

The Backyard Grill Catering Menu



APPETIZERS

TEQUILA SHRIMP SHOOTERS ** 5.50
served with tangy cocktail sauce

CAPRESE SKEWER MEDLEY 4
mozzarella, tomatoes, and basil

GREAT GOLIAD ** 4
charcuterie served with seasonal fruit & vegetables

DEVEILED EGGS WITH BACON 3
topped with pinch of bacon, and paprika

BBQ JALAPENO BITES ** 5
bacon wrapped jalapenos stuffed with pulled pork, cream cheese, shredded cheese and BBQ sauce

BRISKET CROQUETTE 6
smoked brisket, cornbread dressing, fried onions, BBQ sauce and green onions

STUFFED MUSHROOM CAPS 3.50
spinach, artichoke & cheese stuffed mushrooms

CHIPS, SALSA, & QUESO ** 3.50
tortilla chips, salsa, queso

EMPANADAS 3.50
filled with picadillo or cheesy chicken tinga. 1 per person

SPINACH & ARTICHOKE DIP 3.25
served with rustic chips and salsa

QUESADILLAS 3
fajita beef or chicken with salsa, and sour cream

MEATBALLS 3.50
Swedish, BBQ or marinara



ENTREES

SURF & TURF 32.50
10oz grilled rib eye and shrimp brochette, served with your choice of two sides a roll and our white sauce

PAN SEARED SALMON 21.50
served with rice pilaf, mixed seasonal vegetables, honey garlic sauce and a roll

SUNDAY DINNER 15.50
a grilled chicken breast and a smothered pork loin with brown gravy, mushrooms and onions served with your choice of two sides and a roll

TEXAS TWO STEP ** 18
mesquite grilled beef tender medallions with chicken breast in white gravy, 2 sides and a roll.

FOUR SEASONS CHICKEN 14.50
mesquite grilled chicken breast, two sides and a roll

ITALIAN COMFORT 15
mesquite grilled chicken, pasta, veggies & a garlic roll

MESQUITE GRILLED FAJITAS ** 20
beef, chicken, rice, beans, cheese pico and sour cream

BUILD YOUR OWN BOWL 12.50
your choice of protein, cilantro lime rice, pinto beans, sour cream, red salsa, queso, grilled corn, guacamole, pico de gallo, shredded lettuce, white shredded cheese and tortilla chips

BBQ PLATES ** 3 MEAT-22 2 MEAT-19.50
with your choice of two sides, bread, onion, pickles, jalapenos, and BBQ sauce

PULLED PORK SANDWICH 11
smoked pork butt, bbq sauce, pickles, onions served with pub chips

SOUTHERN FRIED (C.F.S.) ** 17
CFS or CFC with two sides, cream gravy and a roll

CHICKEN TENDERS W/ CHIPS 12.50
chicken tenders, dipping sauce, & pub chips

BACKYARD BURGERS ** 1/2#-15 1/3#-13.50
bun, patty, cheese, lettuce, tomato, onion, pickles, pub chips and condiment packets.

GRILLED CHICKEN SANDWICH 13.50
bun, grilled chicken breast, swiss cheese, lettuce, tomato, pub chips, and condiment packets



DESSERTS

DESSERT BAR MEDLEY 5.50
toffee crunch blonde, lemon bar, apple crumble, turttle cheesecake, oreo brownie, berry cheesecake, 7 layer bar

DESSERT SHOOTERS 8
two bite size dessert shooters. 2 per person. 20 person minimum to order

BACKYARD SWEETS PLATTER 45
chocolate chip cookies, quadruple chocolate brownies 24 pieces per tray

BANANA PUDDING 40
served in a half pan

BREAD PUDDING 40
lightly spiced, extra thick bread pudding, topped with our buttery rum sauce.

TEXAS COBBLER 40
peach or berry cobbler. served in half pan

SOPAPILLA CHEESECAKE 36
flaky pastry, cream cheese filling topped with almonds, cinnamon and sugar



PARTY TRAYS

GRILLED TENDERLOIN PLATTER 150
build your own sliders with our mesquite grilled beef
tenderloin, 24 rolls, horsey sauce, and shaved parmesan

PETIT FILET SLIDER TRAY 105
a two ounce petit filet served with house made creamy
horseradish sauce on a roll. 20 pieces

TEQUILA LIME SHRIMP TRAY 98
four pounds of grilled & chilled tequila-lime shrimp
served with cocktail sauce

BACON EXPLOSION PLATTER ** 75
bbq jalapenos, bacon wrapped chicken, bacon jalapeno
mac & cheese balls & stuffed poblano pepper, 40 pieces

WRANGLER WING PLATTER ** 75
40 smoked wings tossed in your choice of wing, buffalo,
or bbq sauce. served with ranch or blue cheese

CHARCUTERIE TRAY 75
italian meats, cheeses, crackers, strawberries, grapes,
olives and red pepper hummus. Serves 15-20

