



EVENT PROPOSAL

# BACKYARDCATERING



# BACKYARD BBQ MENU

## APPETIZERS

HILL COUNTRY DIP STATION- BAR-B-GOOEY, Roasted Salsa, Hot Bacon Cheese Dip  
BBQ Stuffed Bacon Wrapped Jalapeños

### MAINS

#### TEXAS ARTISAN BRISKET

A "salt & pepper" brisket, trimmed & seasoned perfectly then hot-smoked over Texas oak.  
Served with our award winning Backyard Barbecue Sauce

#### HILL COUNTRY SAUSAGE

Meaty & peppery and sliced thick

#### PECAN SMOKED TURKEY BREAST

The best red meat alternative out there! Tender & juicy.

### SIDES

#### RED RIVER POTATO SALAD

An old family recipe. Made with red potatoes, eggs, green onions & a whole lot of love

#### CHUCK WAGON PINTO BEANS

We got this recipe from an old chuckwagon cook and make it from scratch just for you!

#### SWEET & SOUR COLESLAW

We think this is the best coleslaw out there and wager you will agree..

### FIXINGS

Kolache Rolls  
Jalapeno Cornbread Muffins  
**MASON JARS FILLED WITH:**  
Sweet Onions  
MeeMaws Pickles  
Grilled Whole Jalapeños  
Backyard BBQ Sauce  
White Glove Sauce

### BEVERAGES

Texas Iced Tea  
Sweet Tea  
Lemonade  
Water

### DESSERTS

Fredericksburg Peach Cobbler  
Texas Chocolate Sheetcake  
Pecan Pralines

### ADD-ONS \*

**APPS:** BBQ Jalapenos, Bacon Wrapped Chicken Bombs, Shrimp Brochette, Quesadillas, Cheese Tray, Veggie Tray, Baked Chz Grits  
**SIDES:** Garden Salad, Cornbread Salad, Corn Pudding, Mac & Cheese, Squash Casserole  
**BAR:** Beer & Wine Bar, Full Bar, Champagne Toast, Specialty Drinks  
**RENTALS:** China, Barware



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(281) 377-6127

# BACKYARD FAJITAS MENU

## APPETIZERS

**TEX MEX DIP STATION** - Roasted salsa, tangy queso and our signature creamy jalapeño sauce  
**CARNITAS NACHOS**- Our Carnitas Fumar on a chip with pico, jack cheese & green onion, torched then served.

### MAINS

#### MARINATED BEEF SKIRT

Tender inside skirts, marinated in our special seasonings overnight, then grilled over mesquite

#### RED FAJITA CHICKEN

Our plump juicy chicken breasts seasoned and grilled over mesquite

#### GRILLED MUSHROOMS & ONIONS

We know there are a few people out there that don't eat meat, so just let us know and we will throw in a veggie optional no extra cost.

### SIDES

#### TEX-MEX RICE

A Traditional Tex-Mex side dish made the old-school way.

#### BORRACHO OR REFRIED BEANS

Honestly, we start these beans with our fantastic Chuckwagon Bean recipe and then add the Tex Mex flavors we all love.

### FIXINGS

Grilled Onions  
Pico De Gallo  
Grated Cheese  
Sour Cream  
Fresh Roasted Salsa  
Guacamole

### BEVERAGES

Texas Iced Tea  
Sweet Tea  
Lemonade  
Water

### DESSERTS

Sopapilla Cheesecake  
Tres Leches Cake  
Polvarones

### ADD-ONS \*

**APPS:** Beef Empanadas, Smoked Chicken Flautas, Shrimp Brochette, Fajita Quesadillas, Cheese Tray, Veggie Tray

**SIDES:** Garden Salad, Stuffed Avocados, Tortilla Soup, Veggie Fideo, Grilled Corn Salad, Calabacitos

**BAR:** Beer & Wine Bar, Full Bar, Champagne Toast, Specialty Drinks, Aguas Frescas

**RENTALS:** China, Barware



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# STEAKHOUSE MENU

## APPETIZERS

**SPINACH ARTICHOKE DIP**- Served with our house made roasted salsa & rustic chips.

**STUFFED MUSHROOM CAPS**- Stuffed with our cheesy sausage mix & then covered with parmesan

## MAINS

### WHOLE GRILL ROASTED RIBEYE

Cooked to a perfect medium rare, sliced on the line and served with our White Glove Sauce

### GRILLED CHICKEN MEDALLIONS

Marinated and grilled over hardwood.

### GRILLED PORTOBELLO MUSHROOM

We know there are a few people out there that don't eat meat, so just let us know and we will throw in a veggie optional no extra cost.

