



**Toll Free: (888) 401-3663**

**[www.CelebrationsMenu.com](http://www.CelebrationsMenu.com)**

**[consult@celebrationsmenu.com](mailto:consult@celebrationsmenu.com)**

All Contents Copyright ©2018, Celebrations Distinctive Catering, Inc.

# Table of Contents

Philosophy.....	3
All Occasion Buffets	
Classic Dinner Buffet.....	4
Gourmet Buffet .....	5
Elegant Buffet .....	6
Classic Brunch.....	7
Elegant Brunch.....	8
Sample Breakfasts.....	9
Wedding Buffets	
Wedding Buffet.....	10
Wedding Feast .....	12
Italian Wedding Feast .....	14
Chef's Carving Buffet.....	16
Family Style Service.....	18
Plated Dinner Service.....	20
Dinner Accompaniments.....	22
Cocktail Style Receptions	
Open House.....	24
Intimate Cocktail Reception .....	25
Appetizer Carving Reception.....	26
Interactive Pasta Bar Reception .....	27
Table Displays.....	28
Tapas Style Carving Station.....	29
Interactive Pasta Station.....	30
Sample Hors d'Oeuvres .....	31
Warmed Stationary Appetizers.....	32
Chilled Butler-Passed Appetizers .....	33
Warmed Butler-Passed Appetizers.....	34
Instant Buffet Menu .....	35
Instant Appetizers Menu.....	41
Eli's BBQ Menu.....	43

# Philosophy

At Celebrations, we work closely with you to create an occasion you and your guests will long remember. For parties large or small, elaborate or simple, our philosophy remains the same:

***“We select only the finest and freshest ingredients. We prepare and serve your food professionally, using innovative and traditional recipes and qualified personnel.”***

With over 30 years of culinary experience and surpassing 10,000 events, Celebrations has set a standard for food service excellence in NH and surrounding states. Our kitchen has won numerous awards for outstanding recipes and food presentation.

We’ve designed numerous menu packages to offer you a great starting place from which you can personalize your own unique menu. Our team can help customize your menu to reflect your individuality and tastes.

Our customer service team will carefully guide you through each step of the planning process, taking the time to listen to your ideas and answer all questions. We understand everyone has their own budget, and we will happily work within yours wherever possible.

We offer additional services, including licensed and insured bartending, china service and handling, rental coordination, day-of event planning and vendor coordination. Please speak with our customer service team for details regarding additional services as well as our policies and terms.

***Our mission is to make your event go as smoothly as possible from start to finish, so you can relax, enjoy, and celebrate the day.***

# Classic Dinner Buffet

*This is Celebrations' Classic Dinner Buffet - reasonably priced; yet elegant.*

## ***Fresh Garden Salad***

Crisp lettuce greens tossed with garden vegetables and our house balsamic vinaigrette

## ***Pasta Primavera Salad***

Assorted pasta mixed with fresh vegetables, peppers and olives  
marinated in an herbed vinaigrette

## ***Beef Bourguignon***

Tender morsels of beef and mushrooms braized in a Burgundy wine Espagnol sauce

## ***Lemon Cream Chicken***

Boneless lemon-marinated chicken breast sautéed and finished  
with a rich lemon cream sauce

## ***Cranberry Rice***

Long grain rice served with dried cranberries and fresh herbs and spices

## ***Roasted Green Beans with Dill Butter***

Whole green beans cooked to perfection and seasoned with dill and fresh garlic

## ***Artisan Breads and Rolls***

Fresh baked old world bread and roll assortment and creamery butter

*Starting at \$15.95 per person*

*We encourage you to personalize this menu with your own choices of salads, entrées, side dishes and dessert. Please talk with your Celebrations sales consultant.*



# Gourmet Buffet

*Our Gourmet Buffet is ideal for large groups of all ages.*

## **Caesar Salad**

Fresh cut romaine lettuce tossed with Bermuda onions, Parmesan cheese, homemade croutons and our own authentic creamy Caesar dressing

## **Red Bliss Potato Salad**

Our homemade version of this classic includes fresh herbs, mayonnaise, celery, onions and bell peppers

## **Swedish Meatballs**

Cocktail-size beef meatballs served in a tasty European style sour cream sauce

## **Tarragon Chicken**

Boneless marinated chicken breast sautéed and finished with a delicious tarragon sauce

## **Assorted Gourmet Wraps**

Artisan wraps filled with grilled sirloin, herbed seasoned turkey breast, Black Forest ham, Cape Cod chicken salad, and vegetarian

## **Chips & Condiments**

Crisp potato chips, mayonnaise and mustard, pickles and olives

## **Herbed Rice Pilaf**

Our own savory rice pilaf with orzo, spinach and herbs

*Starting at \$15.95 per person*

*We encourage you to personalize this menu with your own choices of salads, entrées, side dishes and dessert. Please talk with your Celebrations sales consultant.*

# *Elegant Buffet*

*Treat your guests to our Elegant Buffet served with our premium disposable plates and stainless steel flatware.*

## *Field Green Salad*

Baby lettuce and mesclun tossed with garden vegetables, homemade croutons and our house dressing

## *Orzo Insalata*

A Mediterranean presentation of delicious rice-shaped pasta and marinated Tuscan style vegetables

## *Sirloin Bordelaise*

Tender sliced sirloin served with a red wine mushroom demi-glace

## *Medallions of Chicken and Artichokes*

Seared chicken breast medallions combined with marinated artichoke hearts finished with Parma ham and thyme in light wine sauce

## *Caramelized Rosemary Red Bliss Potatoes*

Red new potatoes seasoned with fresh rosemary and garlic then oven browned

## *Fresh Seasonal Vegetable Mélange*

A medley of summer and zucchini squash, broccoli, carrots and red bell peppers cooked to perfection and lightly seasoned with fresh herb butter

## *Artisan Breads and Rolls*

Fresh baked old world bread and roll assortment and creamery butter

*Starting at \$26.95 per person*

# *Classic Brunch*

## *Fresh Seasonal Fruit Salad*

Hand-cut fresh seasonal fruit tossed and chilled.

## *Fresh Garden Salad*

Crisp lettuce greens tossed with garden vegetables and our house balsamic vinaigrette.

## *Assorted Fancy Mini Sandwiches*

Homemade roast beef, Black Forest ham, Cape Cod chicken salad and vegetarian finger sandwiches.

## *Quiche Lorraine*

For this classic recipe, crumbled bacon, Swiss cheese and a bit of diced onion are scattered in the bottom of a pastry shell and partially drowned in a luscious mixture of cream, eggs, sugar and cayenne pepper. The baked quiche is cooled slightly before being cut into wedges and served.

