



# EVENT CATERING

PHONE: 781-325-1653  
EMAIL: [SALES@FIREBOXBBQ.COM](mailto:SALES@FIREBOXBBQ.COM)  
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## ON SITE SMOKER

18 Foot "Portable" Smoker – On Site Smoking for  
The Most Impressive of BBQ Events

Our #1 goal is ensure your business, party, or community event is a success. We provide full customization to all menus so, you have no worries!

Firebox is privately owned and run by two chefs who are serious about BBQ and hospitality. We have experience with every type of event and promise to provide great house made food with personal and professional service.

Call us today! We can make you and your event look great and taste even better!!!



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## EASY CATERING WITH BBQ PACKAGES

<b>Sandwich Package:</b> Choice of 1 BBQ meat, 2 Homemade sides, Sandwich Rolls & House Cured Pickles	<b>\$10.95/pp</b>	<b>Backyard BBQ Package:</b> Grilled Angus Beef Hamburgers and Grilled Hotdogs. Served with 2 Homemade Sides and Rolls	<b>\$13.50/pp</b>
<b>Chicken and Rib Package:</b> Special Cut Ribs, Bone-in Chicken Quarters (1/2 white, 1/2 Dark)	<b>\$14.95/pp</b>	<b>Grand Firebox Package:</b> Choice of 2 Appetizers, 3 BBQ meats, 3 Homemade sides, Cornbread & up to 2 Desserts	<b>\$25.95/pp</b>
<b>Double Meat BBQ Package:</b> Choice of 2 BBQ meats, 3 Homemade sides & cornbread	<b>\$13.95/pp</b>	<b>Tailgate Package:</b> Ribs, smoked wings, 3 Homemade sides & Cornbread	<b>20 people \$229</b>
<b>Triple Meat BBQ Package:</b> Choice of 3 BBQ meats, 3 Homemade sides & Cornbread	<b>\$16.95/pp</b>	<b>Custom Package:</b> Pig Roasts; Specialty Meats and Fish. We have the experience to customize any event to your taste!	<b>Mkt Price</b>

All Packages include disposable Plates, Utensils, Napkins, Serving Utensils & Extra BBQ Sauce  
Add Ons: Pork ribs – \$3.79/pp & additional side – \$1.95/pp

## CATERING SERVICE OPTIONS

### Full Service

We bring our BBQ pit on-site cooking. Our pit crew will serve you buffet style. Need extra help? Ask us about additional Premium Services to meet your needs.

*100 person minimum - 18% Service charge*

### Delivery

We come to you and drop off the goods hot and ready-to-eat in disposable serving pans. Our drivers set up your spread and your guests help themselves.

*Minimum charges apply depending on your location. Please allow a 1/2 hour delivery window. 10% Service charge*

### Drop-Off with Servers

Armed with chafing dishes, our servers set up and serve your guests so you can enjoy your party

*35 person minimum - 18% Service charge*

### Pick-Up

You can come to the restaurant at a specified time we load you up with your food in disposable serving pans, hot and ready to go. Need to pick-up in advance? No problem we will provide heating instructions and everything you need! - *No Minimum.*



# CATERING MENU

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## APPETIZERS

### Firebox Sliders

**\$3.00 Each**

Choose delicious mini sandwiches:  
Pulled Pork or Beef Brisket

### Shrimp Cocktail

**\$16.00/dzn**

Poached in Beer and spices. Served with a chipotle cocktail sauce

### Buffalo Shrimp

**\$18.00/dzn**

Crispy Fried Shrimp tossed in Buffalo sauce. Served with house made Blue cheese dressing

### Jumbo Smoked Chicken Wings

**\$12.99/dzn**

Our original crispy/smoked wings tossed with Buffalo, House BBQ or Hot Afterburner Sauces.

