

ELI'S **BBQ**



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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 \$24.95 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
Boneless BBQ Chicken Cornbread
Strawberry Shortcake

Starting at \$21.95 per person

Mixed Grill

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

Starting at \$25.95 per person

Brochette & Skewer Barbecue

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

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

Starting at \$31.95 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

Starting at \$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

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 \$26.95 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 \$26.95 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 EVOO

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