## *Assorted Breakfast Pastries and Breads*

## *Orange Juice and Cranberry Juice*

## *Coffee, Tea & Decaf*

A full-bodied blend of Arabica coffee and fresh herbal teas.

*Quiche Lorraine can be vegetarian or substituted for Scrambled Eggs upon client's request. Please talk with your Celebrations sales consultant.*

# *Elegant Brunch*

## *Assorted Cheese and Fresh Fruit Display with Crackers*

A variety of domestic and imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

## *Breakfast Strata*

Egg Casserole with cheddar cheese, peppers, onions, and sausage. Vegetarian available.

## *Brunch Carving Station*

Virginia baked ham, turkey breast and roast beef, all hand-carved and served with artisan rolls, cranberry rémoulade, horseradish creme fraiche, and butter

## *Homefries*

## *Assorted Breakfast Pastries and Breads*

## *Orange Juice and Cranberry Juice*

## *Coffee, Tea & Decaf*

A full-bodied blend of Arabica coffee and fresh herbal teas.

# Sample Breakfasts

## *Continental Breakfast*

Fresh Seasonal Fruit Salad

Assorted Breakfast Pastries and Breads

Orange Juice and Cranberry Juice

Coffee, Tea & Decaf

## *Classic Breakfast Buffet*

Fresh Seasonal Fruit Salad

Scrambled Eggs

Bacon, Sausage or Virginia Ham

Homefries

Assorted Breakfast Pastries and Breads

Orange Juice and Cranberry Juice

Coffee, Tea & Decaf

## *A Breakfast Lover's Dream*

Fresh Seasonal Fruit Salad

French Toast

Scrambled Eggs

Choice of Two: Bacon, Sausage or Virginia Ham

Homefries

Orange Juice and Cranberry Juice

Coffee, Tea & Decaf

## *Upgrade Your Breakfast*

ADD Bagels and Assorted Flavored Cream Cheese

ADD Breakfast Strata

ADD French Toast

ADD Chef Manned Omelet Station

# Wedding Buffet

## *Appetizers*

### *Assorted Cheese and Fresh Fruit Display*

A variety of domestic and imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

### *Crudit  of Vegetables and Dip*

Fresh cut vegetables attractively displayed and served with a complimentary dip

## *First Course*

### *Field Green Salad*

Baby lettuce and mesclun tossed with garden vegetables, homemade croutons and our house dressing

## *Entr es*

### *Sirloin Bordelaise*

Tender, sliced sirloin served with a red wine mushroom demi-glace

### *Herb-Rubbed Grilled Chicken*

Boneless chicken breast marinated in fresh herbs then wood-grilled to perfection

### *Tortellini Fresco*

Cheese filled tortellini tossed with diced Roma tomatoes, roasted garlic, a chiffonade of fresh basil, and sweet red peppers

# Wedding Buffet

## *Accompaniments*

### ***Vegetarian Rice Pilaf***

Long grain rice with orzo and herbs prepared with vegetable stock

### ***Fresh Seasonal Vegetable Mélange***

A medley of summer and zucchini squash, broccoli, carrots and red bell peppers cooked to perfection and lightly seasoned

### ***Artisan Breads and Rolls***

Fresh baked old world bread and roll assortment and creamery butter

## *Dessert*

### ***Client's Wedding Cake***

Cut, plated and served buffet style

### ***Coffee, Tea and Decaf***

A full-bodied blend of Arabica coffee and fresh herbal teas

*Starting at \$39.95 per person*

*Comes with China dinner plate, disposable appetizer and dessert plates. Linen napkin and stainless steel flatware set at each table. Make your special day reflect your style by customizing the salads, entrées and side dishes. Please speak with your Celebrations sales consultant.*

# Wedding Feast

## Appetizers

### Charcuterie Table Display

Natural wood boards displaying an elaborate assortment of salamis, sausages and smoked meats including imported and handcrafted Prosciutto Di Parma, coppa and salami. Accompanied with imported and local cheeses; fresh fruit; imported olive melange; grilled vegetables, crudité and aioli. Served with baguette slices, whole grain breads, crackers and and mustards.

ADD 6 BUTLER-PASSED HORS D'OEUVRES

*Starting at \$6.95 per person.*

## First Courses

### Wild Field Greens & Frisée

Baby lettuce and frisée tossed with roasted vegetables, grape tomatoes and our homemade classic French vinaigrette

### Tortellini and Fresh Vegetable Salad

Seasonal, fresh vegetable medley, locally sourced when possible, tossed with cheese tortellini in a light lemon dressing.

## Entrées

### Wood-Grilled Sirloin Steak Americaine

Tender grilled sirloin garnished with Parma ham, baby spinach, blue cheese and roasted red peppers

### Rosemary Sage Chicken Medallions

Boneless medallions of chicken expertly seasoned with fresh rosemary, sage and extra virgin olive oil. Wood-grilled until moist and succulent

*Comes with China dinner plate, disposable appetizer and dessert plates. Linen napkin and stainless steel flatware set at each table. Make your special day reflect your style by customizing the salads, entrées and side dishes. Please speak with your Celebrations sales consultant.*



# Wedding Feast

## *Seafood Imperial*

Real crab meat, shrimp and scallops in a white wine cream sauce with roasted red peppers and artichoke hearts

## *Accompaniments*

### *Rice Florentine*

Savory rice with orzo, spinach and fresh herbs

### *Caramelized Red Bliss Potatoes*

Red potatoes seasoned with fresh rosemary and garlic and gently oven browned

### *Asparagus Medley*

Tender asparagus, roasted red peppers and other seasonal fresh vegetables sautéed with creamery butter and fresh herbs, served al dente and drizzled with a sweet and savory balsamic glaze

## *Artisan Breads and Rolls*

Fresh baked old world bread and roll assortment and creamery butter

## *Dessert*

### *Client's Wedding Cake*

Cut, plated and served buffet style

### *Coffee, Tea and Decaf*

A full-bodied blend of Arabica coffee and fresh herbal teas

*Starting at \$46.95 per person*

# Italian Wedding Feast

## Appetizers

### *Celebrations' Antipasti Display*

Imported cheeses, fresh sliced fruit, crudité and dips, hummus and tapenades, cocktail Stromboli, marinated and grilled vegetables, tortellini, and other whims of the Chef, served with fresh artisan breads and crackers. Everything is arranged in a fancy free-flow table display, which will treat your guests to a feast for their taste buds as well as their eyes.

