

# Eli's BBQ



We know you'll love our BBQ  
Eli and Grandpa promise.

888-401-3663

603-598-5177

[www.ElisBBQ.com](http://www.ElisBBQ.com)

The Celebrations family takes BBQ and outdoor cooking seriously. So seriously in fact, the family's youngest addition, grandson Elijah, continued in this tradition by being born outdoors in an open field. We can only guess that even Eli knows it is never too early to join in the festivities and savor the delicious tastes and wonderful smells of food cooked over an open fire. You can be confident when you choose Eli's BBQ, because you are choosing three generations of BBQ expertise.

## **We know you'll love our BBQ "Eli and Grandpa promise"**

**Here are just a few of the things we do that separate us from the crowd:**

- **We use only natural lump charcoal and never chemical-added briquettes or gas.**
- **All our fresh meats are cooked at your location and never "precooked and finished on the grill."**
- **All our meats are chef-carved at your place and never portion controlled.**
- **Our barbecues are "all-you-can-eat." We keep cooking until your guests stop eating.**
- **All our recipes, including marinades, sauces and salad dressings, are made from scratch.**
- **All our buffet tables are theme decorated to enhance the overall feel and taste of your authentic BBQ experience.**
- **Our homemade barbecue sauce has over 40 ingredients. YES, it's a secret.**
- **AND YES, all these little extras are more work, but you, our customer, are worth it.**

**We strive to offer the most complete and authentic barbecue experience you will find anywhere. We have created a vast array of entrées, salads and side dishes for you to choose from. We encourage you to customize your barbecue or cook-out to include all your favorites.**

**Eli's BBQ** a division of  
 CELEBRATIONS  
CATERING

## *Pricing*

**Eli's BBQ** is happy to work within your budget. Our very competitive menu prices include everything: all food, disposable tableware, delivery and set-up, uniformed service personnel and clean-up. China and linen services are available at an additional cost.

All menu prices are based upon a 100 person minimum, unless otherwise stated. We are happy to accommodate smaller parties; please call for pricing. Terms and pricing is subject to change.

## *Availability*

Due to very high volume, functions booked during the month of December and/ or any weekends in May through September will usually be subject to a 100 person minimum. Other arrangements can be made, and smaller groups may be accommodated.

## *Taxes & Service Charge*

Meals are subject to your applicable state's Meals Tax, i.e. 9% New Hampshire Meals Tax or 7% Massachusetts Meals Tax.

To maintain our impeccable professional standard, a service charge will be applied to all parties: 20% for all functions unless otherwise stated.

## *Deposits and Payments*

A deposit of 30% of the total is required to confirm any date & serving time. Final count is due ten days prior to function. Final payment is due one week before the date of the function. Deposit and Payment terms are subject to change. Any and all deposits are non-refundable.

Please consult the management with any questions or special requests.

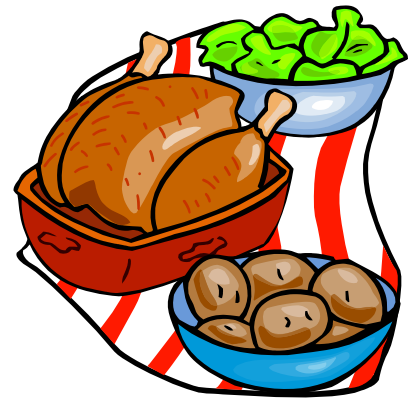
## *Big Backyard Cookout*

Fresh Garden Salad  
Pasta Primavera  
All Beef Hotdogs  
Quarter Pound Cheeseburgers  
Served with lettuce, sliced tomatoes and onions  
Boneless BBQ Chicken  
Accompaniments and Potato Chips  
Homemade Texas BBQ Baked Beans  
Corn on the Cob  
Strawberry Shortcake

\$ 17.95 per person

## *Grandpa Fred's Famous BBQ*

Caesar Salad  
Red Bliss Potato Salad  
Marinated Sliced Sirloin  
Boneless BBQ Chicken  
Homemade Texas BBQ Baked Beans  
Corn on the Cob  
Assorted Breads and Rolls or Cornbread  
Strawberry Shortcake



\$ 23.95 per person



## *Eli Pi's Favorite BBQ*

Grilled New Potato Salad  
Guacamole Salad  
Broiled Lemon-Garlic Salmon  
Honey Mustard Glazed Beef Short Ribs  
Lola's Fried Rice  
Veggie Skewers  
Assorted Breads and Rolls  
Fresh Cut Fruit

