

BACKYARD



FORT WORTH

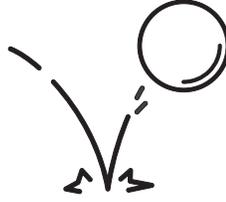


BACKYARD

EST. 2021 • 12,600 Square Feet
Private & Semi-Private Covered Outdoor Space
From-Scratch, All-American Picnic Style Cuisine
Full Kitchen & Custom Catering
Playful Cocktail Menu, Wine & Over 45 Beers to choose from
Over 40 Customizable TVs • Three 16ft LED Screens
State of the Art Light & Sound System
Playful Ambiance with Dozens of Interactive Games
Communal & Lounge Style Seating • Pet Friendly
Lively & Colorful, Yet Relaxed & Rustic Decor



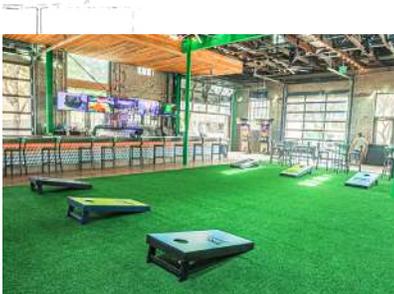
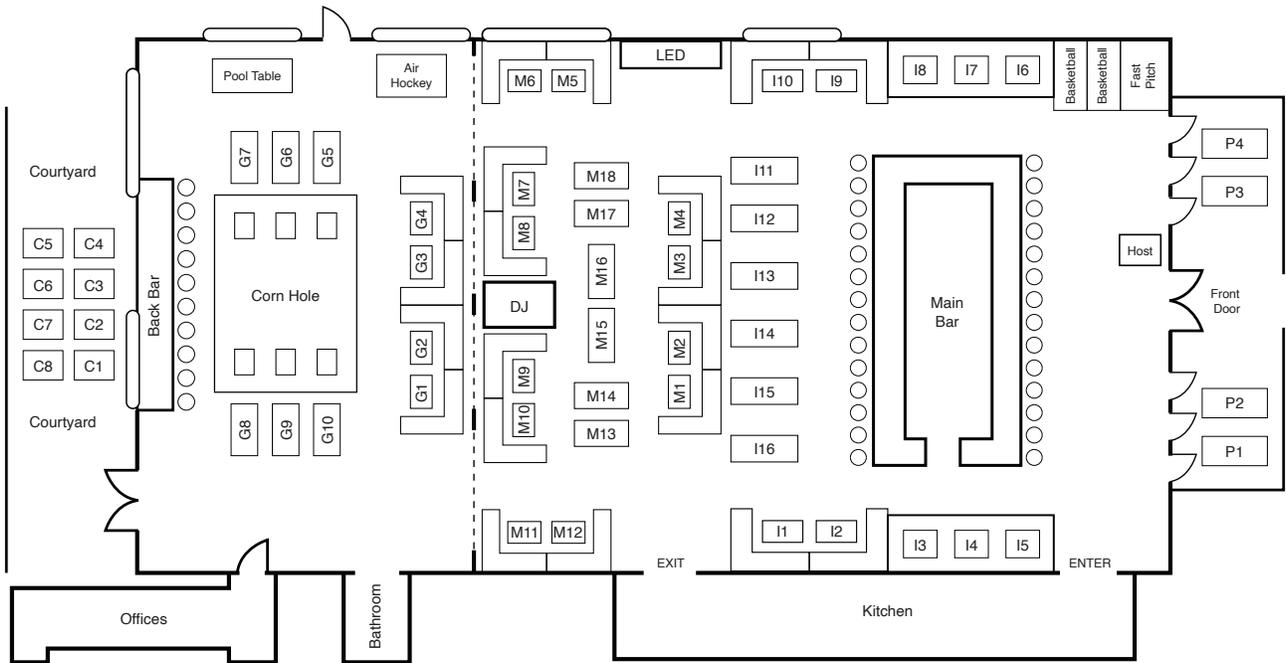
BACKYARD



1000 FOCH ST
 FORT WORTH, TX 76107
 602.653.5331
 danielles@eegaz.com
 BackyardUSA.com

Come enjoy good times, great food and cold drinks at Backyard Fort Worth! This 12,600 square foot open air, climate controlled space offers an outdoor feel that guests can enjoy comfortably 365 days a year. The lively and colorful, yet relaxed and rustic décor is further complemented with dozens of interactive games for guests to play including ping pong, giant jenga, corn hole, Dance Dance Revolution, pop a shot, punching bag, beer pong, shot board, oversized connect four, pool tables and more! Fun photo walls, vintage truck DJ booth, picnic tables with built-in games, lounge furniture, state of the art light and sound system, over 40 customizable TV screens, three 16ft LED walls. The large, unique space is the perfect backdrop for private and corporate gatherings, their event coordinators have over 20 years of experience and will make planning your next big, or small, event a breeze!