ADD 6 BUTLER-PASSED HORS D'OEUVRES

*Starting at \$6.95 per person.*

## First Courses

### *Caesar Salad*

Fresh cut romaine lettuce tossed with Bermuda onions, Parmesan cheese, homemade croutons and our own authentic creamy Caesar dressing

### *Florentine Orzo Salad*

Rice shaped pasta, roasted fresh spinach and vegetables tossed in balsamic vinaigrette with Parmigiano-Reggiano

## Entrées

### *Chicken Piccata*

Boneless breast of chicken in a light lemon and caper butter sauce.  
Finished with fresh parsley

### *Spinach and Gorgonzola Manicotti*

Fresh pasta rolls filled with spinach, ricotta and gorgonzola. Baked with Celebrations' homemade marinara and topped with melted cheese

*Comes with China dinner plate, disposable appetizer and dessert plates. Linen napkin and stainless steel flatware set at each table. Make your special day reflect your style by customizing the salads, entrées and side dishes. Please speak with your Celebrations sales consultant.*

# *Italian Wedding Feast*

## ***Sirloin Steak Cassalinge***

Tender sirloin, wood-grilled with roasted peppers, caramelized onions and portabello mushrooms, finished in a Marsala demi-glaze

## *Accompaniments*

### ***Riso Milanese***

Creamy Italian rice with Reggiano Parmesan cheese and fresh herbs

### ***Rosemary Red Bliss Potatoes***

Red potatoes seasoned with fresh rosemary and garlic and gently oven browned

### ***Tuscan Vegetable Medley***

Zucchini, summer squash and roasted red peppers drizzled with extra virgin olive oil and a delicious Balsamic glaze

### ***Artisan Breads and Rolls***

Fresh baked old world bread and roll assortment and creamery butter

## *Dessert*

### ***Client's Wedding Cake***

Cut, plated and served buffet style

### ***Coffee, Tea and Decaf***

A full-bodied blend of Arabica coffee and fresh herbal teas

*Starting at \$43.95 per person*

# Chef's Carving Buffet

## *Appetizer*

### ***Celebrations' Mezze Display***

Hummus, pita chips, imported cheese from around the Mediterranean, grilled marinated vegetables, roasted tomato and eggplant dip, creamy garlic dip, herb-marinated olives and feta with preserved lemons, artichoke hearts with capers and garbanzo, dolmades, and other whims of the Chef

## *First Course*

### ***Mediterranean Salad***

Crisp lettuce greens and garden vegetables tossed with our homemade lemon, olive oil herb dressing served with feta cheese and pitted Kalamata olives

## *Entrées*

### ***Chef's Carving Station***

Tender sirloin seasoned with garlic, salt, and pepper; slow cooked and served medium rare.

Fresh turkey breast roasted until moist and tender.

Lean pork loin seasoned with a spicy Jamaican jerk rub.

Meats are hand carved in front of your guests by our uniformed Chef. Served with cranberry remoulade and horseradish crème fraiche.

## *Carving Station Enhancements*

Talk to your Sales Consultant about customizing your Carving Station.

*Comes with China dinner plate, disposable appetizer and dessert plates. Linen napkin and stainless steel flatware set at each table. Make your special day reflect your style by customizing the salads, entrées and side dishes. Please speak with your Celebrations sales consultant.*

# *Chef's Carving Buffet*

## *Accompaniments*

### *Gemelli Pesto Alfredo*

Spiral pasta tossed in our homemade creamy basil pesto sauce

### *Local Vegetable Saute´*

A medley of squash, zucchini, carrots and red bell peppers, local when available, cooked to perfection in a lightly seasoned creamery butter

### *Artisan Breads & Rolls*

Fresh baked old world bread and roll assortment with creamery butter

## *Dessert*

### *Client's Wedding Cake*

Cut, plated and served buffet style

### *Coffee, Tea and Decaf*

A full-bodied blend of Arabica coffee and fresh herbal teas

*Starting at \$43.95 per person*

# *“Family Style” Dinner Service*

*Just like at home, family-sized platters and bowls are served to each table for guests to help themselves. China service is included. All family-style dinners include choice of salad, entrée, vegetable, side dish and dessert. Artisan breads and rolls are also included. Please see the Accompaniments pages for salad, vegetable and dessert selections.*

*You may add appetizers or an additional entrée (priced accordingly). Glassware and a variety of table linens are also available. Please speak with a Celebrations’ sales consultant for further details and pricing. See sample menus below.*

## *First Course*

*Choice of Salad*

## *Sample Entrees*

### *Roast Round of Beef*

Tender, lean beef served with merlot demi-glace

### *Chicken Marsala*

Sautéed breast of chicken finished with Marsala wine and mushroom demi-glace

### *Roast Sirloin Bordelaise*

Tender sliced sirloin served with a red wine mushroom demi-glace

### *Chicken Piccata*

Boneless breast of chicken with a light lemon and caper butter sauce. Finished with fresh parsley

### *Herb-Encrusted Grilled Salmon*

Fresh organic salmon rubbed with fresh herbs and cooked on the wood grill

# *“Family Style” Dinner Service*

## *Loin of Pork with Stuffing and Hunter Sauce*

Tender roast pork with traditional sauce made from the pan drippings

## *Traditional Turkey with All the Fixings*

Moist tender turkey with all the family favorites

*\*Many other entrée options available.*

## *Accompaniments*

*Choice of Homemade Potato or Pasta*

*Choice of Fresh Vegetable*

*Artisan Breads and Rolls*

## *Dessert*

*Client’s Wedding Cake*

Cut, plated and served buffet style

*Coffee, Tea and Decaf*

A full-bodied blend of Arabica coffee and fresh herbal teas served buffet style

*Starting at \$39.95 per person*

# *Plated Dinner Service*

*Our uniformed waitstaff presents a full five-course meal to your guests' tablesides. From salad to dessert, highlighted by an elegantly displayed entrée, Celebrations will work with you to make your formal event one to remember. With your choice of salad, entrée, sides, vegetable and optional dessert, your event planner can customize your dinner to exceed all your expectations. Full china service is included.*

*Many appetizer options available - speak with your Celebrations consultant about adding an eye-catching stationary display before your formal dinner. You may add butler-passed hors d'oeuvres packages as well.*

## *First Course*

### *Choice of Salad*

### *Choice of Entrée*

#### *Sliced Sirloin Bordelaise*

Tender sliced sirloin served with a red wine mushroom demi-glace

#### *Chèvre-Stuffed Chicken*

Stuffed with grilled asparagus, roasted red peppers and local Vermont Chèvre

#### *Filet Mignon with Merlot Reduction*

Wood-grilled filet with merlot veal stock reduction

#### *Statler Chicken Breast with Crabmeat Filling*

Grilled poulet with lump crab in a Dijon marscapone filling

#### *Rack of Lamb with Rosemary Demi*

Domestic tender lamb marinated with lemon, fresh herbs and garlic, grilled to perfection and served with rosemary demi-glace

