



5 ALARM

B.B.Q & CATERING

WELCOME TO THE ULTIMATE
BARBECUE EXPERIENCE!
(440) 845-0800

5 Alarm Bar-B-Que
c/o A Taste of Excellence
16888 Pearl Road
Strongsville, OH 44136
www.5alarmbbq.com



5 WELCOME

Don't let that hunger burn much longer!



Just imagine sirens screamin, lights blazin, and horns a blowin, as our team of hunger fighters arrive at your location driving a real fire truck and ready to fight your cravings for authentic barbecue.

From pig roasts to hickory & apple chip smoked ribs, chicken, brisket, and salmon, we do it all. We are THE barbecue catering service for Cleveland and Northeast Ohio.

Our world class barbecue is served on a 5 Alarm stamped cedar plank and all your cowboys and cowgirls can take -em home after they're licked clean

When you think of barbecue, think 5 Alarm Bar-B-Que and catering for an exciting time to be had by all your guests.

FAVORITES

5 ALARM BRISKET

\$23.95

Low & low definitely applies here. We only use prime grade untrimmed brisket. Our rub is packed on tight and smoked for 10 hours. then we roast-em and roast-em some more. A house favorite!



PULLED BARBECUE PORK

\$19.95

Juicy, flavorful, and melt in your mouth good. We hand trim our pork shoulder and yes pork butts to create this delicious slurry. Works great on a fresh baked Kaiser roll.



CEDAR PLANK SALMO

\$26.95

Whole salmon sides topped with honey, brown sugar, and our very Own bourbon butter. Slow cooked in our smoker caramelizing the sugars and infusing the cedar plank flavors into the salmon. Wow this is good!



KEEPING IT SIMPLE

Hand pressed, the perfect ratio of 85/15 Beef to Fat and our signature five alarm spice brings our burgers home.

SUMMERS DAY PICNIC

\$14.95

Hand pressed burgers char-grilled to perfection. Comes with all the condiments.



WE HAVE A WIENER!

\$10.95

All beef 4 to 1 wieners grilled and stuffed in our fresh baked sausage rolls

5 ALARM SMOKED SAUSAGE

\$13.95

Smoked Italian sausage with caramelized peppers & onions on a fresh baked Kaiser roll



**Oh ya - Did we mention we
bake our own buns & rolls
fresh for your hoedown!**

STEAKS & CHOPS

Meat lovers you have arrived! Our beef is usda choice grade which insures a well marbled flavorful cut. Our 5 alarm chef hand picks and cuts all our steaks and chops. Prime dry aged beef is available upon request, but you must give our wranglers time to bring it back to the fire house for prepin.

STRIP STEAK 12 oz

\$29.95

Well marbled, rich in flavor, tender & juicy. This firehouse favorite is char-grilled and served right off the back of the fire truck. These babies aren't from new york, they come straight from our ranches in the midwest.

BEEF TENDERLOIN

\$34.95

Melt in your mouth tender, that's what you get here. The sophisticated city slickers call it fillet mignon or something like that. We just call it good. This baby is marinated & grilled whole – then carved to order by one of our firehouse team.

LONG BONE CHOPS

\$43.95

Thick cut long bone chops marinated and grilled. Finished with our sweet pineapple, mango, cilantro salsa.

FIREHOUSE FLANK STEAK

\$26.95

Marinated in our 5 alarm spice for 36 hours. Rushed to your back door ready to get cookin'. These gems are grilled and sliced thin on a bias against the grain, leaving you a tender - melt in your mouth bite every time.



All dinners come with Herb marinated and grilled mesquite chicken, 5 alarm beans, big mamas corn bread, choice of two fixins, and fresh squeezed lemonade



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CHICKEN

Hand selected, hand trimmed, and handed to you and your guests right off the back of our firetruck.

QUARTERED CHICKEN

\$19.95

Can't decide? No worries. You get it all - the legs, thighs, breast and wings. You have your choice of 5 alarm barbecue style or herb marinated.

JAMAICA MON

\$21.95

Yes, our fires burn in the Caribbean too. our Jamaican jerk chicken is topped with a cool pineapple, mango, cilantro salsa to extinguish that fire.

MICHELLE'S BROCHETTES

\$18.95

This 5 alarm favorite comes straight from an angel up above – no kiddin! Herb marinated chicken breast wrapped with fresh basil and prosciutto ham. Skewered and grilled to perfection.

