

# BACKYARD



## DESERT RIDGE



**BACKYARD**

EST. 2024 • 13,500 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  
45 Customizable TVs • Four (4) 10x18ft LED Screens  
State of the Art Light & Sound System  
Playful Ambiance with Interactive Games  
Communal & Lounge Style Seating • Pet Friendly  
Lively & Colorful, Yet Relaxed & Rustic Decor

  
**BACKYARD**  
PRIVATE & CORPORATE EVENTS

# BACKYARD

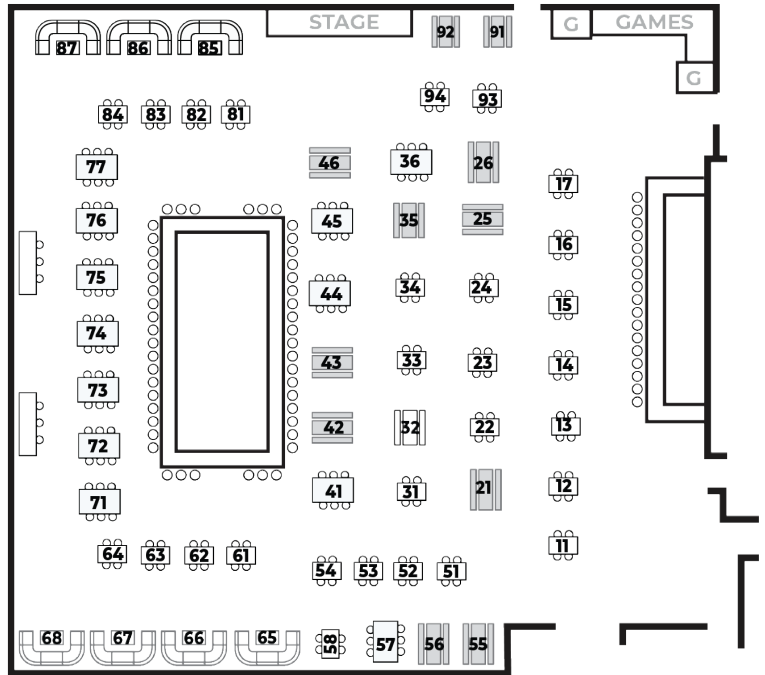


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Come enjoy good times, great food and cold drinks with your friends! This concept located in Desert Ridge is the third of its kind from restaurant and nightlife developers, Evening Entertainment Group. The 13,500 square foot, open-air space will allow guests to enjoy the patio scene comfortably 365 days a year.

The lively and colorful, yet rustic and relaxed space is complemented with playful seating including painted picnic tables and lounge furniture. Add interactive games including ping pong, oversized jenga, corn hole, pop-a-shot, giant connect four, and more along with a state of the art light and sound system, over 45 large customizable TVs and 4-10x18 ft LED screens.

And to top it off, the from-scratch, all-American cuisine is enhanced with the ever-so-playful cocktail menu, wine and over 45 beers to choose from. All of these fun features come together to create the perfect backdrop for your next event!



**FULL VENUE**



# 1. BACKYARD ROUNDUP

**CHOICE OF 1:**

**SOUTHWEST COBB**

Avocado, red onion, blue cheese, sweet corn, tomato, hard boiled egg, crispy tortilla strips, red wine vinaigrette

**CAESAR\***

Parmesan croutons, roasted garlic and anchovy dressing

**BACKYARD SLIDERS**

**CHOICE OF 2:**

(Add a 3rd for \$8 per person)

**BASIC SLIDER\***

American cheese, lettuce, tomato, onion, special sauce, slider bun

**BUTTERMILK FRIED CHICKEN**

Romaine, swiss, special sauce, b&b pickles, slider bun

**SHREDDED BBQ PORK SLIDER**

Smoked pork, spicy BBQ sauce, cabbage slaw

**MARINATED PORTABELLO SLIDER**

Buttermilk bun, romesco, swiss cheese

**SHREDDED BBQ CHICKEN SLIDER**

Smoked chicken, whiskey BBQ sauce, shaved apple and cabbage slaw

**CHICKEN PHILLY**

Shredded chicken, caramelized onions, sharp American cheese, pickled jalapeño aioli