#### *Grilled Fresh Salmon with Pineapple Mango Salsa*

Organic salmon topped with homemade salsa

*Make your special day especially for you by selecting your own choices of salad, entrées and side dishes. Please speak with your Celebrations sales consultant.*



# Plated Dinner Service

## Surf & Turf

Tournedos of beef and baked stuffed jumbo shrimp

*\*Many other entrée options available.*

## Sample Accompaniments

### Yukon Gold Potato Purée

Golden Yukon potatoes creamed together with milk and butter

### Grilled Fresh Vegetables

Tender asparagus, roasted red peppers and other seasonal fresh vegetables seasoned with cold pressed olive oil and Mediterranean sea salt, grilled al dente and served with a sweet and savory balsamic glaze

## Artisan Breads and Rolls

Fresh baked old world bread and roll assortment and creamery butter

*Check our "Accompaniments" pages for more ideas.*

## Dessert

### Client's Wedding Cake

Cut, plated and served to order.

### Coffee, Tea and Decaf

A full-bodied blend of Arabica coffee and fresh herbal teas

*Starting at \$49.95 per person*

# Dinner Accompaniments

Customize your menu with the following accompaniments, or speak with your sales consultant about creating a menu that is uniquely you.

## Salads

Field Green Salad

Fresh Garden Salad

Caesar Salad

Baby Spinach with Sweet and Sour Dressing

Chopped Salad

Maytag Blue Cheese Wedge

## Side Dishes

Baked Potatoes

Rice Florentine

Lyonnais Potatoes

Riso Milanese

Caramelized Red Bliss Potatoes

Penne with Garlic Herb Butter

Parsley Buttered Potatoes

Rotini ala Pesto

Lemon Mushroom Rice

Herbed Rice Florentine

Baked Stuffed Potatoes

Duchess Potatoes

Pierogies

# Dinner Accompaniments

## Vegetables

Roasted Fresh Vegetables

Ratatouille

Seasoned Niblet Corn

Green Beans Almandine

Caramelized Autumn Vegetables

Grilled Asparagus with Balsamic Vinaigrette

Honey Glazed Dill Carrots

Fresh Broccoli Spears au Gratin

Fresh Vegetable Melange with Herb Butter

Sautéed Herbed Zucchini & Summer Squash

Requests Accepted

## Desserts

Traditional English Trifle

Tiramisu

Chocolate Decadence Torte

New York Style Cheesecake

Chocolate Cheesecake

Old Fashioned Carrot Cake

Coupe Jacques

Fresh Berry Tarte (seasonal)

Pastry Table

Hot Fudge Ice Cream Puffs

Crêpes Bananas Foster

Requests Accepted

# Open House

## *Assorted Cheese and Fresh Fruit Display with Crackers*

A variety of imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

## *Crudit  of Vegetables and Dip*

Fresh-cut vegetables attractively displayed and served with a complimentary dip

## *Swedish Meatballs*

Cocktail-size beef meatballs served in a tasty European-style sour cream brown sauce

## *Butler-Passed Appetizers*

### *Sesame Chicken Skewer*

Marinated chicken with sesame seeds served on a bamboo skewer with Thai peanut sauce

### *Sliced Tenderloin Crostini*

Tenderloin of beef with horseradish ch vre served on a baguette crostini

## *Marinated Mozzarella, Fresh Basil and Tomato Wraps*

Grape tomatoes and fresh marinated mozzarella skewered together with fresh basil leaves

## *Crispy Vegetable Spring Rolls*

Fried rice paper rolls filled with shredded Asian vegetables served with a sweet chili sauce

## *Spanakopita*

Flaky savories filled with traditional Greek filling of spinach, feta cheese, garlic and lemon zest

## *Maine Coast Crab Cakes*

Fresh local crabmeat mixed with eggs and seasoning, saut ed until succulent, served with remoulade

*Starting at \$15.95 per person*

# *Intimate Reception*

## *Celebrations' Antipasti Table*

Imported cheeses, fresh sliced fruit, crudité and dips, hummus and tapenades, cocktail Stromboli, marinated and grilled vegetables, tortellini, and other whims of the Chef, served with fresh artisan breads and crackers. Everything is arranged in a fancy free-flow table display, which will treat your guests to a feast for their taste buds as well as their eyes.

## *Butler-Passed Appetizers*

### *Scallops Wrapped in Bacon*

Maine sea scallops wrapped and broiled in apple wood-smoked bacon

### *Kalbi Beef Brochette*

Korean marinade makes these tender boneless beef shortribs delicious

### *Pork Gyoza*

Seasoned ground pork wrapped in a Korean style wrapper, pan-fried and served with a soy ginger sauce

### *Parmesan Artichoke Hearts*

Artichoke hearts sauteed with Panko crumbs and Reggiano Parmesan, served with a lemon garlic dip

### *Gazpacho Shots*

Shots of fresh diced garden vegetables in a chilled tomato soup topped with Chevre creme -- no chaser needed

### *Duck Confit Puffs with Balsamic Raspberries*

Pate au Choux puffs filled with savory duck confit drizzled with Balsamic raspberry syrup

*Starting at \$18.95 per person*

# *Appetizer Carving Reception*

## ***Assorted Cheese and Fresh Fruit Display with Crackers***

A variety of imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

## ***Crudit  of Vegetables and Dip***

Fresh-cut vegetables attractively displayed and served with a complimentary dip

## ***Chef's Carving Station***

Roast sirloin, herb seasoned turkey breast and Jamaican jerked pork loin. All hand-carved and served with artisan rolls cranberry r moulade, horseradish cr me fraiche, and butter. Talk to your Sales Consultant about customizing your Carving Station.

