HERITAGE RESTAURANT GROUP LLC.

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San Juan Capistrano, CA 92675

Heritage
SJC BARBECUE CA

ONSITE EVENT FOOD PRICING

Featuring ourJames Beard Nominated, and Michelin Bib Gourmand Food, Chefs, and Service Staff

All invoices will have a 18% Gratuity charge
Offered to parties of up to 40 Guests

PLATTER SERVICE RESERVATION

How it works:

A platter service reservation is a family-style dining service offered at heritage.

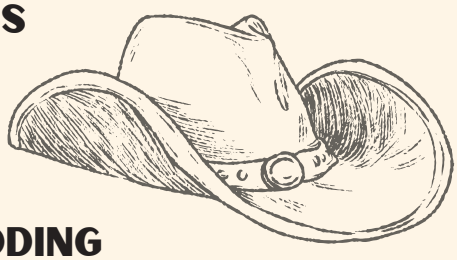
Choose one option below with a set of meat and sides for the entire group.

This is **not an individual preference dining choice**. Each platter is carefully crafted by our staff and will feed about 6-10 guests. There is a cash bar on-site, beverages can be purchased day-of.

OPTION #1: $65 PER PERSON

Pick Three Meats.

BRISKET **PULLED PORK** **PORK SPARE RIBS**
CHICKEN **SAUSAGE LINKS** **TRI TIP**



Pick Three Sides.

MAC & CHEESE **HOUSE SLAW** **TEXAS CHILI**
BRISKET BEANS **POTATO SALAD** **BANANA PUDDING**

OPTION #2: $80 PER PERSON

Pick Four Meats.

BRISKET **PULLED PORK** **PORK SPARE RIBS**
CHICKEN **SAUSAGE LINKS** **TRI TIP**

Pick Four Sides.

MAC & CHEESE **HOUSE SLAW** **TEXAS CHILI**
BRISKET BEANS **POTATO SALAD** **BANANA PUDDING**

A La Carte Add Ons

ADD MEAT OPTION
Add $15 Per Person

ADD SIDE OPTION
Add $5 Per Person

JALAPENO CHEDDAR CORNBREAD MUFFINS
Add $8 Per Muffin

DINNER ROLLS
Add $1 for 2 Rolls

PLEASE NOTE:
Pricing reflects base price only. Mandatory 18% Gratuity Fee, and other fees may apply.

SMOKED MEAT MAIN OPTIONS:

- **BRISKET:**
  12 Hour Smoked Prime Brisket.
- **TRI TIP:**
  Santa Maria style prime beef tri tip, cooked medium
- **PULLED PORK:**
  8 Hour Smoked Duroc Pulled Pork.
- **CHICKEN:**
  Heirloom Smoked Chicken
- **BABY BACK RIBS:**
  Smoked Pork Baby Back Ribs
- **SAUSAGE:**

  House Made Sausage Link, Beef/Pork Blend.
  Examples: Jalapeño Cheddar, Hot Link, Chorizo, Etc.

VEGETARIAN MAIN OPTIONS:

- **CHIMICHURRI MARINATED MUSHROOMS:**
  Smoked Portobello Mushrooms marinated in House Chimi, Grilled Leeks, Panela Cheese, Chile de Arbol.
- **FIREBOX VEGETABLE ENCHILADAS**
  Roasted Seasonal Vegetables, Guajillo Chile Sauce, Oaxaca Cheese
- **SEASONAL SUCCOTASH**
  Smoked Seasonal Vegetables, Fresno Chile Salsa Verde, Honey Buttermilk Grits

SIDE OPTIONS:

- **BRISKET BEANS:**
  Mayacoba Beans, Pork Belly Burnt Ends, Queso Fresco Cheese, Epazote, Ciltrano Topping.
- **TEXAS CHILI:**
  Smoked Ground Brisket, Garlic, Tomatoes, Chili Spices, Cheddar Cheese, Green Onions.
- **MAC AND CHEESE: (VEGETARIAN)**
  Cavatappi Noodles, House Made Cheese Sauce, Breadcrumbs, Parsley.
- **HOUSE SLAW: (VEGETARIAN)**
  Cabbage + Carrots + Cilantro + Mint + Thai Basil + Buttermilk Dressing
- **POTATO SALAD: (VEGETARIAN)**
  Red Potatoes + Onions + Celery + Fresh Herbs + House Made Buttermilk Dressing

SALAD:

- **HOUSE SALAD**
  Romaine, Buttermilk Dressing, Red Onion, Cherry Tomatoes, Cucumbers, Croutons