

HORS D'OEUVRES

CARVING STATIONS

(priced for entire head count-minimum 50 guests)

Top Round \$7.99

Beef Tenderloin \$12.99

New York Strip \$9.99

Carved Prime Rib \$10.99

All Beef Carving Stations served with miniature rolls, horseradish cream and fresh horseradish.

Deep Fried Turkey \$7.99

With Grandma Iva's homemade cranberry-apricot relish.

Oven-Roasted Almond Crusted Salmon \$11.99

With dill crème fraîche.

ACTION STATIONS

(priced for entire head count-minimum 50 guests)

Shrimp and Grits \$12.99

Fresh gulf shrimp sautéed with rich tomato, onion and bacon cream. Served with our award-winning cheddar jalapeño stone ground grits (grits are not spicy, just full of flavor!)

Pasta Station \$10.99

Penne or bowtie pasta with alfredo and marina sauces, garlic bread and choice of Caesar salad or garden salad.

Add chicken \$3.00 / beef \$7.00

shrimp \$8.00 / mixed vegetables \$2.00

Oriental Wok Stir Fry \$8.00

With fresh vegetables to include broccoli, snow peas, sprouts and carrots tossed with soy based ginger stir fry sauce. Served with jasmine white rice.

Add chicken \$3.00 / beef \$7.00 / shrimp \$8.00

South of the Border \$8.00

Fajita station with onions and peppers sautéed fresh with Mexican influence! Salsa, sour cream, shredded jack cheese, guacamole and flour tortillas on the side.

Add flank steak \$7.00 / chicken \$3.00 / shrimp \$8.00

Mac & Cheese Bar \$10.99

Elbow noodles with a creamy mornay sauce. Pick and add your own toppings and we will make to order.

Toppings to include: mushrooms, caramelized onions, bacon, scallions, broccoli, cauliflower, tomatoes, blue cheese, balsamic syrup

Add pulled pork \$3.00 / beef brisket \$5.25 / lobster \$13.00

HORS D'OEUVRES DISPLAYS

(priced per person-minimum 20 guests)

Balsamic Grilled Vegetable Display with Pita and Hummus \$3.95

Fruit Display with Cheese and Crackers \$4.95

Chips and Salsa \$2.95

Crab Dip with Sliced Baguette \$4.95

Spinach Dip with Pita Chips \$3.95

HOT HORS D'OEUVRES

(priced per piece-minimum 25 pieces)

BBQ Sandwich Sliders \$2.00

Steak and Bean Empanada \$2.25

Sliced Stromboli \$2.50

Beef Brisket Sliders \$2.50

Grilled or Fried Chicken Wings \$1.50

Chili Lime Chicken Kebobs \$2.50

Coconut Chicken Tenders \$2.50

Hamburger/Cheeseburger Sliders \$2.25

Yakatori Chicken \$2.00

Scallops Wrapped in Bacon \$4.00

Bacon Wrapped Shrimp Casino \$4.00

Miniature Crab Cakes \$3.00

Crab Rangoons \$2.00

Silver Dollar Mushrooms with Andouille Sausage \$2.25

Assorted Miniature Quiche \$2.25

Garden vegetable, 3 cheese, broccoli and cheese and lorraine

Spanakopita \$2.25

spinach, feta cheese and seasonings in phyllo

Grilled Vegetable Flat Bread \$2.00

Assorted grilled vegetables on garlic naan



Shrimp Cocktail \$2.50

Rare Seared Tuna on Sesame Toast \$3.00

Pinwheels \$2.25

Choose from Black Pepper Herbed Cream Cheese in Spinach Tortilla or Ham and Gruyère with Black Pepper Honey

Cucumber Boat with Salmon and Crème Fraîche \$3.25

MINIATURE DESSERTS

Assorted Miniature Cheesecakes \$2.50

Chocolate cappuccino, vanilla, silk tuxedo, chocolate chip, lemon raspberry and amaretto almond

Chocolate Cake Pops \$2.50

Petit Fours \$2.00

Red velvet, carrot cake and chocolate brownie bite

All hors d'oeuvres stations require a banquet chef attendant. \$100 fee per chef attendant.