\***OPTIONAL:** Grilled Salmon

## SIDES

### POTATOES AU GRATIN

Thin sliced russet potatoes in our creamy beurre blanc sauce, topped with parmesan & baked.

### GRILLED VEGETABLES

Seasoned and seared grilled peppers, onions, squash and carrots.

### SPINACH SALAD

Tender young spinach leaves, white mushrooms, red onions, bacon, croutons & our house made spinach salad dressing

## FIXINGS

White Glove Horseradish Steak Sauce

Backyard Steak Sauce

Au Jus Sauce

French Rolls

## BEVERAGES

Texas Iced Tea

Sweet Tea

Lemonade

Water

## DESSERTS

New York Cheesecake w/ Praline Sauce

Bread Pudding with Hard Sauce

Bourbon Glazed Chocolate Brownies

## ADD-ONS \*

**APPS:** Crab Stuffed Jalapeños, Prosciutto Wrapped Asparagus, Smoked Sirloin Bruschetta, Cheese Tray, Veggie Tray, Mushroom Strudel, Crab Cakes, Tequila Shrimp Cocktail, Lamb Lollipops

**SIDES:** Chopped Salad, Creamed Spinach, Green Beans & New Potatoes, Truffled Mac & Cheese, Sautéed Brussels Sprouts, Baked Potato

**BAR:** Beer & Wine Bar, Full Bar, Champagne Toast, Specialty Drinks, Whisky Tasting Bar

**RENTALS:** China, Barware



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# BACKYARD BURGER BUS

BURGERS & DAWGS	TACO TRUCK	LATE NIGHT SNACKS
Fresh 1/2# All Beef BCB Green Chile Turkey Burger Cuban Medianoche Chuckwagon Bog Jumper Dirty Bird 1/4# All Beef Kosher Dawg Backyard Sausage Dawg H-Town Greaser Dog Krauthünd Drunken Kraut Bratwurst Greasy Squeaker GCS Jalapeno Popper GCS	BEERbacoa Carnitas Fumar Chicken Tinga Surfer Dude Fish Tacos I Ain't No Shrimp Tacos Smoked Fajita Taco Walking Taco Salad Quesadillas  <i>South American Plancha                      Menus Available!</i>	The Hangover Greasy Squeaker GCS Godzirra H-Town Greaser Quesadilla Breakfast Tacos Chicken Biscuits Breakfast Sliders Medianoche BBQ Bologna & Cheese Bacon Pancakes Migas Tacos Brisket Hash & Egg

## FOOD TRUCK ADD ONS

Appetizer Trays  
 Hot Appetizers  
 Desserts

Bar Service\*  
 Servers/Attendants

Tables & Chairs  
 Linens  
 Bistro Lights

*\*We are the only company that can provide  
 bar service as well as food trucks.*

## FOOD TRUCK T&C

- We have a \$1000 minimum for events and \$1500 minimum for late night snacks
- Food truck range is 30 miles from our kitchen
- We can design a custom menu around your event!
- Food trucks are a slower process than a catered meal, please speak to one of our consultants on how to best utilize it in your event.
- Must have a flat place to park & access to power.
- 3 hours total time onsite



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# BACKYARD STATIONS, PLATES & MORE

## APPETIZERS

Anticuchos, Baby Potatoes w cheese & bacon, Bacon Deviled Eggs, Bacon Jam & Brie Empanadas, Bacon Wrapped Dates with Goat Cheese, Shrimp Brochette, Tinga Chicken Mini Tacos, Baked Brie w Raspberry Chipotle Sauce, BEERBacoa Street Tacos, BBQ Potato Skins, Black Bean Salsa, Texas Pinto Bean Hummus, Bleu Balls of Fire, Chips & Salsa, Bloody Mary Shrimp, BLT Dip, Boiled Shrimp, Cabrito Puffy Tacos, Campechana, Caprese Skewers, Tailgate Caprese Skewers, Caramelized Onion Dip, Carnitas Mini Taco, Cheese Station, Chicken & Goat Cheese Flatbread, Margherita Flatbread, Chicken Apple Sausage Skewer, Chicken Biscuit with Honey Bourbon Sauce, Chorizo & Potato Skewer, Chorizo Queso Blanco, Crab & Cheese Blintzes, Crab Pico Dip, Crab Stuffed Jalapeños, Fried Green Tomatoes, Fried Mac & Cheese Balls, Goat Cheese Phyllo Purses, Grapes Rolled in Goat Cheese, Beef Satay, Chicken Satay, Grilled Jalapeño Dip, Grilled Tomato Bruschetta, Grilled Oysters Lava-ca, Tequila Grilled & Chilled Shrimp, Holiday Meatballs, Jalapeño Grits Points, Polenta Points, Bruschetta, Olives, Spiced Nuts, Empanadas, Mushroom Phyllo Triangles, Mushroom Streudel, Pesto Cheese Terrine, Savory Cheesecake, Pinchos, Polenta Points with Bacon Jam, Quesadillas, Potato Cups with Pimiento Cheese, Prosciutto Wrapped Asparagus, Tenderloin Wrapped Asparagus, Bacon Wrapped Green Beans, Saltimbocca Skewers, Sausage Balls, Stuffed Mushrooms, Shrimp & Poblano Quesadillas, Shrimp Ceviche, Smoked Guacamole, Smoked Salmon Goat Cheese Tart, Smoked Sirloin on Crostini, Bacon Wrapped Jalapenos, Swedish Meatballs, Sweet Potato Empanadas, Texas Caviar, Catfish Cakes, Chicken Liver Pate, Twice Baked Baby Potatoes, Jalapeño Peach Grilled Quail, Sausage Polenta Bites, Cornbread Crabcakes

