

PLEASE JOIN US
FOR OUR
Memorial Day
BBQ

DATE: _____

TIME: _____

ADDRESS:



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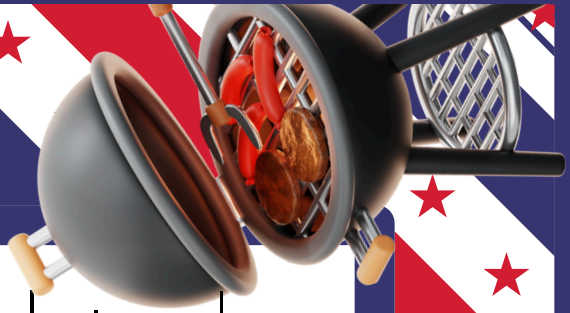
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Memorial Day BBQ

WHAT IS INCLUDED

FULLY SELF-EDITABLE TO YOUR LIKING

CLASSIC AMERICANA, SUMMER KICKOFF, FLAME-GRILLED.
NAVY BLUE, GINGHAM RED, STARK WHITE & GALVANIZED STEEL.

- DESIGN**
- Color suggestions
 - playlist
 - decor suggestions
 - party gifts

- FOOD**
- Printable Menu
 - Recipes
 - Itemized Shopping list
 - Vegetarian option

- DRINKS**
- what to stock for full drink bar
 - 3 signature drinks (recipes)
 - 2 mocktails (recipes)
 - itemized shopping list

- SCHEDULES**
- Cleaning
 - Last 30 dash
 - Night before

- PRINTABLES**
- Main menu
 - Table setting Menu
 - Drink Label cards
 - Menu Label Cards
 - Name Place Cards
 - Extra blank Cards
 - Invitation (PDF cover)
 - Kids Activities and supplies

A NOTE ON MY CURATIONS:

TO MAKE YOUR HOSTING EXPERIENCE AS SEAMLESS AS POSSIBLE, I HAVE INCLUDED 1-CLICK SHOPPING LINKS THROUGHOUT THIS GUIDE. AS AN AMAZON ASSOCIATE AND WALMART CREATOR, I EARN FROM QUALIFYING PURCHASES. THIS HELPS SUPPORT THE "BALANCED HOME BALANCED MOM MISSION AT NO EXTRA COST TO YOU. THANK YOU FOR BEING HERE!





MEMORIAL
DAY BBQ

MENU

MAIN

The Ultimate Grill Master's
Burger Bar

MAIN 2

Balsamic-Glazed Portobello
"Steaks"

SIDE

Honey-Mustard Red Potato
Salad

SIDE 2

Grilled Corn with Cilantro-
Lime Butter

Dessert

Red, White, and Blue Berry
Trifle

Alcohol

Sangria, Bourbon Smash, & Spiked
Summer Tea

Non- alcoholic

Old Glory Lemonade & Watermelon
Sparkler



MEMORIAL
DAY BBQ

MENU



DISH

DISH

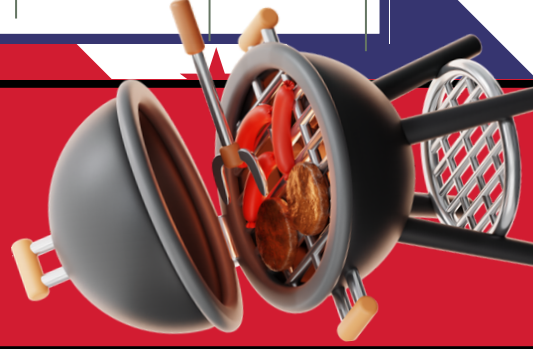
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MEMORIAL DAY BBQ

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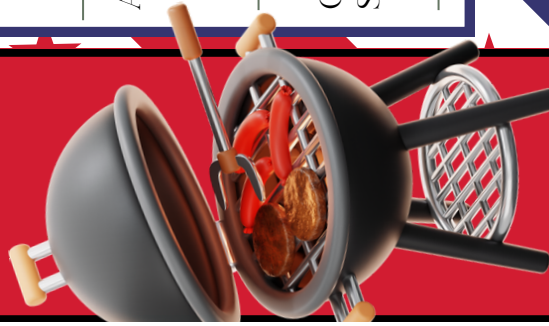
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MEMORIAL DAY BBQ

MENU



THE ULTIMATE
GRILL MASTERS
BURGER BAR

THE ULTIMATE
GRILL MASTER'S
BURGER BAR

BALSAMIC-
GLAZED
PORTOBELLO
"STEAKS"

BALSAMIC-
GLAZED
PORTOBELLO
"STEAKS"

HONEY-
MUSTARD RED
POTATO SALAD

HONEY-
MUSTARD RED
POTATO SALAD

GRILLED CORN
WITH CILANTRO-
LIME BUTTER

GRILLED CORN
WITH CILANTRO-
LIME BUTTER



BERRY TRIFLE
AND BLUE
RED, WHITE,

RED, WHITE,
AND BLUE
BERRY TRIFLE

Menu Recipes

For A Signature Hostess

The Ultimate Grill Master's Burger Bar

- Form 2 lbs 80/20 beef into 6oz patties. Season with salt, pepper, garlic powder. Grill 5 mins per side; add cheddar in final minute. Serve on toasted brioche.