SIMPLY THE BREAST!

\$17.95

We'll cook your chicken breast any way you like it – as long as it's grilled. All dinners come with 5 alarm beans, big mamas corn bread, choice of two fixins, and fresh squeezed lemonade.

CLAM BAKE

5 alarm BBQ uses middleneck clams which are bountiful in size while preserving the tenderness. We can steam-em or grill-em. We don't bag-em unless you request.

\$29.00 per person

Clambakes include:

- One dozen middle neck clams w/ sweet butter (grilled or steamed)
- Grilled ½ chicken
- Smoked bacon Clam chowder
- Clam broth
- Corn on the cob
- Sweet potatoes
- 5 alarm baked beans
- Big mamas corn bread



**Clams, clams,
clams!**



PIG ROAST

Our pigs fly to you already cook-n. We finish our hogs on site. The 5 Alarm crew serves you and your guests right off the back of the fire truck.

Apple & Cherry Roasted Pig stuffed with maraschino cherries, whole fruit, quartered chicken and of course our very own smoked sausage. It's all garnished and finished with an apple in it's mouth of course.

\$24.50 per person

Fixins

- Herb marinated and grilled mesquite chicken
- 5 alarm baked beans
- Lemonade & iced tea
- Choice of 2 additional sides
- Big Mamas Corn Bread



**Served right off the
back of the fire truck!**



COMBO MEALS

We feel your pain! And we're here to help. Our five alarm bbq-ers have created the menu of all menus, the crème de la crème, the cat's meow- ok that's enough here's what you get

5 ALARM (SMOKE) \$32.50

- Whole roasted Pig
- Smoked brisket
- Pulled Pork

5 ALARM (EXPLOSION) \$49.50

- Whole roasted Pig
- Smoked brisket
- Baby Back Ribs
- Beef Tenderloin
- Steamed Clams

5 ALARM (FIRE) \$38.00

- Whole roasted Pig
- Smoked brisket
- 5 alarm flank steak
- St. Louis Ribs

All Combo meals come with Herb marinated and grilled mesquite chicken, 5 alarm beans, big mamas corn bread, choice of two fixins, and fresh squeezed lemonade

**Can't decide
can ya?**

SALADS

Possibly the fanciest page of this here menu. Fresh herbs, vegetables, and love goes into each 5 alarm salad

TRADITIONAL SALADS

- Mixed baby field greens with julienne carrots, cucumbers, tomatoes and toasted almonds - \$4.00
- Iceberg wedge with smoked bacon, crumbled blue, roasted figs & candied walnuts - \$4.50
- Classic Caesar with garlic, anchovy and shaved romano cheese. Your gonna need a breath mint after this one! - \$4.50

SPECIALTY SALADS

- 7 layer baby pea salad - \$4.50
- Black bean corn salad with fresh cilantro - \$3.50
- Buffalo mozzarella w/ fresh basil and beefy tomatoes - \$5.50
- Garden Bow Tie Pasta Salad - \$3.00
- Grilled RedSkin Potato Salad - \$3.50
- Tomato & Feta Cheese Salad - \$4.00
- Firehouse cucumber salad with chopped onion - \$2.50

FIXINS

Our Fixins recipes have been passed down through the generations from one fire house to the next.

TATERS & SUCH

\$4.00

- 5 alarm baked beans
- Baked sweet taters
- 60 count jumbo baked taters with all the fixins
- Wild west rice pilaf
- Crunchy au gratin taters
- Mashed taters with brown gravy



VEGGIES

\$3.00

- Fresh green beans
- (choice of cookin) – bacon fat, vermouth butter, lemon butter
- Herb marinated & grilled eggplant, zucchini, yellow squash, asparagus, onions, red peppers, portabella mushrooms, honey grilled carrots
- Grilled corn - still in the husk with sweet butter
- Collard greens cooked with ham hocks
- Southwest ratatouille



BEVERAGES

FROSTOP DRAFT ROOTBEER

\$3.00

Your guests can fill up a frosty mug from the tap to extinguish the fire.

DECORATIVE FRUIT PUNCH

\$2.50

Assorted fruit juices with a decorative frozen fruit ring

SMOKED RASPBERRY ICED TEA

\$2.50

That's right we smoke our raspberries to make this sweet tea. A flavor all it's own.