BUILD YOUR OWN Buffet

1 Entrée 16.95 2 Entrees 19.95 3 Entrees 21.95

ENTRÉE CHOICES:

Award-winning Pulled BBQ Pork with Slaw / 8-hour Hickory Smoked St. Louis Pork Ribs
Buttermilk Fried Chicken / Dry Rubbed and BBQ Bone-in Chicken / Italian Roasted Herbed Chicken
Roasted and Carved Pork Loin with Calvados Apples / Dry Rubbed, Smoked and Sliced Beef Brisket
Sautéed Beef Tips with Shiitake Mushrooms and Natural Jus over Basmati Rice / Penne à la Vodka
Italian Sausage with Peppers and Onions / Dill-scented Salmon with Lemon Beurre Blanc

CHOOSE 1 BREAD: Atkinson Mill Hush Puppies / Jalapeño and Cheddar Cornbread / Dinner Rolls

CHOOSE 1 SALAD / 2 VEGETABLES / 1 DESSERT

Includes sweet tea, unsweetened tea, disposable black plastic plates, clear plastic cups and cutlery for guaranteed head count. Other beverages and ice are available upon request.



LOW COUNTRY BOIL Buffet \$20.95 per person

All of the following are cooked in one highly seasoned pot, strained and then displayed on a table for your picking: Potatoes, Kielbasa, Onions, Corn on the Cob, Chicken, Shrimp and Lemon. Includes Dinner Rolls or Cornbread.

ENHANCE YOUR MENU:

Add Clams (6 per person) \$8.00 Add Mussels (12 per person) \$6.00

Add Crab Claws (6 oz. per person) \$12.00

Add: Aged New York Strip \$9.00

Add: Filet Mignon \$12.00

CHOOSE 1 SALAD / CHOOSE 1 DESSERT

Includes sweet tea, unsweetened tea, disposable black plastic plates, clear plastic cups and cutlery for guaranteed head count. Other beverages and ice are available upon request.

\$14.95 per person

ALL AMERICAN Buffet

CHOOSE 2 ENTREES:

6-oz. Angus Burgers with Cheese, Lettuce, Tomatoes, Onions, Ketchup and Mustard

All Beef Hot Dogs with Chili, Diced Onions, Ketchup, Mustard and Relish

Chicken Tenders with Ketchup and Honey Mustard

Dry Rubbed and Bone-in BBQ Chicken

Italian Sausage with Peppers and Onions

CHOOSE 1 SALAD / 1 SIDE / 1 DESSERT

Includes sweet tea, unsweetened tea, disposable black plastic plates, clear plastic cups and cutlery for guaranteed head count. Other beverages and ice are available upon request.

BACKYARD BBQ Buffet

\$16.95 per person

INCLUDES:

Atkinson Mill Hush Puppies / Coleslaw / Mama T's Potato Salad Hickory Smoked Pork BBQ with Buns

ENHANCE YOUR MENU:

Add Fried Chicken \$1.00 / Add Fried Catfish \$2.00 / Add Beef Brisket \$5.25

CHOOSE 1 SIDE / CHOOSE 1 DESSERT

Includes sweet tea, unsweetened tea, disposable black plastic plates, clear plastic cups and cutlery for guaranteed head count. Other beverages and ice are available upon request.



DELI BUFFET

CHOOSE 3 PROTEINS:

Chicken Salad / Tuna Salad / Applewood Smoked Deli Ham Turkey Breast / Roast Beef / Hummus with Pita Triangles

CHOOSE 1 SALAD:

Mama T's Potato Salad / Garden Salad / Caprese Salad / Caesar Salad / Broccoli Salad

CHOOSE 1 DESSERT

Includes sweet tea, unsweetened tea, disposable black plastic plates, clear plastic cups and cutlery for guaranteed head count. Other beverages and ice are available upon request.