\$ 25.95 per person

## *Ribs & Chicken BBQ*



Fresh Garden Salad  
Cole Slaw  
Melt-in-your-Mouth Spareribs  
Boneless BBQ Chicken  
Homemade Texas BBQ Baked Beans  
Corn on the Cob  
Assorted Breads and Rolls or Cornbread  
Strawberry Shortcake

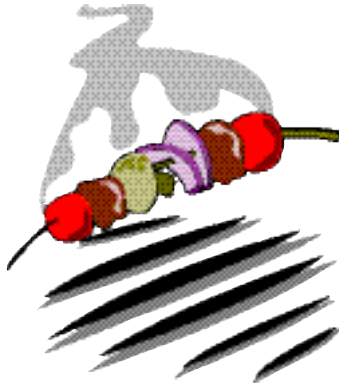
\$ 19.95 per person

## *Mixed Grill*

Spinach Salad  
Orzo Salata  
Grilled Italian Sausage or Kielbasa  
Served with Peppers and Onions  
Marinated Sliced Sirloin, Charbroiled Teriyaki  
Sirloin or Melt-in-your-Mouth Spareribs  
Boneless BBQ Chicken  
Homemade Texas BBQ Baked Beans or  
Herbed Rice Florentine  
Corn on the Cob  
Assorted Breads and Rolls or Cornbread  
Strawberry Shortcake



\$ 24.95 per person



## *Brochette & Skewer Barbecue*

Greek Salad  
Pasta Primavera  
Barbecue or Satay Chicken Skewers  
Teriyaki or Marinated Beef Kabobs  
Herbed Rice Florentine or  
Sub Gum Vegetable Asian Rice  
Corn on the Cob or Vegetable Brochettes  
Assorted Breads and Rolls or Cornbread  
Strawberry Shortcake

\$ 23.95 per person

## *Kansas City Grille*

Served with high quality disposable plates and stainless silverware

Lettuce Wedge with Maytag Blue Cheese Dressing  
10oz NY Strip Steak or 6oz Filet Mignon (1 per person)  
Steak Knife and Silverware included  
Herb-Rubbed Grilled Boneless Chicken (all you can eat)  
Caramelized Onions and Wild Mushroom Sauté  
Loaded Mashed Potatoes  
Steamed Broccoli au Gratin  
Assorted Breads and Rolls  
Cheesecake with Strawberries



\$ 29.95 per person



## *Tex-Mex Ranch BBQ*

Taco Salad  
Southwest Pasta Salad  
Grilled Chipotle Chicken  
Houston Dry-Rubbed Smoked Beef Brisket  
Meaty Ten-Gallon Chili  
Corn on the Cob  
Grilled Texas Garlic Toast  
Texas Peach Cobbler

\$22.95 per person

## *North Carolina "Cue"*

Spinach Salad  
Traditional Cole Slaw  
Hickory-smoked Pulled Pork with  
Assorted "Mops"  
Carolina BBQ Chicken  
Hillbilly Beans  
Seasoned Corn  
Corn bread and Assorted Rolls  
Bourbon Pecan Pie



\$ 19.95 per person

## *Cajun BBQ*



Caesar Salad with Blackened Chicken  
Cajun Spiced Flank Steak  
Mardi Gras Catfish or Grilled Spicy Andouille  
Sausage  
Jambalaya  
"Suffering" Succotash  
Assorted Breads & Rolls and Hushpuppies  
Brandied Bread Pudding

\$ 22.95 per person

## *California Vintner's Grille*

Cobb Salad  
Chilled Mediterranean Couscous  
Napa Valley Smoke-Roasted Tri-Tip of Beef  
Grilled Tarragon Chicken and Grapes  
White Bean Cassoulet  
Roasted Red Bliss Potatoes  
San Francisco Sourdough Bread  
Fresh-cut Fruit Salad with Crème Anglaise