FRESH SQUEEZED LEMONADE

\$2.50

The real deal! Hand pressed lemons with a pinch of sugar to make it pop.

SOFT DRINKS

\$2.50

Coke, Diet Coke, Sprite, Gingerale

HOT BEVERAGES

\$3.00

Coffee (Colombian, Decaffeinated)



BIG KID DRINKS

BAR SERVICE

Plastic cups, ice, Coke, Diet Coke, Sprite, ginger ale, orange & cranberry juice, bloody mary mix, sweet & sour mix, tonic water, club soda, sweet & dry vermouth, lemons, limes, cherries, olives, stirrers and pourers

CALL BAR \$21.00 PER PERSON

(Includes domestic beer, wine & bar service)

- Crown Russe vodka
- Crystal Palace gin
- Windsor whiskey
- Castillo rum
- Lauders scotch
- La Prima Gold tequila

TOP SHELF BAR \$28.00 PER PERSON

(Includes domestic beer, wine & bar service)

- Absolut and Stolichnaya vodka
- Tanqueray gin
- Canadian Club whiskey
- Jack Daniels whiskey
- Jim Beam bourbon
- Bacardi rum
- Dewars scotch
- Cuervo Gold tequila

BEER & WINE \$16.00 PER PERSON

- Imported and Domestic beer
- Merlot
- Chardonnay
- Cabernet Sauvignon
- White Zinfandel



SWEETS

Our Fixins recipes have been passed down through the generations from one fire house to the next.

Lighting it on Fire 3.50 per person

Bananas Foster

Warm cinnamon scratch caramel sauce with rum, peach schnapps and bananas over french vanilla ice cream

Cherries Jubilee

Warm sweet dark cherries in kirshwasser sauce over french vanilla ice cream



FINGER PASTRIES \$3.95 PER PERSON

An Assortment of miniature pastries, tarts, cheesecakes and petit fours



TORTES AND CHEESE CAKES \$3.95 PER SLICE

- Caramel apple pie
- Carrot cake
- Tiramisu cake
- Old-fashioned Cheesecake
- Chocolate Mousse cake
- Pecan Bourbon Pie



FRESH CHOCOLATE DIPPED STRAWBERRIES \$14.00 PER DOZEN

CARAMEL DIPPED APPLES \$3.50/EA

CRÈME BRULÉE \$4.50 PER PERSON

Fresh vanilla custard with caramelized sugar (ask about seasonal flavors)



SUNDAE BAR \$3.50 PER PERSON

Choice of French vanilla or chocolate ice cream with hot fudge, strawberry sauce, rainbow sprinkles, M&M's, crushed Oreos, chopped nuts, whipped cream and maraschino cherries



Got your self a sweet tooth? We're here to extinguish that craving.



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B-B-Q & CATERING



Company Policies

All menu prices are based on 50 guests or more. For liability reasons, we do not permit outside food, with the exception cake, to be present at our catered events. If you have questions concerning this policy please contact our consultants.

Delivery/Pick Up Service

All of our fine foods are available for delivery/pick up service. A 20 (twenty) person minimum is required for all deliveries. A delivery charge will apply to all orders and is determined by location.

Staff

Service staff is available at a rate of \$30.00 per hour, per staff member. A minimum of 3 staff is required to operate the fire truck. A minimum of four hours per staff member, including set up and break down time. Additional staff charges may be applied for events on Holidays.

Securing Your Date

Please be advised that reservations are not considered definite until an advance deposit is received. Quotes under \$5000.00 require a \$500.00 deposit and quotes over \$5000.00 require a 10% deposit. Deposits are applied toward your balance and are non-refundable. A 50% payment of the balance is due three weeks prior to the event date. Final payment is due on or before the day of the event. If any additional charges are incurred after the balance is paid, you will be re-billed.

Final Guarantee

The guaranteed number of guests attending your event and all final menu selections are due to our office seven days prior to the event date. Should your guest count increase after the final count deadline, we will do our best to accommodate your additional guests. Guest counts cannot decrease after the final count deadline.

Minimums

A minimum of 50 guests is required for all full service catered events. All events below the 50 guest minimum may be subject to a 22% service charge. Food and beverages cannot be based on less than 80% of your total guests attending.

Method of Payment

5 Alarm BBQ will gladly accept all major credit cards including Visa, Master Card and Discover. Cash, personal and company checks are also accepted.