The concept located at 1000 Foch Street is the second location of its kind developed by Evening Entertainment Group (EEG), an Arizona based company led by Les and Diane Corieri. Their very popular Dallas location opened in October 2017 and has hosted thousands of successful events since its inception.



BACKYARD ROUNDUP

GARDEN SALAD

Chopped Iceberg, Heirloom Cherry Tomato, Garlic & Black Pepper Croutons
Ranch Dressing & Champagne Vinaigrette

BACKYARD SLIDERS

CHOICE OF 2:

(Add a 3rd for \$8 Per Person)

BACKYARD BURGER

Angus Patty, Cheddar Cheese, Shaved Lettuce, Tomato, Bread & Butter Pickles, Garlic Aioli

HOT HONEY CHICKEN SANDWICH

Crispy Chicken, Coleslaw, Dill Pickle

CHOPPED CHEESE

Ground Beef, Pepper Jack, Onion Ring, Bacon, Pickles, BBQ Sauce

SHREDDED BBQ CHICKEN

Smoked Chicken, Whiskey BBQ Sauce, Shaved Apple & Cabbage Slaw

CHICKEN PHILLY

Shredded Chicken, Caramelized Onions, Sharp American Cheese, Pickled Jalapeno, Aioli

MARINATED PORTABELLO

Garlic & Balsamic Marinated Portabello Mushroom, Truffled Arugula Slaw

SIDES

HATCH GREEN CHILI MAC & CHEESE

JALAPEÑO CORN CASSEROLE

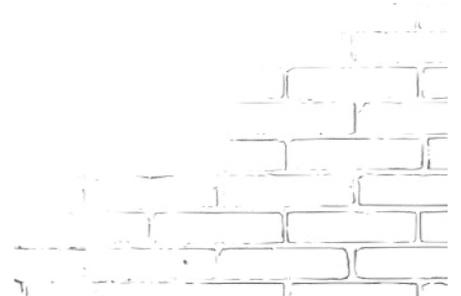
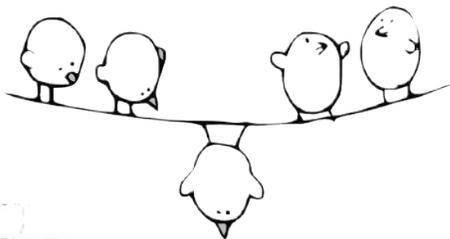
HOUSE FRIES

CHEF'S CHOICE DESSERT



\$47 PER PERSON

Tax and 23% service charge will be added to all food and beverage. Menus set for 2 hours. Attendant fee of \$150 per 150 guests will apply for attended station. Buffets are available for groups of 30 or more, \$250 fee for groups of less than 30 people. Menus must be received no less than 10 days prior to event.





THE GRILL OUT

GARDEN SALAD

Chopped Iceberg, Heirloom Cherry Tomato, Garlic & Black Pepper Croutons
Ranch Dressing & Champagne Vinaigrette

ATTENDED GRILL STATION

CHOICE OF 3:

(Add a 4th for \$12 Per Person)

8oz ANGUS BEEF BURGER

HERB MARINATED CHICKEN BREAST

THE LOCAL BEEF BRATWURST

BEYOND MEAT BURGER

BALSAMIC GLAZED PORTOBELLO MUSHROOM

SERVED WITH: Cheddar Cheese, Sliced Beefsteak Tomato, Shaved Lettuce, Chopped White Onion, Dill Pickles, Mustard, Ketchup, Aioli

Add Choice of 2 Premium Toppings at \$9 Per Person:
Smoked Brisket Chili, Thick Cut Bacon, Sliced Avocado,
Fire Roasted Chillies, Sautéed Mushrooms & Onions

SIDES

CHOICE OF 2:

(Add a 3rd for \$6 Per Person)

HATCH GREEN CHILI MAC & CHEESE

RED POTATO SALAD WITH WHOLE GRAIN MUSTARD

FRIED BEER BATTERED PICKLES & ONION RINGS

WHISKEY BBQ BAKED RANCH BEANS

GRILLED SWEET CORN ON THE COB

ROASTED SEASONAL HEIRLOOM VEGGIES

CHEF'S CHOICE DESSERT

\$61 PER PERSON

Tax and 23% service charge will be added to all food and beverage. Menus set for 2 hours. Attendant fee of \$150 per 150 guests will apply for attended station. Buffets are available for groups of 30 or more, \$250 fee for groups of less than 30 people. Menus must be received no less than 10 days prior to event.