## STATIONS

### CARVING STATIONS

Beef Tenderloin, Whole Ribeye, Steamship Round, Smoked Turkey Breast, Roasted Pork Loin, Texas Lobster, Porketta, Bourbon Brown Sugar Ham

### TORCH STATIONS

Sirloin Picanha, Whole Ribeye, Tri Tip, Beef Ribs, Pork Tenderloin, Salmon on Cedar

### MAINS STATIONS

Paella Station; Pasta Station; Gordita Station; Build Your Own Taco Bar; Grilled Cheese Station; Baked Potato Bar, Quesadilla Station

### SIDES STATIONS

Build Your Own Mac & Cheese Station; Mashed Potato Martini Bar; Salad Shaker Bar; Biscuit Bar

### DESSERT STATIONS

Flaming Donut Holes; Shortcake Station; S'mores Station, Crepes Station; Chocolate Fondue Station; Bananas Foster Station;

## SMALL PLATES

**BONELESS BEER SHORTRIBS** on Horseradish Mashed Potatoes

**TEXAS LOBSTER (shrimp stuffed pork tenderloin)** - on Jalapeno Cheese Polenta

**SOUTHERN STEWED CHICKEN** on cheese grits with fried okra

**GARLIC BUTTER SHRIMP** with creole remoulade and rice pilaf

**STOUT BRAISED PORK SHANK** on colcannon

**GRILLED LAMB LOLLIPOP** on rosemary red potato hash with chimichurri sauce

**GOURMET BREWBURGER SLIDERS** with house made pub chips

**ENGLISH PUB FISH & CHIPS**

## DESSERTS

Apple Kuchen, Apple Strudel, Berry Buckle, Cobbler Shots, Banana Pudding Shots, Cake Icing Shots, Bread Pudding, Berry Cobbler, Bourbon Iced Brownies, Buttermilk Pie, Butterscotch Brownies, New York Cheesecake with Praline Sauce, Cinnamon Roll Bread Pudding, Peach Cobbler, Gingerbread, Banana Pudding, Angleberry Torte, Lemon Tarts, Lemon Bars, Pecan Tartlets, Pecan Cobbler, Sweet Potato Pie, Pineapple Upside Down Cake, Pig Picking Cake, Pecan Pralines, Strawberry Shortcake, Texas Sheetcake, Brownies, Cookies,



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**Scheduling Events:** A \$750 non-refundable booking fee is required at the time of booking to secure your desired event date. This payment will be applied to the final billing invoice. This gives you first right-of-refusal for that date and expires 21 days from time of receipt or once Event Agreement is executed. If no booking agreement is signed, the first \$750 in payments will be considered the non-refundable booking fee.

**Payment Terms:** Payment of 50% of the cost of the event is due with approved Event Proposal. Final payment is due 10 days prior to the event. Payments for established business accounts are due upon receipt of invoice. Prior to the event, client will provide Backyard Catering a credit card for incidental charges that occur on the day of or after the event begins (such as guest count overages, overtime, etc.) All checks are to be made out to The Backyard Grill Catering.

**Guest Count:** Client agrees to inform Backyard Catering 10 days in advance of event, as to the final number of guests. All changes related to the services listed in the invoice must be made no later than this date. Client will be charged for the number of guests and services on the invoice if no alternate final number is received. After confirmation of your event, the number of guests may not be lowered. Backyard Catering may or may not be able accommodate the needs of any guests that exceed the contracted amount.