**MAC & CHEESE**

Cavatappi pasta, mascarpone cheese, cheddar, and monterey jack

**ROASTED CAULIFLOWER**

Parmesan, garlic, parsley

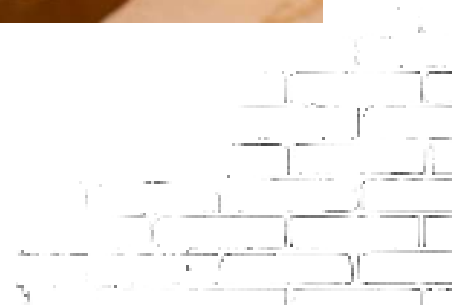
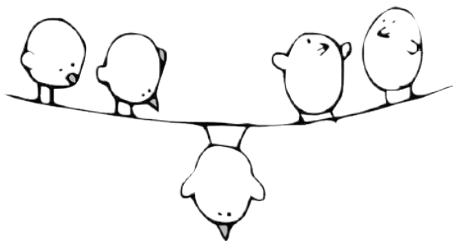
**CRINKLE CUT FRIES**

BBQ aioli and ranch dressing

**CHEF'S CHOICE DESSERT**

**\$45 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.*



## 2. SOUTHWEST TABLE

### SOUTHWEST COBB

Avocado, red onion, blue cheese, sweet corn, tomato, hard boiled egg, crispy tortilla strips, red wine vinaigrette

### TACO & NACHO BAR\*

Warm flour tortillas and corn tortilla chips

#### CHOICE OF 2:

(Add a 3rd for \$10 per person)

Barbacoa, braised pork shoulder, shredded chicken, seasoned ground beef

**Make it an attended carnicería grill station with carne asada and herb marinated chicken**

**\$10 per person**

**\$150 attendant fee per 150 guests**

**SERVED WITH:** House-blended cheese, cotija cheese, shaved lettuce, diced tomato, diced white onions, salsa roja, salsa verde, cilantro

### ROASTED CAULIFLOWER

Parmesan, garlic, parsley

### RANCH BEANS

BBQ baked beans, jalapeño, roasted tomato

### SPANISH RICE

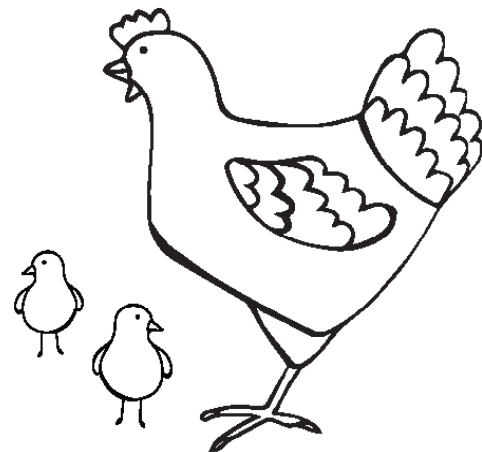
Roasted tomato and onion

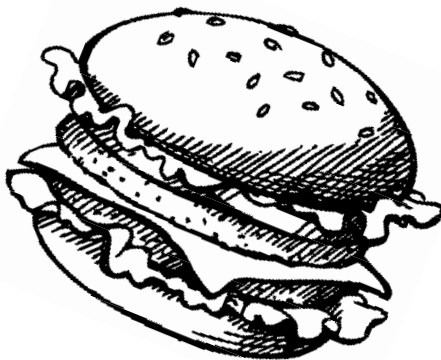
### CHEF CHOICE DESSERT

**\$60 PER PERSON**



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## 3. THE GRILL OUT

### SOUTHWEST COBB

Avocado, red onion, blue cheese, sweet corn, tomato, hard boiled egg, crispy tortilla strips, red wine vinaigrette

### ATTENDED GRILL STATION

#### CHOICE OF 3:

(Add a 4th for \$10 per person)

#### BASIC SLIDER\*

American cheese, lettuce, tomato, onion, special sauce, slider bun

#### CHICKEN BREAST

Herb marinated chicken breast

#### THE DOG

All-beef hotdog, grilled onions, pickled peppers

#### VEGETARIAN BURGER

Beyond meat burger patty

**SERVED WITH:** Tomato, shaved lettuce, onion, bread and butter pickles, mustard, ketchup

**Add choice of 2 premium toppings at \$9 per person: chili, bacon, guacamole, roasted chilies, sautéed mushrooms and onions**

#### CHOICE OF 2:

#### MAC & CHEESE

Cavatappi pasta, mascarpone cheese, cheddar

#### ROASTED CAULIFLOWER

Parmesan, garlic, parsley

#### CRINKLE CUT FRIES

Sea salt, parsley

#### COLE SLAW

Red and green cabbage, apple, poppy seeds, cider vinaigrette

#### RANCH BEANS

BBQ baked beans, jalapeño, roasted tomato

### CHEF'S CHOICE DESSERT

**\$59 PER PERSON**

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# 4. BACKYARD BARBECUE

**MINI WEDGE SALAD**

Baby iceberg, tomato, chopped bacon, pickled onions, blue cheese dressing and red wine vinaigrette