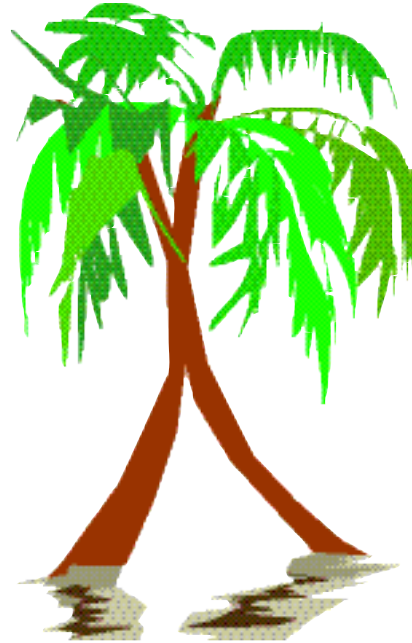


\$ 25.95 per person

## *Caribbean Cook-Out*

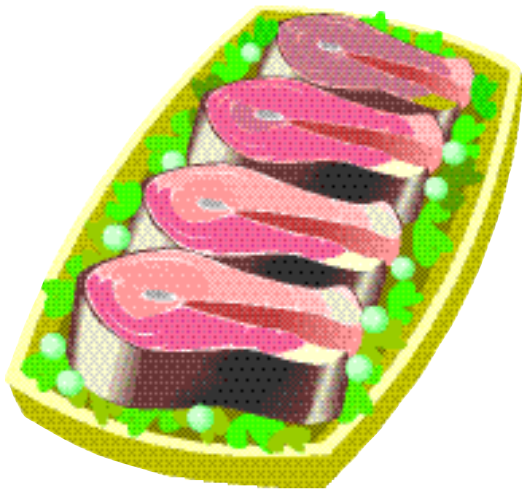
Mixed Greens with Mango Salsa Dressing  
Pineapple Cole Slaw  
Jamaican Jerked Pork Loin  
Tequila Lime Grilled Chicken  
Coconut Rice  
Caribbean Black Bean Stew  
Assorted Breads and Rolls  
Key Lime Pie

\$ 19.95 per person



## *Seafood Barbecue* Served with high quality disposable plates and stainless silverware

Choice of New England Clam Chowder or Lobster Bisque  
Greek Salad  
Pasta Primavera  
Landlubber Chicken Grill  
Entrees (**choice of two**)  
Herb-Rubbed Grilled King Salmon  
Shrimp Skewers  
Swordfish Kabobs  
Marinated Sliced Sirloin  
Choice of Rice  
Grilled Asparagus  
Fresh Baked Baguette with Herbed Butter Bowl  
Pina Colada Cake

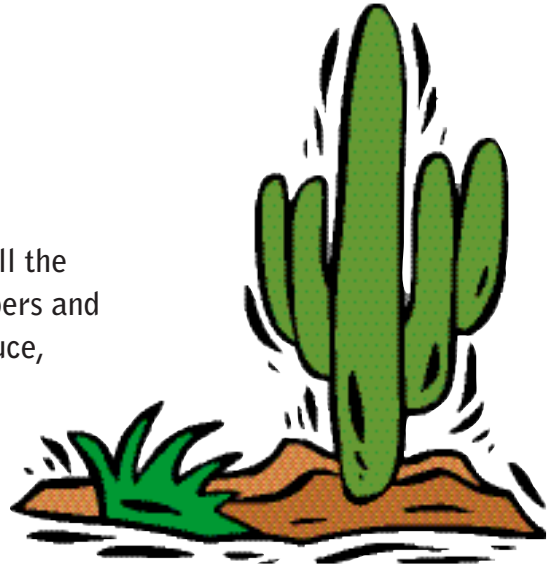


\$29.95 per person



## *South of the Border*

Taco Salad or Guacamole Salad  
Black Bean and Salsa Salad  
Grilled Chicken and Steak Fajitas with all the  
Fixings (Flour Tortillas, Sautéed Peppers and  
Onions, Shredded Cheese, Salsa, Lettuce,  
Tomatoes, Sour Cream, Guacamole)  
Spiced Red Beans (refried if requested)  
Dirty Rice  
Chips and Salsa  
Kahlua Bread Pudding



\$ 23.95 per person



## *Eli's Tuscan Grille*

Antipasto Salad  
Italian Sausage on the Grill with Peppers and  
Onions  
Grilled Chicken Marsala  
Herbed Marinated Sliced Sirloin with Gorgonzola  
Pasta Pulito – Penne Pasta Tossed with EVOO,  
Baby Spinach, Roasted Red Peppers, Artichokes  
and Mushrooms topped with Fresh Parmesan  
Garlic Breads & Rolls  
Tiramisu

\$ 26.95 per person

## *Luau*

Asian Lettuce Salad with Sesame Ginger Dressing  
Fresh Tropical Fruit Ambrosia

### *Entrees (choice of two)*

Sweet and Sour Pork or Chicken  
Teriyaki Chicken  
Mandarin Beef Sirloin  
Polynesian Spareribs