### S. Pacific Chicken Skewers

**\$3.00 Each**

Brown sugar, soy-ginger glazed tender chunks of chicken. Grilled and coated with sesame seeds

### Fresh Tortilla Chips

With Salsa \$2.00/pp

With Guacamole \$3.00/pp

### Classic Southern Deviled Eggs

**\$11.95/dzn**

As Good as Grandma's... Perfect addition to any party

### Smoked Haddock Fish Cakes

**\$3.50 Each**

Fresh handmade cakes with lightly smoked Atlantic Haddock. Served with tartar sauce

### Smoked Fish Platter

**MKT Price**

Smoked Salmon, Haddock, Scallops & Shrimp

### Veggie Platter

**\$50.00/25 ppl & \$100.00/50 ppl**

Fresh seasonal veggies served with our homemade southwestern black bean hummus and grilled bread

### Grilled Bruschetta

**\$2.25 Each**

Freshly baked bread with your choice of toppings:

- Brisket with Blue cheese
- BBQ Chicken Salad
- Black Pepper House Cured Bacon & Melted Vermont Cheddar
- Smoked Sausage with Caramelized Onions & Peppers

\*\*\*12 piece Minimum\*\*\*

### Vegetarian Grilled Bruschetta

**\$2.00 Each**

Freshly baked bread with your choice of toppings:

- Black Bean hummus & Roasted Red Pepper
- Grilled Tomato with Avocado Guacamole

\*\*\*12 piece Minimum\*\*\*



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## PIT SMOKED MEATS

Pricing based on BBQ Catering Packages

### St. Louis Pork Ribs

Rubbed and Slow Smoked to Perfection

### Carolina style Pulled Pork

House Rub spices and Smoked Low & Slow

### Texas Brisket

Oak Smoked Low & Slow So Tender

### Smoked Italian Sweet Sausage

Served with Roasted Onions and Peppers

### Pit Smoked Pulled Chicken

Light Rub and Smoke So Moist

### Chicken Bone-In Quarters

Hormone Free Breast & Wing or Leg & Thigh  
Moist and Delicious

### Herb-Rubbed Chicken Breast

Grilled 6oz Piece With or Without Sauce  
Marinated and Grilled **\$2.50 Additional**

## SPECIALTY MEATS, SEAFOOD, AND VEGGIES

We need at least 48 Hours notice for specialty platters. Thank You

### Grilled Cuban Mojo Pork Loin

Sliced and Served with a Citrus Glaze  
**\$3.00 Additional**

### Steak Tips

Marinated and Grilled  
**\$2.50 Additional**

### House Smoked Bacon

Bacon like You Have Never Tasted Before!!  
**\$3.50 Additional 2 thick slices      \$10.00 / lb.**

### House Hot Smoked Salmon

Alaskan style with Brown sugar glaze  
**\$5.00 Additional (5 oz filet)      \$75.00 for 3 1/2 lb. Flat**

### Grilled Beef Sirloin Strip

Lightly Smoked, Sliced and Served with  
House-made Horseradish Sauce  
**\$4.50 Additional**

### Roasted Portobello, Zucchini, & Red Pepper

Served with a Smoked Carrot, Rosemary Vinaigrette

**LOOKING FOR SOMETHING SPECIAL?  
WE ARE HAPPY TO PREPARE ANYTHING YOU LIKE.**



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## ON SITE FIREBOX SMOKER

18 Foot "Portable" Smoker - On Site Smoking for the most impressive of BBQ Events



### CALL US FOR LARGE EVENT IDEAS:

PIG ROASTS      SMOKED TURKEYS

WEDDINGS / REHEARSAL DINNERS

BIRTHDAYS      GRADUATIONS      BAR AND BAT MITZVAHS

### THE ULTIMATE TAILGATE



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## NEW ENGLAND CLAM BAKE

### Starters

Homemade New England Clam Chowder or Fish Chowder  
Steamed Clams and Mussels served with Broth & Butter

### Guests Choice of Main Course

**\*\*Please choose one from one of the Main Course options items\*\***

1 1/4 lb. Steamed Lobster served with Drawn Butter  
12 oz. Grilled Sirloin Steak  
Grilled BBQ Half Chicken

### Sides

Steamed Corn on the Cob  
Boiled Red Potatoes with fresh chopped parsley and butter  
Fresh Homemade Cole Slaw