## ***Butler-Passed Hors d'Oeuvres***

### ***Satay Chicken and Thai Peanut Sauce***

Tangy coconut-marinated chicken skewers served with a Thai peanut sauce

### ***Mojo Pork Tostone***

Tasty mojo pork on a fried plantain with pickled onion and coriander crema

### ***Crispy Vegetable Spring Rolls***

Fried rice. paper rolls filled with shredded Asian vegetables served with a sweet chili sauce

### ***Leek Parmesan Bites***

Buttery pastry stuffed with a tasty Parmesan leek filling

### ***Portobello Puff Pastry***

Balsamic roasted portobello mushroom duxelle wrapped in flaky pastry

### ***Crabmeat Stuffed Mushroom Caps***

Mushrooms stuffed with a crabmeat, bread and cheese filling

***Starting at \$24.95 per person***

# *Interactive Pasta Bar Reception*

## ***Assorted Cheese and Fresh Fruit Display with Crackers***

A variety of imported cheeses and fresh seasonal fruits, elegantly arranged and served with artisan crackers

## ***Fresh Vegetable Crudit  Platter and Dip***

Fresh-cut vegetables attractively displayed and served with a complimentary dip

## ***Interactive Pasta Station***

Our uniformed Chef prepares any two styles of pasta right before your guests.  
Choose from: Gemelli Pesto Pollo, Primavera Alfredo, Wild Mushroom Farfale, Tortellini Fresco, Pasta Pulito.  
See descriptions for pasta selections in Create Your Own Reception.

## ***Butler-Passed Hors d'Oeuvres***

### ***Chicken Kofta Kebabs***

Seasoned ground chicken skewers served with yogurt tahini sauce

### ***Beef Teriyaki Skewer***

Petite skewers of tender beef in our soy citrus marinade

### ***Loaded Bruschetta***

Classic tomato, and fresh basil drizzled with aioli and balsamic glaze served on toasted slices of Tuscan bread

## ***Dates with Almond and Blue Cheese Wrapped in Prosciutto***

Sweet dates, toasted almonds and savory Maytag blue cheese wrapped prosciutto

## ***Andouille Sausage en Croute***

Flavorful authentic Andouille marinated with whole grain mustard, baked in puff pastry

## ***Norwegian Smoked Salmon Canape***

Traditional smoked salmon served on Danish rye and garnished with a tangy dill sauce

*Starting at \$ 18.95 per person*

# Specialty Appetizer Tables

*We encourage you to create a reception to reflect your personal tastes. Mix and Match your favorites and allow our Chefs to create an array of unique hors d'oeuvres to provide your guests with a variety of scrumptious appetizers.*

*Please keep in mind, all of Celebrations menus are fully customizable and the selections provided are only a starting place. However, we do recommend that you begin your reception with either the Assorted Cheese and Fresh Fruit Display and Fresh Vegetable Crudité or Celebrations' Antipasti Table. But for the more distinguished tastes, start your reception with either the Chef's Carving Station or interactive Pasta Station.*

## *Charcuterie Table Display*

Natural wood boards displaying an elaborate assortment of salamis, sausages and smoked meats including imported and handcrafted Prosciutto Di Parma, coppa and salami. Accompanied with imported and local cheeses; fresh fruit; imported olive melange; grilled vegetables, crudité and aioli. Served with baguette slices, whole grain breads, crackers and and mustards.

## *Tapas Display Table*

Imported Manchego, Cabrales and other cheeses with crackers and artisan breads; deviled eggs with avocado piquant; fresh sliced fruit; crudité and dips; grilled marinated vegetables with dip; toasted Marcona almonds; herb-marinated olives and feta with preserved lemons; asparagus and melon wrapped in Serrano ham; marinated artichoke hearts with capers and garbanzo. Create -your-own bruschetta with custom toppings with roasted tomato, eggplant, and olive tapenades.

## *Celebrations' Antipasti Display*

Imported cheeses, fresh sliced fruit, crudité, dips, hummus and tapenades, cocktail Stromboli, marinated grilled vegetables, tortellini, and whims of the chef, served with fresh artisan breads and crackers. Everything is arranged in a fancy free-flow table display, which will treat your guests to a feast for their taste buds and eyes.

## *Celebrations' Mezze Display*

Hummus, Tabouleh, Labneh; imported Mediterranean cheeses, fresh sliced fruit, crudité and dips, Zatar seasoned pita chips, crackers and artisan breads; grilled marinated vegetables; roasted tomato and eggplant dip, creamy garlic dip; herb-marinated olives and Feta; artichoke hearts with capers and garbanzo and preserved lemon, Dolmades, and other whims of the chef elegantly displayed for your guests enjoyment.



# Tapas Style Carving Station

*Your custom menu can be enhanced with the addition of Celebrations' Chef's Carving Station. Guests are treated to a choice of three roasted meats and accompaniments. All the meats are chef-carved and served with breads for easy eating.*

*Contact a Celebrations' sales consultant to help you choose an assortment of butler passed and/or stationary displays of appetizers to complete your formal reception. We have provided a list of favorite hors d'oeuvres on the following pages.*

## ***Roast Sirloin, Herb-seasoned Turkey Breast, Jamaican Jerked Pork Loin, Artisan Rolls & Fancy Condiments***

Tender sirloin seasoned with garlic, salt, and pepper; slow cooked and served medium rare. Fresh turkey breast roasted until moist and tender. Lean pork loin seasoned with a spicy Jamaican jerk rub. Meats are hand carved in front of your guests by our Chef. Accompaniments will include fresh baked old world bread and roll assortment, cranberry remoulade, horseradish creme fraiche and butter.

## ***Carving Station Enhancements***

Talk to your sales consultant about customizing your Carving Station. See below for some examples.

### ***Skirt Steak Roulade***

Flattened skirt steak rolled with fresh basil leaves, roasted red peppers and a Parmesan filling, sliced diagonally for a colorful, flavorful presentation

### ***Herb-Encrusted Salmon***

Whole sides of Eastern salmon coated with fresh herbs and lemon.

### ***Filet Mignon***

The most tender of all meats

### ***Baked Virginia Ham***

Classic Pit style ham

### ***Leg of Lamb***

Rosemary, garlic, black pepper, Dijon mustard and red wine make an outstanding marinade for this succulent roast.

# *Interactive Pasta Station*

*Your custom menu can be enhanced with the addition of Celebrations' Interactive Pasta Station. Your two pasta selections will be prepared by our uniformed Chef right before your guests. Please see the options provided below.*

*Contact a Celebrations' sales consultant to help you choose an assortment of butler passed and/or stationary displays of appetizers to complete your formal reception. We have provided a list of favorite hors d'oeuvres on the following pages.*

## ***Gemelli Pesto Pollo***

Italian herb marinated chicken breast and Gemelli pasta sautéed with bacon, caramelized onions and pesto, finished with grated Parmesan cheese.

## ***Penne Primavera Alfredo***

Penne pasta, creamy rich alfredo sauce tossed with fresh primavera vegetables.

## ***Wild Mushroom Farfale***

Wild mushroom ragout and farfalle pasta sautéed in cold pressed olive oil, deglazed with a Marsala wine demiglace and fresh chives.