### *All served with:*

Stir-fried Vegetables  
Fried Rice  
Assorted Breads and Rolls  
Pineapple Upside-Down Cake

\$ 24.95 per person



## *Eli's Super-Duper-Looper Luau*



Polynesian Baby Lettuce Salad with Toasted Macadamias  
and Papaya Seed Dressing  
Fresh Tropical Fruit Display  
Grilled Island Chicken  
Kahlua Roast Pig or Polynesian Stuffed Flank Steak  
or Mango-Glazed Baby Back Ribs  
Lomi-Lomi Salmon or Grilled Mahi-Mahi or  
Island Shrimp Skewers  
Authentic Hawaiian Poi  
Roasted Sweet Potato and Pineapple  
Tahitian Vegetable Rice  
Banana Bread and Artisan Rolls  
Pina Colada Cake

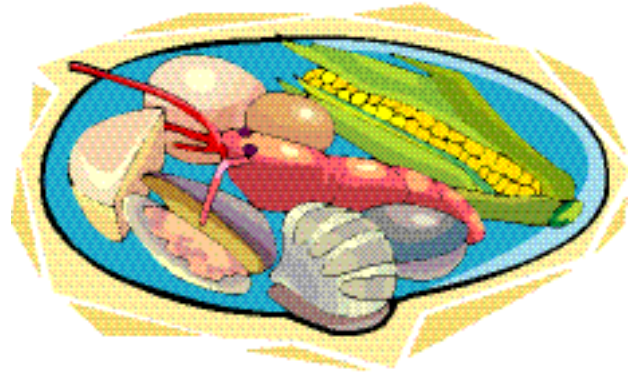
**Served with premium disposable  
plates and stainless silverware**

\$ 33.95 per person

**A Colorful Lei for Every Guest**

## *New England Clambake*

Clam Chowder, Seafood Chowder,  
Lobster Bisque, or Steamers  
Choice of Two Homemade Salads  
Steamed 1¼ lb. Maine Lobster\*  
Boneless BBQ Chicken (all you can eat)  
Homemade Texas BBQ Baked Beans  
Corn on the Cob  
Assorted Breads and Rolls  
Strawberry Shortcake, Blueberry  
Pie or Watermelon



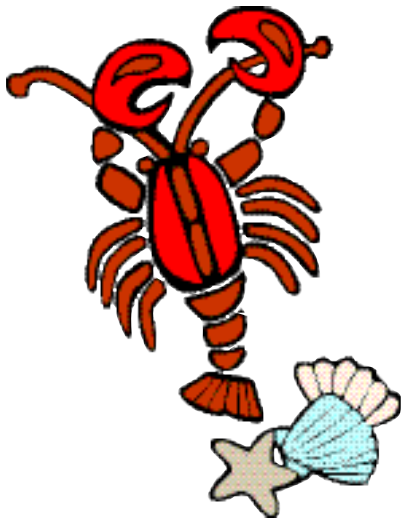
\$ 32.95 per person

## *Eli's Mega Maine Clambake*

*Choose two of the following:*

Clam Chowder  
Lobster Bisque  
Steamers  
Mussels  
Seafood Chowder  
Corn Chowder

Choose any two Salads, including Signature  
Steamed 1¼ lb. Maine Lobster\*\*  
Marinated Sliced Sirloin  
Barbecue Chicken  
Corn on the Cob  
Loaded Mashed Potatoes  
Assorted Breads and Rolls  
Strawberry Shortcake, Blueberry  
Pie or Watermelon



\*One lobster per person

Other sizes upon request.

Pricing based on market availability.

**Served with high quality disposable  
plates and stainless silverware**

\$ 43.95 per person

## *Build Your Own Barbecue*

Eli and Grandpa know that everyone loves a barbecue but not everyone wants the traditional menu selections. Along with our extensive sample menus provided, please use the following pages of Entrées, Salads, Side Dishes, and Desserts to create your own custom barbecue. For pricing information, contact a Celebrations' consultant.