BOXED LUNCHES

\$10.00 per person

CHOOSE 1:

Chicken Salad or Tuna Salad on Whole Wheat Tortilla

Applewood Smoked Deli Ham and Swiss Cheese with Dijon Mustard on Sourdough

Turkey Breast with Muenster Cheese and Cranberry Chutney on Neomonde Multigrain Bread

Roast Beef with Provolone Cheese and Horseradish Mayo on a Hoagie Roll

Hummus with Pita Triangles

All deli sandwiches are made with 5-oz. meat, 2-oz. cheese, lettuce and tomato and come with Bag Potato Chips, Brownie and Bottled Water. Individual condiment packets are included with deli sandwiches.





SALADS

Garden Salad with Two Dressings

Mixed greens, cherry tomatoes, cucumbers, carrot curls and two dressings.

Classic Caesar Salad

Crisp romaine with croutons and Parmesan cheese, tossed with home-made dressing

Caprese Salad

Baby buffalo mozzarella with vine-ripened tomatoes, red wine vinegar, aged olive oil, roasted garlic, salt, pepper and fresh basil

Coleslaw

Italian Pasta Salad Mama T's Potato Salad

Broccoli Salad

Walnuts, dried cranberries and sweet, creamy vinaigrette

SIDES

Salt Potatoes with Butter and Parsley

Mashed Potatoes

Potato Gratin

Smashed red potatoes loaded with cheddar and sour cream

Rice Pilaf

Baked Macaroni and Cheese

Green Beans with Bacon and Onions

Mixed Vegetables

Butter Beans

Collard Greens

Grilled State Fair Corn on the Cob with

Tarragon Butter

Carolina Mague Choux

Cajun style corn succotash in light cream



Banana Pudding

Brownies

Chocolate Torte

Fruit Cobbler Topped with Streuse Peach. Blueberry, Dark Cherry

or Salted Caramel Apple

Assorted Cookies

Chocolate Chip, M&M or Oatmeal Raisin





WOOD-FIRED PIZZA OVEN Catering

(recommend for groups of 25-50 guests)
Two types of 10" Pizzas of Your Choice Cooked
Fresh on our Portable Wood-fired Pizza Oven

\$18.95 per person

CHOOSE 1 SALAD:

Garden Salad with Two Dressings / Classic Caesar Salad / Caprese Salad / Coleslaw / Italian Pasta Salad / Mama T's Potato Salad / Broccoli Salad

CHOOSE 1 DESSERT:

Brownies / Banana Pudding / Fruit Cobbler Topped with Streusel (Peach, Blueberry, Dark Cherry or Salted Caramel Apple) / Assorted Cookies (Chocolate Chip, M&M and Oatmeal Raisin) / Chocolate Torte

Includes sweet tea, unsweetened tea, disposable plates, clear plastic cups and cutlery for guaranteed head count. Other beverages and ice are available upon request.

Pizza Oven cannot operate in inclement weather. Arrangements must be made in advance for a secondary menu in the event of inclement weather.



GET STARTED WITH YOUR PARTY PLANNING TODAY

We will bring the party to you with our off-premise catering services. From our signature BBQs to more formal events, we provide everything to entertain you and your guests, accommodating more than 5,000 guests at just about any location in the Triangle.

Our wood-fired pizza oven enables Backyard Bistro to bring an authentic pizzeria right to your backyard party. There's nothing else like it in the Triangle. Also available for rental is our "Pink Pig" food truck.

PRIVATE PARTIES AT THE RESTAURANT

In addition to our full-service restaurant and bar, Backyard Bistro offers private party options. The Canes Room, a separate dining area ideal for buffets, our back patio and gated front porch can accommodate approximately 60 each.

Room rental rates and food and beverage minimums vary based on the room required and the time of day requested. Our Catering Director will work with you and the Executive Chef to design a menu to perfectly complement your event.

Catering pricing does not reflect sales tax or service charges.



Joe Lumbrayo & Lance Wheeler OWNERS

