE

Wild Mushroom Risotto Crispy Shallots, Parmesan Cheese	$45
Hickory Roasted Turkey Breast Garlic Bashed Potatoes & Gravy, Seasonal Vegetables, Cranberry Relish	$47
House Smoked Roasted Chicken Garlic Rosemary Cream Sauce, Roasted Brussels Sprouts, Herb Potatoes	$47
Fire Roasted Tri Tip Garlic Bashed Potatoes & Grilled Vegetables	$48
Smoked Beef Brisket Green Chili Au Gratin Potatoes & Brussels Sprouts	$48
Baby Back Ribs & BBQ Airline Chicken Breast Ranch Style Beans & Mac N' Cheese	$52
Red Ale Glazed Pork Chop Lemon Gremolata, Garlic Bashed Potatoes, Grilled Asparagus	$52
Port Wine Braised Beef Green Chili Au Gratin Potatoes, Charred Broccolini, Braising Au Jus	$54
Roasted Atlantic Salmon Parmesan Roasted Potatoes, Local Vegetables, Lemon Butter	$55
Mesquite Grilled New York Strip Garlic Bashed Potatoes, Grilled Vegetables, Worcester-Chive Butter	$60
Cowboy Ribeye Rosemary Potatoes, Asparagus Spears, Worcester-Chive Butter	$60
Blackened Chilean Seabass Turmeric Lime Rice, Grilled Broccolini, Lemon Herb Butter, Tomato Salad	$65
Mesquite Grilled Filet Mignon White Truffle Mashed Potatoes, Broccoli Spear, Truffle Foam	$75
Fire Grilled Lobster Tail Lobster Corn Mashed Potatoes, Heirloom Carrots, Brandy Lobster Cream Sauce	$85

THIRD COURSE — CHOOSE ONE

Chocolate Pecan Pie · Vanilla Crème Brûlée · Cheesecake · Chocolate Vanilla Bread Pudding

Menus with multiple entree selections are charged at the highest priced entree.

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FULL BAR, DEDICATED BARTENDER

BAR SERVICE

HOSTED ON CONSUMPTION

Full bar, guests order what they like, and the tab is settled at the end of the event. Set a spending limit or a fixed beverage list, then roll over to a cash bar once it is reached.

NO HOST / CASH BAR

Full bar, guests purchase their own drinks. The simplest option for large groups and fundraisers.

HOSTED DRINK PACKAGES — PRICED PER GUEST, PER HOUR

Mimosa Bar Sparkling Wine with Orange, Cranberry & Seasonal Juices	$24 / GUEST / HR
Margarita Bar House, Strawberry, Mango, Spicy	$26 / GUEST / HR
BTTB Signature Drinks Bar Country Girl, Whiskey Smash, Smokey Mountain, Peach Crush	$27 / GUEST / HR
Martini Bar Classic Martini, Manhattan, Lemon Drop, Cosmopolitan	$27 / GUEST / HR

$300

BARTENDER FEE · ALL BAR SERVICE

$30

CORKAGE · PER 750 ML BOTTLE

Custom wine and beer lists available on request. All alcohol is provided by Bad to the Bone BBQ.
A 20% gratuity is applied to all bar bills. Valid ID required. We card everyone.

WORTH ADDING

UPGRADES THAT EARN THEIR KEEP

On-site pitmaster and live carving station · Late-night snack board of smoked sliders and jalapeño cornbread · AV tech support for presentations · Custom welcome signage · Hosted bar upgrade to full spirits. Ask your coordinator to price any of these into your proposal.

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CONGRATULATIONS ON YOUR ENGAGEMENT

WEDDING RECEPTION PACKAGE

One price per guest, set by your entree tier. Everything below is included.

COCKTAIL RECEPTION
One hour. House wine & beer plus Silver Spirits package.

PASSED HORS D'OEUVRES
Your choice of three from the hors d'oeuvres menu.

THREE-COURSE DINNER
Designed with our Executive Chef.

DINNER WINE SERVICE
Two glasses per guest, poured tableside.

CHAMPAGNE TOAST
For every guest in the room.

CUSTOM WEDDING CAKE
Made by our preferred bakery.

FIRST COURSE — CHOOSE ONE

Seasonal House Salad · Wedge Salad · Spanish Caesar · Classic Caesar

SECOND COURSE — CHOOSE UP TO THREE

$75 SELECTION — $75 PER GUEST

Fire Roasted Tri Tip
Smashed Potato Salad, Mac N' Cheese

Red Ale Pork Chop
Garlic Bashed Potatoes, Grilled Asparagus

Mary's Farm Chicken
Garlic Rosemary Cream Sauce, Herb Potatoes, Roasted Brussels Sprouts

$85 SELECTION — $85 PER GUEST

Baby Back Ribs & BBQ Chicken
Green Chili Au Gratin Potatoes, Charred Broccolini

Balsamic Grilled Atlantic Salmon
Fennel, Citrus Ginger Carrot Puree, Roasted Vegetables

Mesquite Grilled New York Steak
Garlic Bashed Potatoes, Grilled Vegetables, Worcester-Chive Butter

$95 SELECTION — $95 PER GUEST

Petite Filet & Mexican White Prawn
Garlic Bashed Potatoes, Roasted Local Vegetables, White Wine Scampi

Whole Roasted Branzino
Lemon, Fennel, Parmesan Roasted Potatoes, Roasted Local Vegetables

Filet Mignon Oscar
Baja Crab Cake, Garlic Bashed Potatoes, Grilled Asparagus, Bearnaise

THIRD COURSE — CHOOSE ONE

Wedding Cake or Cupcakes · California Olive Oil Cake · Chocolate Pecan Pie · Chocolate Vanilla Bread Pudding

Package price is set by the highest priced entree selected. Bar package upgrades available.

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LET'S GET YOUR DATE ON THE BOOKS

HOST YOUR NEXT SHINDIG HERE

Tell us the date, the headcount, and roughly what you have in mind. Your event coordinator comes back within 24 hours with availability and a proposal built around your group.

01

Send the Inquiry

Date, headcount, and event type. Two minutes.

02

Build the Menu

We walk the room and shape the menu with you.

03

Sign and Celebrate

Deposit holds the date. We handle the rest.

CHECK AVAILABILITY · (949) 276-5757

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Food and beverage minimums vary by day and time. Your coordinator will confirm yours, along with deposit and cancellation terms, in your proposal.