CHEESE & GRAPES TRAY 65
cubed colby, pepper jack, swiss and cheddar cheeses with
grapes. Serves 20-30

FRESH FRUIT TRAY ** 60
five pounds of season fresh fruit

QUESADILLA TRAY 60
beef, chicken and cheese quesadilla wedges served with
salsa and sour cream. 60 triangle pieces

CHICKEN TENDER PLATTER 25-45 50-90
hand battered chicken tenders with your choice of dip

VEGGIE TRAY 35
four pounds of seasonal veggeis served with ranch
dressing

SANDWICH TRAYS

SMOKED CHICKEN SALAD 20-50 40-95
two bite croissants filled with our smoked chicken salad

SANDWICH VARIETY TRAY 20-80 36-135
ham & cheddar on a roll, turkey and pepper jack on a roll,
smoked chicken salad on a croissant.

SANDWICH PINWHEEL 48
ham, turkey, swiss, american cheese, lettuce, tomato, and
cream cheese rolled up in a tortilla and sliced. 24 pieces

DELUXE SANDWICH TRAY 105
a mixture of our tiny sandwich variety tray and
pinwheels. 18 sandwiches, 18 pinwheels



CASSEROLES

LASAGNA 75
beef, cheese sauce, pasta, pasta sauce and cheese all
baked into a casserole

KING RANCH SPAGHETTI 75
chicken, corn tortillas, tomatoes, peppers, and cheese

CHICKEN ENCHILADASAGNA 65
tender stewed chicken layered with corn tortillas, cheese
and enchilada sauce

CHICKEN FLORENTINE 65
creamy chicken with spinach and penne pasta.

GRILLED CHICKEN PENNE ALFREDO ** 65
grilled chicken breast baked into penne pasta and tossed
with our creamy alfredo sauce

STATIONS

Station chefs required*

PASTA STATION 20
penne, spaghetti, smoked sausage, grilled chicken, ground
beef, marinara, alfredo, pesto, cream sauce, peppers,
mushroom, tomatoes, spinach, red onion, atrichoke
hearts and black olives

BANANA FOSTER STATION 9.50
classic bananas foster flambeed right in front of your
guests and served on french vanilla ice cream

FLAMING DONUT HOLE STATION 9.50
we flambee cake donut holes in a rum then serve over
French vanilla ice cream

SHORTCAKE STATION 7
build your own shortcake with a selection of pound and
angel food cakes, mixed berries and whipped cream

BUILD YOUR OWN SUNDAE BAR 6.50
vanilla, strawberry, chocolate ice cream, bananas, nuts,
sprinkles, chocolate chips, syrups and whipped cream



BREAKFAST

OLD TIMER PLATE **	10
scrambled eggs, bacon or sausage, diced breakfast potatoes, and biscuits served with butter and jelly	
BREAKFAST TACOS **	80
Individually wrapped breakfast tacos, served with our house made salsa	
BREAKFAST CASSEROLE	52
choose from ranch quiche, french toast, or migas casserole	
BREAKFAST SLIDERS	54
biscuit, egg, cheese and your choice of meat	
CONTINENTAL PLATTER	55
assortment of muffins, fruit danishes, croissants, brownies, & breakfast pastries	
BOXED BREAKFASTS	12
choose between the casserole combo, breakfast ole, piggy sliders, southern charm, or continental.	

- Casserole Combo- ranch quiche, french toast casserole and two breakfast sausage patties.
- Breakfast Ole'- migas casserole, breakfast potatoes, refried beans and two tortillas.
- Piggy Sliders- fried eggs, ham, bacon, cheese, & tomato on a kolache roll and a tajin fruit cup.
- Southern Charm- two biscuits with cream gravy, served with two sausage patties & fruit salad.
- Continental- big breakfast muffin, fruit cup and a yogurt parfait.
- French Toast Casserole- cinnamon, raisin bread, heavy cream, milk, eggs, vanilla, brown sugar and pecans.
- Ranch Quiche Casserole- diced bacon, crumbled sausage, sliced onions, shredded potatoes, eggs, cottage cheese, shredded cheese and green onions.
- Migas Casserole- tortilla chips, pico de gallo, bell peppers, eggs, cilantro and Colby jack cheese.

SALADS

SIDE GARDEN SALAD **	4.50
Add a side salad to any meal	
BOXED SALAD CHOICE	12
premade boxed salads with a side of dressing	

DRINKS

DRINKS BY THE GALLON	\$12
iced tea, sweet tea, lemonade	
BOTTLED JUICES	3
choose from a variety in six pack containers	
CANNED SODAS	2

Can't find what you're looking for? No problem- we can do it all! Send us your ideas and we will create a custom buffet just for your event. Your only limitations are your imagination and your budget!



BUDGET FRIENDLY

TACO OR NACHO BAR	8
chips or tortillas, ground beef taco meat, cheese, sour cream, jalapenos, chopped tomato, shredded lettuce and salsa	
STUFFED POTATOES *	from 7.75
baked potato with choice of meat, all the fixins	



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