FORT WORTH DINNER BUFFET

CAESAR SALAD

Chopped Romaine, Shaved Parmesan, Herb Toasted Croutons, House Made Caesar Dressing

FRESH BAKED ARTISAN ROLLS

ENTREES

CHOICE OF 2:

(Add a 3rd for \$14 Per Person)

SLICED HERB MARINATED BEEF TENDERLOIN

CEDAR PLANK SALMON

LEMON HERB BUTTER CHICKEN BREAST

BOURBON BROWN SUGAR GLAZED PORK CHOP

SIDES

CHOICE OF 3:

GARLIC MASHED POTATOES

TEXAS CHEESY POTATOES AU GRATIN

SCALLION RICE PILAF

ROASTED SEASONAL HEIRLOOM VEGETABLES

SAUTEED GARLIC HERB BUTTER MUSHROOMS

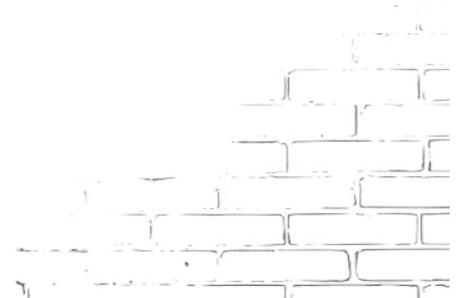
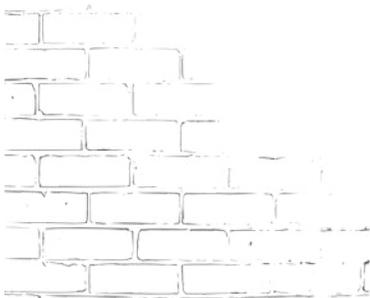
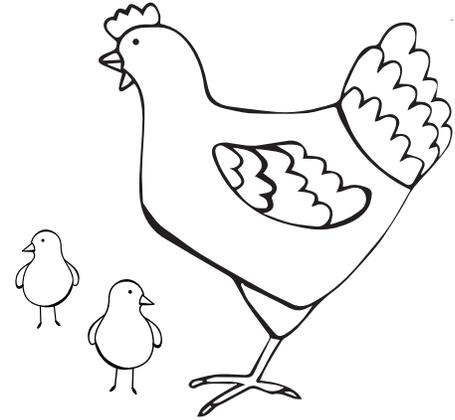
HONEY GLAZED CARROTS

ROASTED BALSAMIC BRUSSEL SPROUTS

CHEF'S CHOICE DESSERT

\$72 PER PERSON

Tax and 23% service charge will be added to all food and beverage. Menus set for 2 hours. Attendant fee of \$150 per 150 guests will apply for attended station. Buffets are available for groups of 30 or more, \$250 fee for groups of less than 30 people. Menus must be received no less than 10 days prior to event.



BACKYARD BARBECUE

CHOPPED WEDGE SALAD

Baby Iceberg, Heirloom Baby Tomato, Candied Pecans, Crispy Onion Rings, Blue Cheese Dressing & Champagne Vinaigrette

ATTENDED SMOKED BBQ BAR

CHOICE OF 2:

(Add a 3rd for \$14 Per Person)

- HOUSE SMOKED BEEF BRISKET**
- TEXAS RUBBED CHICKEN BREAST**
- MAPLE GLAZED TURKEY BREAST**
- APRICOT SMOKED PORK SHOULDER**
- SMOKED CHEDDAR JALAPEÑO BEEF SAUSAGE**

SERVED WITH: House Baked Artisan Rolls, Whiskey BBQ, Spicy BBQ

BUILD YOUR OWN MAC-N-CHEESE & MASHED POTATO BAR

Corkscrew Pasta, Hatch Chile Cheese Sauce & Garlic Smashed Potatoes

TOPPING TRIO:

- CHOPPED BACON**
- GREEN ONIONS**
- SHREDDED CHEDDAR CHEESE**

VEGETABLES

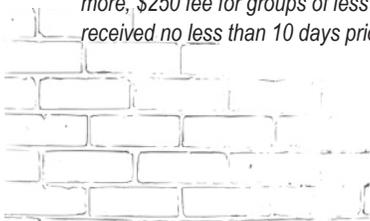
CHOICE OF 1:

- ROASTED SEASONAL HEIRLOOM VEGETABLES**
- HONEY GLAZED CARROTS**
- ROASTED BALSAMIC BRUSSEL SPROUTS**

CHEF'S CHOICE DESSERT

\$69 PER PERSON

Tax and 23% service charge will be added to all food and beverage. Menus set for 2 hours. Attendant fee of \$150 per 150 guests will apply for attended station. Buffets are available for groups of 30 or more, \$250 fee for groups of less than 30 people. Menus must be received no less than 10 days prior to event.



PASSED HORS D'OEUVRES



CRUDITÉ CUPS

Carrot, Celery & Cucumber with House-Made Garlic Hummus

TEXAS SPICED CHEESE CURDS

Fried White Texas Cheese Curds

WHISKEY WAGYU MEATBALLS

Wagyu Beef Meatballs, Whiskey BBQ Glaze

BACON WRAPPED DATES

Goat Cheese Stuffed Dates Wrapped in Spiced Candied Bacon

SMOKED MINI ALL BEEF SAUSAGES

Whiskey BBQ Sauce

MINI CORN DOG SKEWERS

Ketchup, Mustard

BONELESS CHICKEN WINGS

Buffalo, BBQ, or Texas Spiced

SMOKED BRISKET CHILI

Served in Coupe with Cornbread Crouton

BUTLER PASSED FOR 1 HOUR

Choice of 2 - \$14 Per Person

Choice of 3 - \$20 Per Person

Choice of 4 - \$25 Per Person



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APPETIZER CHOW-DOWN

HEIRLOOM VEGETABLE BOARD

Chef's Seasonal Selection of Crudites, House-Made Buttermilk and Garlic Hummus

COWBOY CAVIAR

Sweet Corn, Red Onions, Bell Peppers, Black Olives, Cucumber Black Beans, Feta Served with Tortilla Chips

NACHOS

Choice of Chicken Breast Or Ground Beef House-Made Tortillas Chips, Nacho Cheese Sauce, Pico De Gallo

BONELESS CHICKEN WINGS

Buffalo, BBQ or Texas Spiced, Served with House-Made Buttermilk

PICNIC PICKLES & RINGS

Beer Battered Texas Spiced Pickles, Crispy Sweet Onions House-Made Buttermilk Dressing

HOUSE FRIES OR TATER TOTS

Sea Salt, Parsley, Ketchup

MAC & CHEESE

Corkscrew Pasta, Green Chili Cheese Sauce, Frito Topping

PREMIUM DISPLAYS

FARMER CRUDITÉ DISPLAY

Seasonal Heirloom Vegetables with Dip Duo

\$12 PER PERSON

CHARCUTERIE BOARD

Chef's Choice Cured Specialty Meats, Assorted Artisanal Cheeses, Pickled Vegetables, Berries Toasts, Crackers

\$21 PER PERSON

TEXAS NOSH BOARD

Assorted Smoked Sausages, Texas Cheeses, Pickled Onion, Jalapeño Olives, House-Made Pickles, Whole Grain Mustard, Grained Breads, Spiced Crackers

\$25 PER PERSON

LOADED FRY STATION

Tater Tots & Waffle Fries, Nacho Cheese Sauce, Diced Bacon, Green Onions, Pickled Jalapeños, Ranch & Ketchup

\$17 PER PERSON

FRUIT DISPLAY

Seasonal Melon & Berries, Raspberry Fruit Dip

\$13 PER PERSON

BACKYARD SLIDERS

BACKYARD BURGER

Angus Patty, Cheddar Cheese, Shaved Lettuce, Tomato, Bread & Butter Pickles, Garlic Aioli

HOT HONEY CHICKEN SANDWICH

Crispy Chicken, Coleslaw, Dill Pickle

CHOPPED CHEESE

Ground Beef, Pepper Jack, Onion Ring, Bacon, Pickles, BBQ Sauce

SHREDDED BBQ CHICKEN

Smoked Chicken, Whiskey BBQ Sauce, Shaved Apple & Cabbage Slaw

CHICKEN PHILLY

Shredded Chicken, Caramelized Onions, Sharp American Cheese, Pickled Jalapeno, Aioli