## ***Tortellini Fresco***

Roma tomatoes, tri color tortellini, sweet red peppers, and roasted garlic sautéed in cold pressed olive oil deglazed with white wine, finished with a chiffonade of fresh basil.

## ***Pasta Pulito***

Penne pasta tossed with cold pressed olive oil, fresh herbs, garlic, baby spinach, roasted red peppers, artichokes, mushrooms topped with fresh grated Parmesan cheese.

## ***Interactive Pasta Station Enhancements***

Substitute or add Sirloin Steak and Gorgonzola Cheese or Shrimp Scampi to any pasta selection.

# Hors d'Oeuvres

*Because of our many Chef creations and unlimited variety of hors d'oeuvres and appetizers, we have provided a partial list of our more popular items. You will find four groupings to choose from: chilled or warmed stationary appetizers and chilled or warmed butler passed appetizers. Feel free to select from these lists; or better yet, contact a Celebrations sales consultant and let us design a reception around your tastes and likes.*

## *Chef's Appetizer Selections*

Allow our Chefs to use their creativity to provide you with a selection of original homemade hors d'oeuvres. Just pick your favorites and we will do the rest. What a great way to add much greater variety for less!

### *Chilled Stationary Appetizers*

Melon or Asparagus Wrapped in Prosciutto

Deviled Eggs

Marinated Mozzarella, Fresh Basil and Tomato Wraps

Skewered Tortellini with Lemon-Roasted Garlic/Parmesan Dip

Hummus with Syrian Bread Wedges

Celebrations' Pâté de Maison

Mini Gourmet Sandwiches

Goat Cheese, Sun-dried Tomato and Pesto on Crostini

Shrimp Cocktail

Traditional Smoked Salmon Display

Assorted Sushi Maki

Tapenade Trio & Assorted Breads and Crostini

Homemade Guacamole & Tortilla Chips

# Warm Stationary Appetizers

Artichoke Parmesan Dip and Crackers

Eight-layer Mexican Dip and Tortilla Chips

Hot Crabmeat Dip and Crackers

Swedish Meatballs

Italian Meatballs

Sweet and Sour Meatballs

Buffalo Chicken Dip with Crackers, Carrots and Celery Sticks

Creamy Spinach Artichoke Dip with Crackers

Queso Dip with Tortilla Chips

Shrimp & Lobster Dip with Assorted Crackers and Artisan Breads

Cocktail-Sized Stromboli Board

Chicken Morsels in Ranchero Sauce

Crispy Vegetable Spring Rolls with Sweet Chili Sauce

Savory Gorgonzola and Spinach Pâté with Crostini

Pulled Pork Sliders

Smoked Brisket Sliders

BBQ Chicken Sliders

# Chilled Butler-Passed Appetizers

Melon or Asparagus Wrapped in Prosciutto

Marinated Mozzarella, Fresh Basil and Tomato Wraps

Skewered Tortellini with Lemon-Roasted Garlic/Parmesan Dip

Mini Cones Display with Boursin Cheese and Vegetable Caviar; Tomato, Basil, and Mozzarella; Roasted Corn, Spinach, and Cheese; and Sweet Pea and Goat Cheese Mousse

Watermelon and Feta Canapes with Toasted Sesame Seeds

Fresh Tuna or Salmon Tartar on Endive Leaves

Roasted Beet and Truffled Goat Cheese Tartlet

Hoisin Duck Summer Roll with Napa Cabbage and Scallion

Grilled Tuna Taco on Corn Chip with Guacamole and Pico De Gallo

Shrimp Cocktail

Chile Chicken with Guacamole on a Blue Corn Chip

Goat Cheese & Pine Nut Tartlets

Smoked Duck & Dried Cranberry on Wild Rice Pancake

Sesame Wontons with Seared Tuna & Wasabi Cream

Lump Crabmeat Tartlets with Pico de Gallo and Guacamole

Peppered Seared Tuna Loin served on a Risotto Cake topped with Soy Reduction

Smoked Salmon Coronets filled with Chive Cream Cheese topped with Capers

Chilled Gazpacho Shooters

Green and Black Olive Tapenade served on Crostini topped with Crumbled Feta Cheese and Microgreens

Ceviche Duet

# Warmed Butler-Passed Appetizers

Assorted Petite Quiche  
Savory Quesadillas  
Satay Chicken and Peanut Sauce  
Sesame Marinated Chicken Skewer  
Pork Shao Mai  
Short Rib Sliders with Chipotle Coleslaw on Brioche Bun  
Crispy Vegetable Spring Rolls  
Savory Stuffed Mushroom Caps  
Celebrations' Signature Bruschetta Trio  
Spanakopita  
Mushroom Phyllo Turnovers  
Teriyaki Beef Satay  
Lumpia Shanghai  
Beef Kabobs  
Portobello Puff Pastry  
Scallops Wrapped in Bacon  
Crabmeat Stuffed Mushroom Caps  
Savory Crab-Stuffed Phyllo Pockets  
Parmesan-Stuffed Artichoke Hearts  
Dragon Shrimp  
Andouille Sausage en Croûte  
Peking Duck Rolls  
Maine Coast Crab Cakes  
Chili Lime Salmon Satay  
Shrimp Scampi with Polenta and Prosciutto

Seafood Thermidor Pastry Puff  
Tomato and Goat Cheese Tarts with Mediterranean Olives  
Forest Blend Mushrooms Ragu in Phyllo Cups  
Shrimp and Blue Cheese Polenta Bites  
Hot Shots of Roasted Corn Chowder  
Mini Falafels with Tzatziki Sauce  
Pesto Chicken with Creamed Spinach and Feta in Phyllo  
Brie and Scallion Wontons with Apricot Ginger Sauce  
Sliced Tenderloin of Beef with Horseradish Sour Cream on a Toasted Baguette  
Wild Mushroom Ragout Tartlet  
Sweet n' Spicy Scallop & Snow Pea Wrap  
Escargot Puff with Parsley Butter  
Dates Stuffed with Almond and Blue Cheese, Wrapped in Bacon  
Kalua Pig Summer Rolls with Chili-Sambal Aioli  
Negimaki Grilled Soy Dipped Beef Rolls with Scallion and Red Peppers  
Lamb Lollipop with Mint Pesto  
Jamaican Jerk Skewers with Cucumber Mint Chutney  
Gyoza with Ponzu dipping sauce  
Mojo Pork Tostone  
Artisan Grilled Flatbreads  
Tomato Soup Sips with Mini Grilled Cheese  
Chicken and Waffles

# INSTANT **BUFFET**



Graduations, birthdays, holidays or whatever the occasion, the team at Celebrations understands your need for delicious and convenient party food. Our Instant Buffets are designed so you can mix and match and create your own menu to perfectly suit your style. Budget-friendly pricing is right there for you to see. Your entire meal is delivered fresh and ready to serve with all the required equipment and eco-friendly disposable wares. It's as easy as picking your favorite entrees, followed by salads and sides - and don't forget about dessert! We love to help you plan your party, so please don't hesitate to ask if you have any questions.