**Prices:** Prices stated are good for 90 days from issuance. Events more than 90 days from issuance date of this agreement will have the pricing reviewed 30 days prior to the event. Prices are subject to change according to the market price of raw products and with final guaranteed number of guests. Caterer will inform Client of market price changes no later than 30 days prior to the event. Client will have the option of revising menu and service to offset cost adjustments prior to payment as described in Term 2. Upon final payment the price is fixed and may only change due to an increase in number of guests or mutually agreed upon changes in the services and products provided

**Tastings:** Backyard catering is happy to offer representative tastings once you are on contract and the initial payment has been made. We do tastings Monday-Thursday between 1PM & 5PM at The Backyard Grill. Cost of tasting is \$250 for up to 4 guests. \*Some menu items not eligible.

**Buffet Staff and Service:** Backyard Catering specializes in buffet service and custom event design. Enthusiastic and professional, our staff will welcome your Guests to the buffet and assist in serving the menu you've selected. Our consultants will determine the quantity of staff needed based on your menu and event details. Our buffet staff will set up, maintain & replenish menu items on the buffet, welcome guests & assist in serving the buffet as well as break down & clean up the buffet serving area.

**Time Schedule:** Client agrees to begin the event promptly at the scheduled guest arrival time on the invoice and to vacate the facility at the indicated guest departure time. Menu packages include a standard amount of buffet serving and set-up times. Standard times are: 1 1/2 hours of buffet serving time & up to 1 1/2 hours of set-up time prior to buffet service, dependent on event detail. Extended buffet serving and set-up times are also available. Additional set-up time may be required as dictated by event facilities or to allow for wedding ceremonies and other programs. These charges, starting at \$35 per hour per staff member, are dependent on quantity of staff needed and will be added to your proposal.

**Client's Responsibility:** Backyard Catering is not responsible for any items provided by client to the event. (i.e. beverages, flowers, cake, gifts, additional foods, dishes, glassware, serving pieces, etc.) We are only responsible for those items and services listed on the Event Agreement as provided by us and no other items. It is understood that the client will conduct the event in an orderly, timely manner, and in full compliance with all applicable laws, ordinances and regulations, and facility contract.

**Buffet Equipment & Dinnerware** Full Service Menus presented on our site include: buffet chafers, buffet serving pieces & utensils, heavy-weight, disposable plates, flatware, napkins & cups (if drinks are in Agreement.)

**Facility Fees:** Should function be held in a facility requesting additional fees or permits, equipment or conditions for the Caterers use of the facility, these additional fees are responsibility of the client and will be invoiced to the client and must be paid 14 days prior to the event.

**Bar Staff & Service:** We specialize in superior bar service. The bar packages presented in our brochure are designed to combine value-pricing and a variety of quality beverages. Bartenders are required when alcoholic beverages are provided by Backyard Catering. Our bartenders are TABC Certified. To ensure the safety of your guests, we reserve the right to slow or cease service as needed. We will not serve alcoholic beverages to anyone under the age of 21. We reserve the right to ask for identification. Our consultants will determine the quantity of bartenders and/or cocktail staff needed, based on the size and duration of your event. Event insurance may be required, please consult your event facility.

**Rentals and Upgrades:** Backyard Catering is proud to partner with several outstanding rental and event companies so we may recommend the best quality and pricing for all your finer touches. We can coordinate these for you or we are happy to refer you to a provider. Our consultants will determine the amount of rentals required for your event. Consider the following as you plan your event: Guest seating, tables, chairs, linens; china, flatware, glassware; centerpieces; tents, power, a/c & lighting; specialty service staff, bartending, cocktailing, bussing, cake service.

**Delivery & Travel Fees:** Events within 20 miles of our Cypress, Texas location do not incur any additional delivery fees for menu and beverage services. We are happy to be a part of events outside this radius and will add the appropriate travel fee to your proposal. If rentals are a part of your event detail, delivery and pick-up fees will be added to your proposal, based on event location.

**Default:** Caterer's performance is contingent upon the absence of accidents, severe weather, or any other cause beyond the caterer's control. The caterer assumes no responsibility in the event the event the facility is unwilling or unable to have the event take place on the event date. Caterer, may, at its sole discretion, make reasonable substitutions to menu, equipment, and other services listed on the invoice.

**Cancellation:** Cancellations will only be accepted in writing. If written cancellation is received more than 30 days prior to the event, the 50% payment, less the \$750 non-refundable booking fee, will be refunded. If cancellation is received less than 30 days prior to the event date, client will be responsible for any costs incurred by the caterer by reason of breach thereof, and the 50% payment will be retained as partial liquidation of damage.

Accepted: \_\_\_\_\_  
Name Signature Date

**BACKYARDT&C**

*Backyard Catering is an Equal Opportunity Employer.*

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