**HOT OF THE GRILL**

**CHOICE OF 2:**

(Add a 3rd for \$12 per person)

- Prime rib roast, au jus, creamy horseradish
- Marinated chicken breast
- Roasted turkey breast with gravy
- Pork loin w/ grain mustard cream
- Beef kielbasa w/ sauerkraut

**SERVED WITH:** House rolls

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

Cavatappi pasta, cheddar, garlic smashed potatoes

**CHOICE OF 3 TOPPINGS:**

- Diced chicken
- Bacon
- Jalapeño brat
- Barbacoa
- Roasted chiles
- Broccoli
- Green onions
- Crispy onions
- Crushed fritos
- Shredded cheddar cheese
- Sautéed mushrooms

**ROASTED SEASONAL VEGETABLES**

EVOO, garlic, salt

**CHEF'S CHOICE DESSERT**

||||| **\$63 PER PERSON**

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# 5. APPETIZER CHOW-DOWN

**BUTLER PASSED OR STATIONED FOR UP TO 2 HOURS**

**MEATBALLS**

Fresh mozzarella, marinara

**MINI MAC & CHEESE**

Cavatappi pasta, gouda, cheddar, and monterey jack

**ROASTED CAULIFLOWER**

Parmesan, garlic, parsley

**PIGS IN A BLANKET**

Stone ground mustard

**CRUDITÉ CUPS**

Carrots, celery and cucumber with house-made hummus

**STICKY RIBS**

Pickled vegetables, gochujang BBQ sauce

**NACHOS**

Seasoned ground beef  
House-made tortillas chips, nacho cheese, cheddar cheese, pico de gallo, pickled jalapeno, red salsa

**BACKYARD SLIDERS**

**BASIC SLIDER\***

American cheese, lettuce, tomato, onion, special sauce, slider bun

**BUTTER MILK FRIED CHICKEN**

Romaine, swiss, special sauce, b&b pickles

**SHREDDED BBQ PORK**

Smoked pork, spicy BBQ sauce, cabbage slaw

**SHREDDED BBQ CHICKEN**

Smoked chicken, whiskey BBQ sauce, shaved apple and cabbage slaw

**CHICKEN PHILLY**

Shredded chicken, caramelized onions, sharp american cheese, pickled jalapeno, aioli

**MARINATED PORTABELLO SLIDER**

Buttermilk bun, romesco, swiss cheese

**Choice of 2 - \$14 per person**

**Choice of 3 - \$20 per person**

**Choice of 4 - \$26 per person**

**Choice of 5 - \$31 per person**

**PREMIUM DISPLAYS**

**FARMER CRUDITÉ DISPLAY**

Seasonal heirloom vegetables with dip duo

**\$9 PER PERSON**

**CHARCUTERIE BOARD**

Chef's choice cured meats, assorted cheeses, toast points

**\$19 PER PERSON**

**SAUSAGE BOARD**

Assorted smoked sausages, cheeses, pickled onion, bread & butter pickles, mustard duo, toast points

**\$25 PER PERSON**

**FRUIT DISPLAY**

Seasonal melon and berries, raspberry fruit dip

**\$13 PER PERSON**



**DONUT HOLE BAR**

Fresh made donut holes with assorted toppings

**\$13 PER PERSON**

**ATTENDED CHOCOLATE FOUNTAIN**

Choice of salted caramel, milk, dark or white chocolate served with assorted dippers

**\$24 PER PERSON \$150 ATTENDANT FEE PER 150**

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LIQUOR PRICES: 2 HOUR MINIMUM	TIER 1	TIER 2	TIER 3
Cost for 3 hours	40.	44.	50.
Charges per Additional Hour:	16.	18.	20.
Drink tickets	9.	12.	14.
Mocktail Soda Bar for kids	12.		
Non-Alcoholic Beverages	3.		



*\*Prices do not include tax (8.6%) or gratuity (23%). Shots and double shots are not included.  
 Packages Include: Draft and Bottled Beer, White or Red House Wine, Bottled Water, and choice of Liquor grade.*