### *Poultry*



- Boneless Barbecue Chicken
- Landlubber Chicken Grill
- Barbecue or Satay Chicken Skewers
- Marsala Chicken
- Deep-fried Turkey
- Herb-Rubbed Grilled Chicken
- Teriyaki Chicken
- Grilled Chipotle Chicken
- Sweet and Sour Chicken
- Tarragon Chicken and Grapes
- Tequila Lime Grilled Chicken

### *Beef*



- Marinated Sliced Sirloin
- Charbroiled Teriyaki Sirloin
- 10 oz NY Strip Steak (one per person)
- Teriyaki or Marinated Beef Kabobs
- Honey Mustard Glazed Beef Short Ribs
- Herbed Marinated Sliced Sirloin with Gorgonzola
- Cajun Spiced Flank Steak
- Polynesian Stuffed Flank Steak
- Mandarin Beef Sirloin
- Houston Dry-Rubbed Smoked Beef Brisket
- Napa Valley Smoke-Roasted Tri-Tip of Beef

### *Barbecue Enhancements and Additions*

- |   |      |
|---|------|
| Add Clam Chowder  | 3.00 |
| Add Grilled Shrimp Skewers  | 4.00 |
| Add Hamburgers and Hot dogs   | 4.00 |
| Add Italian Sausages with Peppers and Onions                            | 3.00 |
| Add Sliced Sirloin  | 6.00 |
| Add BBQ Chicken   | 3.00 |
| Substitute Maple Glazed Baby Back Ribs for Melt-in-your Mouth Spareribs | 2.00 |
| Add Maple Glazed Baby-Back Ribs   | 5.00 |



Feel free to add any additional entrées, salads, sides or desserts to any menu. Changes and substitutions are welcome and will be priced accordingly.

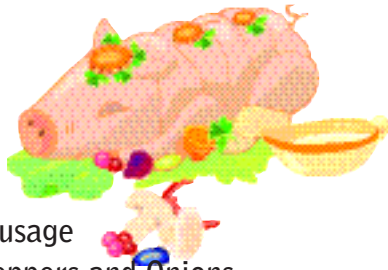
## Combo

Steak and Chicken Fajitas with all the Fixings: Authentic Wood-Grilled Sirloin Steak and Marinated Grilled Chicken with Flour Tortillas, Sautéed Peppers and Onions, Shredded Cheese, Salsa, Lettuce, Tomatoes, Sour Cream, and Guacamole



## Pork

Grilled Italian Sausage  
Served with Peppers and Onions  
Kielbasa  
Melt-in-your-Mouth Spareribs  
Grilled Spicy Andouille Sausage  
Hickory-Smoked Pulled Pork  
with assorted "Mops"  
Maple Glazed Baby Back Ribs  
Sweet and Sour Pork  
Polynesian Spareribs  
Kahlua Roast Pig  
Mango-Glazed Baby Back Ribs  
Jamaican Jerked Pork Loin



## Seafood

1¼ Lb Lobster (one per person)  
Herb-Rubbed Grilled King Salmon  
Shrimp Skewers  
Swordfish Kabobs  
Lomi-Lomi Salmon  
Broiled Lemon-Garlic Salmon  
Mardi Gras Catfish  
Grilled Mahi-Mahi  
Island Shrimp Skewers  
Clam Chowder  
Seafood Chowder  
Lobster Bisque  
Steamers  
Mussels



## Vegetarian

All-Veggie Chili  
Corn Chowder  
Vegetarian Black Bean Stew  
Caribbean Black Bean Stew  
Pasta Pulito – Penne Pasta Tossed with Cold-Pressed Olive Oil, Baby Spinach, Roasted Red Peppers, Artichokes and Mushrooms topped with Fresh Parmesan



Please find Eli's suggestions for Salads, Side Dishes and Dessert on the following page.

# Homemade Salads

- Fresh Garden Salad
- Caesar Salad
- Spinach Salad
- Pasta Primavera
- Southwest Pasta
- Black Bean Salad
- Asian Lettuce Salad with Sesame Ginger Dressing

- Traditional Cole Slaw
- Red Bliss Potato
- Vietnamese Cabbage Salad
- Orzo Salata
- Oriental Noodle Salad



# Signature Salads

- Field Green Salad
- Mediterranean Couscous
- Taco Salad
- Cobb Salad
- Greek Salad
- Warm German Potato Salad
- Grilled New Potato Salad with Fresh Herbs
- Mixed Greens with Mango Salsa Dressing
- Lettuce Wedge with Maytag Blue Cheese Dressing
- Polynesian Baby Lettuce Salad with Toasted Macadamias and Papaya Seed Dressing

# Rice

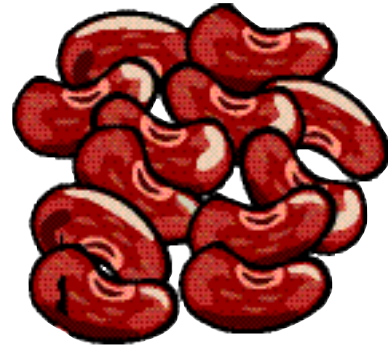
- Dirty Rice
- Tahitian Vegetable Rice
- Coconut Rice
- Authentic Hawaiian Poi
- Jambalaya
- Herbed Rice Florentine
- Sub Gum Vegetable Asian Rice
- Lola's Fried Rice
- Citrus Mushroom Rice