*We look forward to helping you celebrate with your next*  
***Instant Buffet.***

# Instant Buffet

## Poultry Entrées

### Asian

Teriyaki Chicken  
Sweet & Sour Chicken  
Sesame Chicken  
Chicken Katsu\*\*  
Chicken Udon\*\*  
Chicken Egg Foo  
Young

### BBQ

Pulled Chicken  
Boneless BBQ  
Chicken  
Fried Chicken Breast  
Fried Turkey

### Italian

Chicken Piccata\*\*  
Chicken Marsala\*\*  
Chicken Cacciatore  
Chicken Parmesan\*\*  
Chicken Broccoli  
Alfredo  
White Chicken  
Lasagna\*\*

### Mexican

Chipotle Chicken  
Taco Bar (2 entrees)  
Fajitas\*\*\* (2 entrees)  
Chicken Adobo

### Traditional

Chicken Pot Pie  
Chicken in Tarragon  
Sauce  
Chicken in Mushroom  
Cream Sauce  
Lemon Chicken  
Roast Turkey

## Beef Entrées

### Asian

Teriyaki Beef with  
Peppers & Onions\*\*  
Beef Udon\*\*

### BBQ

Brisket\*\*\*\*  
Sliced Raspberry  
Chipotle Beef\*\*  
Sliced Beef in BBQ  
Sauce\*\*

### Italian

Meat Lasagna\*\*  
Meatballs in  
Marinara

### Mexican

Carne Asada\*\*  
Taco Bar (2 entrees)  
Fajitas\*\*\* (2 entrees)  
Beef and Bean  
Burrito\*\*

### Traditional

Beef Bourguignon\*\*  
Beef au Poivre\*\*  
Beef Stroganoff\*\*  
Beef Stew\*\*  
Meatloaf\*\*  
Chicago Beef\*\*  
Shepherd's Pie\*\*\*

Everything is included: Food, all paper supplies including napkins, plates, and silverware, delivery within 10mi radius of Nashua or Manchester. Driver gratuity is appreciated. Subject to availability. Meals tax not included.



# Instant Buffet

## Pork Entrées

### Asian

Sweet & Sour Pork  
Korean Pork  
Pork Katsu\*\*  
Pork Udon\*\*  
Sweet and Sour Pork  
Char Siu Pork  
Korean Pork & Kimchi Rice Bowl\*\*  
Pork Adobo

### BBQ

BBQ Pulled Pork  
Pork Loin with Pan Gravy  
Kielbasa & Peppers  
Spareribs\*\*\*  
Baby Back Ribs\*\*\*\*  
Boneless Riblets  
Sausage w/ Peppers & Onions

### Italian

Sausage Cacciatore  
Sausage in Marinara  
Sausage and Meatballs in Marinara

## Miscellaneous Entrées

### Breakfast

Scrambled Eggs  
Quiche Lorraine\*  
Broccoli Cheddar Quiche\*  
Bacon & Sausage Baked  
Virginia Ham French Toast  
Casserole Strata  
Veggie Strata

### Sandwiches

Assorted Wraps  
Gourmet Mini Sandwiches  
Wraps & Sandwiches  
Gourmet Mini Chicken &  
Sirloin Croissants\*\*

### Vegetarian

Enchilada Casserole  
Lasagna  
Tortellini Rustica\*  
Baked Manicotti  
Spinach & Gorgonzola  
Manicotti\*\*


### Vegetarian

Veggie Lasagna\*\*  
Mac & Cheese  
Vegetarian Tagine  
Vegan Bean and Vegetable  
Casserole

*Everything is included: Food, all paper supplies including napkins, plates, and silverware, delivery within 10mi radius of Nashua or Manchester. Driver gratuity is appreciated. Subject to availability. Meals tax not included.*

# Instant Buffet

## Salads



Fresh Garden Salad	Orzo Salata*
Caesar Salad	Macaroni Salad
Field Green Salad	Oriental Noodle Salad
Spinach Salad	Red Bliss Potato
Taco Salad*	Fred's No-mayo Potato Salad*
Asian Lettuce Salad with Sesame Ginger Dressing	Quinoa Salad**
Greek Salad**	Vegan Bean Salad*
Antipasto Salad*	Black Bean Salad
Pasta Primavera Salad	Traditional Cole Slaw
Southwest Pasta	Vietnamese Cabbage Salad*
Mediterranean Couscous**	Fresh Fruit Salad**

*Everything is included: Food, all paper supplies including napkins, plates, and silverware, delivery within 10mi radius of Nashua or Manchester. Driver gratuity is appreciated. Subject to availability. Meals tax not included.*

# Instant Buffet

## Sides

House Fried Rice	Chili Con Carne**	Roasted Sweet Potato & Pineapple*
Lo Mein	Spanish Rice	Roasted Green Beans
BBQ Beans	Refried Beans	Roasted Veg Medley*
Ranchero Corn	Black Beans	Vegetable Brochettes**
Homemade Texas BBQ Beans	Chili Verde**	Wild Rice Pilaf*
Hillbilly Beans	Colorado Chili	Honey Glazed Carrots
Black Bean Stew	Rice Pilaf	Seasoned Corn
Home Fries	Herbed Rice Florentine	Stuffing Baked Ziti
Breakfast Pastries	Roasted Rosemary Potatoes	Blanco in Garlic Herb
Bagels & Cream Cheese	Mashed Potatoes*	Butter Tortellini Fresco
Roasted Italian Vegetables*	Loaded Mashed Potatoes**	Blanco in Garlic Herb
Riso Milanese*	Cheddar & Bacon Mashed Potatoes**	Broccoli Prima Alfredo
Spicy Pinto Beans		

*Everything is included: Food, all paper supplies including napkins, plates, and silverware, delivery within 10mi radius of Nashua or Manchester. Driver gratuity is appreciated. Subject to availability. Meals tax not included.*

# Instant Buffet

## Desserts

Watermelon	Mini Pastries*	Fruit Salad*
Decorated Sheet Cake	Italian Cookies	Cannolis**
Strawberry Shortcake**	Cookies	Cupcakes
Cookies & Brownies	Brownies	Cannoli Chips and Dip*
Peach Cobbler**	Apple Crisp**	

