# BACKYARD



# **GILBERT**









**3ACKYARD** 

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





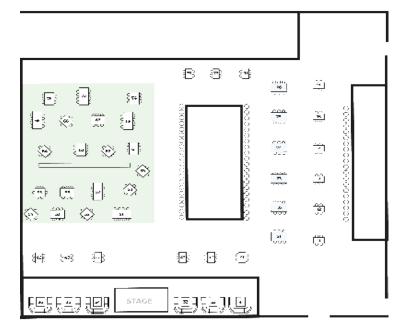


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Come enjoy good times, great food and cold drinks with your friends! This concept located in Gilbert is the fourth of its kind from restaurant and nightlife developers, Evening Entertainment Group. The 13,500 square foot, open-air space will allow 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:** 

### **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

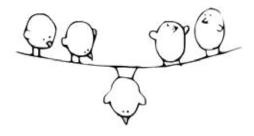
Buttermilk bun, romesco, swiss cheese

# 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**



# 2. SOUTHWEST TABLE

# **SOUTHWEST COBB**

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

# TACO & NACHO BAR\*

Warm flour tortillas and corn tortilla chips

#### **CHOICE OF 2:**

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

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**

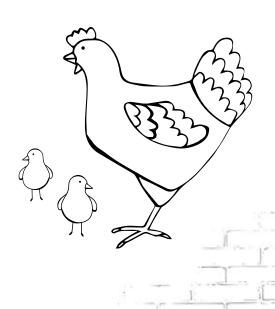
Roasted tomato and onion

# **CHEF CHOICE DESSERT**















# 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:** 

# **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

## **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**



# 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:**

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
Green onions
Crispy onions
Crushed fritos

Roasted chiles Shredded cheddar cheese Sautéed mushrooms

# **ROASTED SEASONAL VEGETABLES**

EVOO, garlic, salt

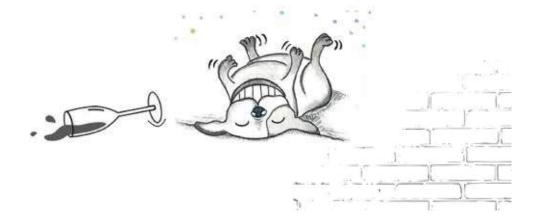
# **CHEF'S CHOICE DESSERT**













# 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

# **PREMIUM DISPLAYS**

# FARMER CRUDITÉ DISPLAY

Seasonal heirloom vegetables with dip duo

#### **CHARCUTERIE BOARD**

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

#### SAUSAGE BOARD

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

## FRUIT DISPLAY

Seasonal melon and berries, raspberry fruit dip





#### **DONUT HOLE BAR**

Fresh made donut holes with assorted toppings

#### ATTENDED CHOCOLATE FOUNTAIN

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



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

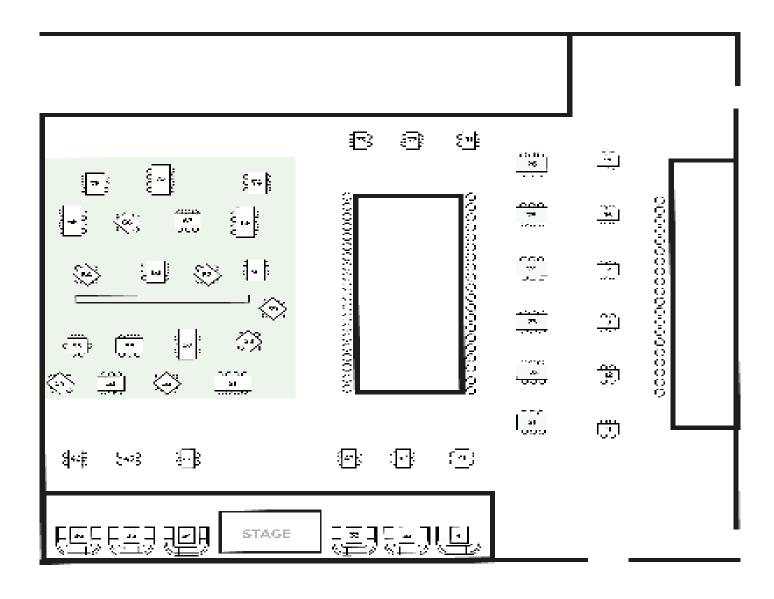
Angry Orchard Apple Cider, Blue Moon, Coors Light, Corona, Corona Light, Dos XX Lager, Heineken, Michelob Ultra, Miller Light, Modelo Especial, Modelo Negra, New Belgium Voodoo Ranger IPA, Stone IPA, Twisted Tea.

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





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