# Potato

- Roasted Sweet Potato and Pineapple
- Roasted Red Bliss Potatoes
- Loaded Mashed Potatoes
- Cheddar and Bacon Mashed Potatoes

## *Beans*

Homemade Texas Barbecued Baked Beans  
Hillbilly Beans  
White Bean Cassoulet  
Caribbean Black Bean Stew  
Spiced Red Beans (Refried if requested)  
Chili con Carne



## *Vegetables*

Fresh Vegetable Medley with Seasoned Butter  
Stir-fried Vegetables  
Seasoned Corn  
Vegetable Brochettes  
Grilled Asparagus  
Corn on the Cob  
Caramelized Onions and Wild Mushroom Sauté  
Fresh Broccoli au Gratin

## *Desserts*

Bourbon Pecan Pie  
Texas Peach Cobbler  
Tiramisu  
Kahlua Bread Pudding  
Cheesecake with Strawberries  
Pina Colada Cake  
Strawberry Shortcake  
Pineapple Upside-Down Cake  
Mango Custard  
Key Lime Pie  
Fresh-cut Fruit Salad with Crème Anglaise  
Watermelon



# Shopping for Catering – Price and Value

## A Note from the Owner

If you are reading this, more than likely you are in need of catering services. My goal is to help you in your decision making process. Obviously I want you to select *Celebrations* as your catering company. I am going to share my opinions, which are based on over three decades of foodservice experience. I will arm you with a list of questions to ask and areas of concern for your consideration. You will get complete honesty and I promise to address the all-important bottom line in choosing the right caterer.

What you should ask yourself while searching for catering services is this:

Am I getting the **right** caterer **for me** at a fair and reasonable price **I can afford**?

That is the “Bottom Line”. Here are some ways to get there:

### Shop for the Best Price

- Understand** the package. You are paying for more than just food.
- Understand** what you are not getting or for what services you may have to pay extra.
- Food, Service and Reputation.** Utilize this checklist to evaluate any caterer.
- Get **proposals** from at least two different caterers.
- If the **price** is out of your budget, ask the caterer to explain the pricing and see if it is possible to rework the quote to get it within your budget.

### Understand the total scope of services

- Food
- Service – setup, cleanup and duration
- Staffing
- Beverage Services
- Linens & other Rental equipment
- Event Planning & Coordination
- Make sure the caterer explains anything you do not understand.

### How much experience does the catering company have?

- Number of years in business?
- Types and variety of events catered?
- Various sizes of different events?
- Has the caterer done events like mine before?
- How experienced is the staff?

### Ask For References. This is very important.

- Is the caterer able to provide you with multiple references?
- After receiving the references – Do the legwork and **check them out.**
- Did some of the references you contacted have events similar to the type of function you are planning?

### Food & Service Specifics

- Quantity, Quality & Presentation
- Trained uniformed service staff
- Cooking procedures

### Safety Concerns

- SafeServe™ certification for employees
- Food handling Procedures
- Meets OSHA regulations

### Is the caterer fully insured?

- Personal & Product Liability Insurance
- Liquor Liability Insurance
- Workman’s Compensation Insurance

### Payment Policies

- Deposits
- Guest Counts
- Methods of payment accepted



**“Am I getting the right caterer for me at a fair and reasonable price I can afford?”**

That is the “Bottom Line”. Here is why I think Celebrations will get you there:

- ✓ Catering is our only business.
- ✓ We have been in business for over 15 years.
- ✓ We are a fully licensed and insured catering corporation.
- ✓ We will be happy to answer any questions and help you plan your event.
- ✓ Our competitive prices are all-inclusive with no hidden charges.
- ✓ We have scrumptious food and you will never have to worry about running out because our menu is “*all-you-can-eat*”.
- ✓ We promise to provide experienced uniformed wait staff and chef(s) for your function.
- ✓ We will arrive on time and serve you and your guests with a delicious and eye-catching meal.
- ✓ Our catering consultants are always available to help with any changes you require.
- ✓ We have many payment options
- ✓ Reservations can be made years in advance.
- ✓ Our goal is to completely satisfy you.
- ✓ We want you to be our best reference.