### Pricing per Person

	25-49ppl	50-99ppl	100+ppl
1 Entree, 1 Salad, 1 Side & 1 Dessert	\$15	\$13	\$12
2 Entrees, 2 Salads, 2 Sides & 1 Dessert	\$20	\$18	\$16
Add an Entrée	\$4	\$4	\$4
Add a Salad	\$2	\$2	\$2
Add a Side or Dessert	\$2	\$2	\$2
Add Soda & Water by the piece	\$1	\$1	\$1

* Premium Item	+\$1.50
** Premium Item	+\$2.00
*** Premium Item	+\$3.00
**** Premium Item	+\$4.00

*Everything is included: Food, all paper supplies including napkins, plates, and silverware, delivery within 10mi radius of Nashua or Manchester. Driver gratuity is appreciated. Subject to availability. Meals tax not included.*

# INSTANT **APPETIZERS**



If you are looking for some appetizers for an open house or just some munchies before the big party starts, try our Instant Appetizers. Let our chefs prepare some great looking and delicious appetizer displays or individual hors d'oeuvres by the piece. Feel free to add them to your Instant Buffet so your guests can nibble before the main meal is ready. If all you need is appetizers, you can order and pick up at our kitchen, or place a \$300 minimum order and we'll deliver and set up right on your dining room table.

*We look forward to helping you celebrate with your next*  
***Instant Appetizer.***

# Appetizers At Your Door

(MINIMUM \$300 TO DELIVER)

<i>BY THE TRAY OR PAN</i>	<i># OF GUESTS</i>	<i>PRICING</i>
Cheese and Fruit Display	25	\$50
Vegetable Crudite and Dip	25	\$50
Mexican Dip	25	\$50
Buffalo Chicken Dip	25	\$50
Hummus with Pita and Veggie Sticks	25	\$50
Hot Crabmeat Dip	25	\$50
Artichoke Parmesan Dip	25	\$50
Shrimp Cocktail	25	\$100
Traditional Smoked Salmon Display	25	\$75
Antipasti Table	25 ppl min	\$250
Mezze Display	25 ppl min	\$200
<i>ITEMS BY THE PIECE</i>	<i># OF PIECES</i>	<i>PRICING</i>
Swedish Meatballs	75	\$50
Sweet and Sour Meatballs	75	\$50
Skewered Tortellini	50	\$50
Melon Wrapped in Prosciutto	50	\$50
Cocktail Croissants	25	\$50
Devilled Eggs	50	\$50
Mozzarella and Tomato wrapped in Basil	50	\$50
Sirloin and Cape Cod Chicken Croissants	25	\$50
Build Your Own Bruschetta Trio	50	\$50
Spanakopita	35	\$50
<i>THE FOLLOWING ITEMS REQUIRE HEATING OR COOKING BY CLIENT</i>		
Satay Chicken with Peanut Sauce	35	\$50
Beef Kabobs	25	\$50
Sausage or Veggie Stuffed Mushrooms	35	\$50
Sausage Puffs	35	\$50
Sesame Chicken Skewers	35	\$50
Pork Shao Mai	35	\$50
Teriyaki Beef Satay	25	\$50
Portabello Puff Pastry	35	\$50
Scallops Wrapped in Bacon	35	\$100



# ELI'S **BBQ**



Toll Free: (888) 401-3663

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

[consult@celebrationsmenu.com](mailto:consult@celebrationsmenu.com)

All Contents Copyright ©2018, Celebrations Distinctive Catering, Inc.

# Philosophy

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.



## ***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.*

# Sample BBQ Menus

## 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

**Starting at \$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

**Starting at \$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

**Starting at \$28.95 per person**

# Sample BBQ Menus

## **Ribs & Chicken BBQ**

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

**Starting at \$21.95 per person**

## **Mixed Grill**

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

**Starting at \$24.95 per person**

## **Brochette & Skewer Barbecue**


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

**Starting at \$25.95 per person**



# Sample BBQ Menus


## **Kansas City Grille\***



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

**Starting at \$31.95 per person**


## **Tex-Mex Ranch BBQ**



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

**Starting at \$22.95 per person**

## **North Carolina “Cue”**



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

**Starting at \$19.95 per person**

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

# Sample BBQ Menus

## 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

**Starting at \$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

**Starting at \$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

**Starting at \$19.95 per person**



# Sample BBQ Menus

## Seafood Barbecue\*

Choice of New England Clam  
Chowder or Lobster Bisque

Greek Salad

Pasta Primavera

Grilled Asparagus

Fresh Baked Baguette with Herbed  
Butter Bowl

Landlubber Chicken Grill

**Entrees (choice of two)**  
*Grilled Faroe Island Salmon*  
*Shrimp Skewers*  
*Swordfish Kabobs*  
*Marinated Sliced Sirloin*

Choice of Rice

Pina Colada Cake

**Starting at \$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

**Starting at \$23.95 per person**

## Eli's Tuscany Grille

Antipasto Salad

Italian Sausage on the Grill with  
Peppers and Onions

Grilled Chicken Marsala

Herbed Marinated Sliced Sirloin  
with Gorgonzola

Pasta Pulito

Garlic Breads & Rolls

Tiramisu

**Starting at \$26.95 per person**

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

# Sample BBQ Menus

## ***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*

***Starting at \$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

***Starting at \$33.95 per person*** (A Colorful Lei for Every Guest)

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



# Sample BBQ Menus

## **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

**Starting at \$34.95 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

**Starting at \$44.95 per person**

*\* Served with high quality disposable plates and stainless silverware. One lobster per person Other sizes upon request. Pricing based on market availability.*



# Build Your Own BBQ

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 . . . . .	3.50
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 . . . . .	4.00
Add Maple Glazed Baby-Back Ribs . . . . .	6.00

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

# Build Your Own BBQ



## Seafood

1¼ Lb Lobster (one per person)

Grilled Faroe Island 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



## 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



## Vegetarian

All-Veggie Chili

Corn Chowder

Vegetarian Black Bean Stew

Caribbean Black Bean Stew

Pasta Pulito

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

# Build Your Own BBQ



## Homemade Salads

Fresh Garden Salad  
Traditional Cole Slaw  
Caesar Salad  
Red Bliss Potato  
Spinach Salad  
Vietnamese Cabbage Salad  
Pasta Primavera  
Orzo Salata  
Southwest Pasta  
Oriental Noodle Salad  
Black Bean Salad  
Asian Lettuce Salad with Sesame Ginger Dressing



## 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  
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  
Authentic Hawaiian Poi

# Build Your Own BBQ



## **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