### Drinks and Dessert

Fresh Lemonade or Ice Tea  
Sliced Watermelon & Fresh Double Chocolate Brownies/ Chocolate Chip Cookies

**\*\*EACH GUEST'S MAIN COURSE MUST BE PRE-ORDERED\*\***

### Pricing

25 - 75 Guests	\$33.95 / pp
76 - 150 Guests	\$32.95 / pp
151 - 249 Guests	\$31.95 / pp
250 Guest+	Please Call For Pricing

Upgrade to a 1 1/2 lb. Lobster \$3.50 / pp  
Upgrade to a 1 3/4 lb. Lobster \$6.50 / pp  
Vegetarian options also available for Main Course Choices

**All Pricing Includes Paper Products & Tablecloths**  
**Tax & Gratuity Additional**



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## COLD SANDWICHES

Sandwiches are served on a Soft Kaiser Roll or Flour Tortilla

### MONTREAL BEEF SANDWICH

Thinly sliced smoked beef served with coleslaw, swiss & russian dressing

### BBQ CHICKEN SALAD SANDWICH

Light mayo & spices served with freshly chopped lettuce & tomato

### FIREBOX FAMOUS FALAFEL WRAP

House made panko crusted black bean, potato, herbs & spices patty. Served with fresh chopped lettuce, tomato & ranch dressing

### GRILLED CHICKEN CAESAR WRAP

Chopped romaine lettuce, grated cheese & caesar dressing

### GRILLED HERB CHICKEN SANDWICH

Served with guacamole, cheddar, lettuce, tomato & chipotle mayo

### JAMAICAN JERK WRAP

Lightly smoked chicken tossed in homemade jerk sauce rolled up with black beans & rice

All Sandwiches and Wraps minimum 10 Sandwiches

With Cape Cod Potato Chips \$8.95/pp With 2 Sides \$10.95/pp

## HOMEMADE SIDES AND SALADS

**BBQ BAKED BEANS**

**MAC & CHEESE**

**MASHED POTATO**

**RICE AND BLACK BEANS**

**CAJUN DIRTY RICE** \$1.50 EXTRA

**FRESH COLESLAW**

**ROASTED SWEET POTATO**

**GERMAN POTATO SALAD** \$1.50 EXTRA

**FRESH DILL POTATO SALAD**

**TOMATO AND CUKE SALAD**

**HOUSE SALAD**

**CAESAR SALAD** \$1.50 EXTRA

**ICEBERG WEDGE** \$1.50 EXTRA

**SEASONAL SIDES** ASK FOR OFFERINGS



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## HOUSE MADE SAUCES

**Pint: \$5.00**

**Quart \$10.00**

### House Sauce

Kansas City Style Brown Sugar and Molasses

### Chipotle Mango

Smokey Chipotles, Sweet Mangos, with a Touch of Caribbean Spice

### New Age South Carolina Mustard

Rosemary, Ginger, Chilies, Three Types of Mustard

### North Carolina Vinegar

Cider Vinegar, Chilies, and a Touch of Brown Sugar

### New Mexico Chili Vinegar

Cider Vinegar and Dried New Mexico Chilies

### Ruthless Afterburner

Some like it hot... Habanero, Jalapeño  
(Just to name a few - 5 Chilies in Total)

## DESSERTS

### Southern Pecan Tart

**\$4.50**

### Double Chocolate Brownie

**\$1.75**

### Bourbon Chocolate Tart

**\$5.50**

### Chocolate Chip Cookie

**\$1.50**

### Seasonal Fruit Cobbler

**\$4.00**

### Cupcakes

**\$3.50**

## BEVERAGES

### BOTTLED DRINKS

**\$1.95 Each**

Water, Pepsi, Diet Pepsi, Root beer, Mtn. Dew, Diet Mtn. Dew, Ginger Ale

### HALF GALLON

**\$12.00 Each**

Southern Sweet Iced Tea ; Yankee Iced Tea (unsweetened); Homemade Lemonade

**Alcohol and Insured Bartenders Offered for On Site Service**