

# 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: 22% 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 \$19.95 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 \$26.95 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 \$29.95 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 \$23.95 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 \$28.95 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 \$28.95 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 \$36.95 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 \$28.95 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 \$22.95 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 \$28.95 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 \$28.95 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 \$22.95 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 \$26.95 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 \$29.95 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 \$35.95 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

**Market Price**

## 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

**Market Price**

\* 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 . . . . .	4.00
Add Grilled Shrimp Skewers . . . . .	6.00
Add Hamburgers and Hot dogs. . . . .	6.00
Add Italian Sausages with Peppers and Onions . . . . .	3.00
Add Sliced Sirloin . . . . .	7.00
Add BBQ Chicken . . . . .	4.00
Add Maple Glazed Baby-Back Ribs or BBQ Spareribs . . . . .	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