MARINATED PORTABELLO

Garlic & Balsamic Marinated Portabello Mushroom, Truffled Arugula Slaw

STATIONED FOR UP TO 2 HOURS

Choice of 4 - \$31 Per Person

Choice of 5 - \$37 Per Person

Choice of 6 - \$42 Per Person



DONUT HOLE BAR

Fresh made Donut Holes with Sliced Strawberries, Whipped Cream, Nutella Chocolate, Salted Caramel Sauce

\$14 PER PERSON

CHURRO & SOPAPILLA STATION

Fresh Made, Tipped with Cinnamon & Sugar, Nutella Chocolate & Salted Caramel Dipping Sauces

\$15 PER PERSON

ATTENDED CHOCOLATE FOUNTAIN

Choice of Salted Caramel, Milk, Dark or White Chocolate Served with Assorted Dippers

\$26 PER PERSON

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BEVERAGE PACKAGES

2 HOURS	3 HOURS	DRINK TICKETS	NON-ALCOHOLIC
BEER & WINE \$36 CALL \$37 PREMIUM \$41 DELUXE \$47	BEER & WINE \$44 CALL \$46 PREMIUM \$50 DELUXE \$56	BEER & WINE \$9 CALL \$10 PREMIUM \$12 DELUXE \$15	MOCK-TAIL BAR \$9 PER HOUR SODA BAR \$6 PER HOUR

ADDITIONAL COST PER HOUR: BEER & WINE \$14 CALL \$15 PREMIUM \$16 DELUXE \$18
ADD CRAFT COCKTAILS TO YOUR PACKAGE: 2 HOURS \$7 3 HOURS \$11 ADDITIONAL HOUR \$4
 PRICES DO NOT INCLUDE TAX (8.25%) OR GRATUITY (23%)

	CALL	PREMIUM	DELUXE
VODKA	Pinnacle Grape, Citrus, Raspberry, Pineapple, Cherry	Absolut - Elix, Citron, Mandarin, Pear Chopin, Deep Eddy's - Ruby Red, Cranberry, Lemon, Sweet Tea, Peach Effen - Black Cherry, Cucumber, Blood Orange	Belvedere, Kettle - Cucumber & Mint, Peach & Orange Blossom, Citronage Grey Goose - Cherry, Noir, Pear, Ciroc - Red Berry, Peach, Coconut, Pineapple, Apple, Mango
RUM	Cruzan	Captain Morgan, Malibu, Bacardi - Lemon	Bacardi 8 Year
GIN	New Amsterdam	Bombay Sapphire, Tanqueray	Hendricks
TEQUILA	Sauza Silver	Una Vida - Silver, Reposado	Casamigos - Reposado, Silver, Añejo Don Julio Añejo, Reposado, Silver Patrón Añejo, Reposado, Silver
BOURBON & WHISKEY	Jim Beam Fire, Apple, Royal Club	Bulliet, Canadian Club, Crown Royal - Apple, Peach, Jack Daniel's - Regular, Honey, Jameson, Knob Creek, Maker's Mark, Sea- grams 7, Southern Comfort	Woodford Double Oaked Reserve, Basil Haydens Angel's Envy
SCOTCH		Chivas 12 Year Dewars White Label	Glenlivet 12 Year, Johnnie Black, Macallan 12 Year
COGNAC			
CORDIALS	Amaretto, Peach Schnapps, Triple Sec	Kahlúa, Rumplemintz	Disaronno, Baileys Irish Cream, Chambord, Grand Marnier, Rumplemintz
WINE	Cabernet Chardonnay	Cabernet Chardonnay	Cabernet, Pinot Noir, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanc
BEER	Over 40 imported and domestic drafts		

Brands are subject to change without notice.

BRING YOUR POOCH PARTY



Are your friends bringing their furry friends? We have dog friendly meal options available to make sure they are included in the fun!

BEEF, CHICKEN OR VEGETARIAN BASED DOG MEAL
\$10 PER PUP

MEAL SELECTIONS MUST BE RECEIVED NO LESS THAT 5 DAYS PRIOR TO PARTY

CELEBRATING A BIRTHDAY PAW-RTY?

BRING YOUR DOG IN FOR THEIR BIRTHDAY AND RECEIVE A COMPLIMENTARY DOG-FRIENDLY TREAT!