	TIER 1	TIER 2	TIER 3
<b>VODKA</b>	Pinnacle	AbsolutTitos, Ketel One, White Claw (Black Cherry, Mango, Pineapple)	Absolut Elyx, Belvedere, Grey Goose
<b>GIN</b>	Mr. Boston	Botanist, Hendricks	
<b>TEQUILA</b>	Sauza	Hornitos Blanco, Gran Centenario Blanco, Teremana Blanco	Casamigos Blanco / Reposado, Patron Blanco/Reposado
<b>WHISKEY</b>	Old Grand Dad	Makers Mark, Jameson, Crown Royal & Crown Flavors	Woodford Reserve, Makers Mark 46
<b>RUM</b>	Bacardi Superior	Bacardi Chili Mango, Bacardi Limon, Captain Morgan Spiced	
<b>SCOTCH</b>	Mr. Boston	Buchanan's 12, Dewers 12	Johnnie Walker Black / Blue, Glenlivet, Macallan 12
<b>WINE</b>	Red and White		
<b>COGNAC</b>			Hennessy VS

**BEER** Angry Orchard Apple Cider, Blue Moon, Coors Light, Corona, Corona Light, Dos XX Lager, Heineken, Michelob Ultra, Miller Light, Modelo Especial, Modelo Negra, New Belgium Voodoo Ranger IPA, Stone IPA, Twisted Tea.

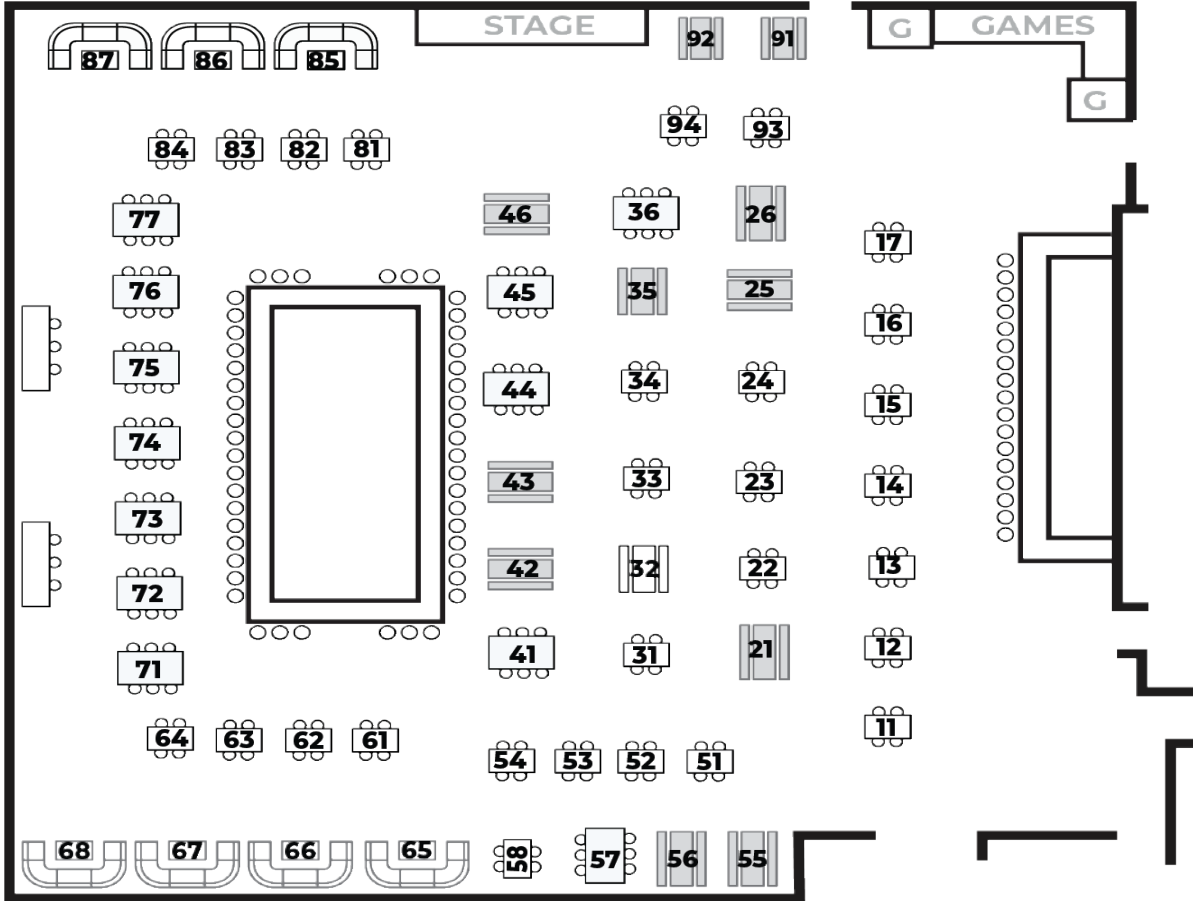
**SELTZERS** Happy Dad: Cherry, Lime, Pineapple, Watermelon, Fruit Punch

*\*All brands are subject to change without notice.*



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