Balsamic-Glazed Portobello "Steaks"

- Clean 6 Portobello caps; brush with olive oil and balsamic glaze. Grill 4 mins per side until tender. Top with sharp cheddar.

Honey-Mustard Red Potato Salad

- Boil 3 lbs red potatoes until tender. While warm, toss with 1/2 cup Dijon, 1/4 cup honey, 1/2 cup mayo, and 1/4 cup chives. Chill overnight.

Grilled Corn with Cilantro-Lime Butter

- Grill 6 ears shucked corn for 10 mins until charred. Roll in mixture of softened butter, lime juice, and chopped cilantro.

Red, White, and Blue Berry Trifle

- Layer cubed pound cake, whipped cream, sliced strawberries, and blueberries in a glass bowl or individual jars. Chill for 2 hours.

PINOT GRIGIO
TRIPLE SEC
WHITE GRAPE JUICE
BLUEBERRIES
SLICED STRAWBERRIES

RED, WHITE,
AND BLUE
SANGRIA

GINGERALE
LEMON
BOURBON

STARS & STRIPES
BOURBON SMASH

SWEET TEA
VODKA GARNISH OF
FRESH MINT SPRIGS

THE SPIKED
SUMMER TEA

WATERMELON JUICE
SPARKLING WATER

THE
WATERMELON
SPARKLER



LEMONADE
BLUEBERRYJUICE

The Old Glory
Lemonade

Bar Recipes

For A Signature Hostess

Quantities based on 32oz/1L carafes.

Red, White, and Blue Sangria

- Red White Blue Sangria: Combine wine, triple sec, juice. Add fruit. Chill 4+ hours.

Stars & Stripes Bourbon Smash

- Stars & Stripes Smash: Mix bourbon, ginger ale, lemon. Stir gently. Ice & Garnish.

The Spiked Summer Tea

- Spiked Summer Tea: Mix tea and vodka. Add mint sprigs. Serve in mason jars

The Old Glory Lemonade

- Old Glory: Fill carafe with lemonade. Layer blueberry juice over a spoon for blue base.

The Watermelon Sparkler

Watermelon Sparkler: Mix juice and sparkling water 50/50. Ice and melon wedge.

Menu Shopping List

For A Signature Hostess

Load My Cart

Menu and drink items

Alcohol not included

PRODUCE & FLORAL

3 lbs Red Potatoes
6 Ears Corn
1 Heirloom Tomato
1 Red Onion
Chives
Cilantro
Strawberries
Blueberries
Limes
Lemons
Mint
Watermelon.

MEAT & DAIRY

2 lbs Ground Beef (80/20)
1 pkg Sharp Cheddar cheese
1 block Salted Butter.

BAKERY & FROZEN

Brioche Buns (6-8 ct)
1 Prepared Pound Cake

PANTRY & SPICES

Dijon Mustard
Honey
Mayo
Balsamic Glaze
Olive oil
Garlic powder
Whipped cream
French Vanilla creamer
Sprinkles

Bar Shopping List

FoJ

A Signature Hostess

- **Pinot Grigio**
- **Triple Sec**
- **White Grape Juice**
- **Bourbon**
- **Ginger Ale**
- **Vodka**
- **Sweet Tea**
- **Lemonade**
- **Blueberry juice**
- **Sparkling Water.**

Decor & Craft Shopping List

For

A Signature Hostess

Stationary/Decor

- Red Gingham Cloth
- Galvanized Buckets
- Navy Blue Cardstock
- Blue Ceramic Carafe
- Iced Coffee Pitcher

Firework chalk

- Red, White, and Blue sidewalk chalk
- Patriotic sunglasses
- Glow necklaces

The Liberty Ring Toss

- Empty glass bottles
- Red/Blue plastic or rope rings
- Galvanized bucket

[Amazon curated supply list](#)

Stocking a Coffee/Tea bar

Like

A Signature Hostess

PRODUCE

- Lemons: 2-3 (for tea slices and water infusion)
- Fresh Mint: 1 bunch (for tea or water garnish)
- Cinnamon Sticks: 1 small jar (for coffee stirring/flavor)

DAIRY & REFRIGERATED

- Half & Half: 1 quart (standard coffee creamer)
- Half & Half: 1 quart seasonal flavor
- Whole Milk: 1 small carton (who prefer it lighter)
- Oat or Almond Milk: 1 carton (dairy-free alternative)
- Whipped Cream: 1 can ("fancy" coffee topping)
- Ice: 1 bag (for the water dispenser and iced)

PANTRY & DRY GOODS

- Coffee: 1-2 bags (1 Dark/House Roast, 1 Decaf)
- Assorted Tea: 1 box variety pack
(Black, Green, and Herbal)
- Sugar: 1 small bag (Granulated or cubes)
- Honey: 1 bottle (for tea drinkers)
- Flavor Syrups: 2 bottles (Vanilla and Caramel)
- Hot Cocoa Mix: 1 box

PAPER & DISPOSABLES

- Coffee Filters: 1 pack (check your machine type)
- Stir Sticks: 1 pack (wooden or plastic)
- Cocktail Napkins: 1-2 packs (for the drink station)
- Hot Cups/Mugs: (ensure you have enough for the guest count)

[Stock my Coffee Bar](#)

MEMORIAL DAY BBQ

ACTIVITIES



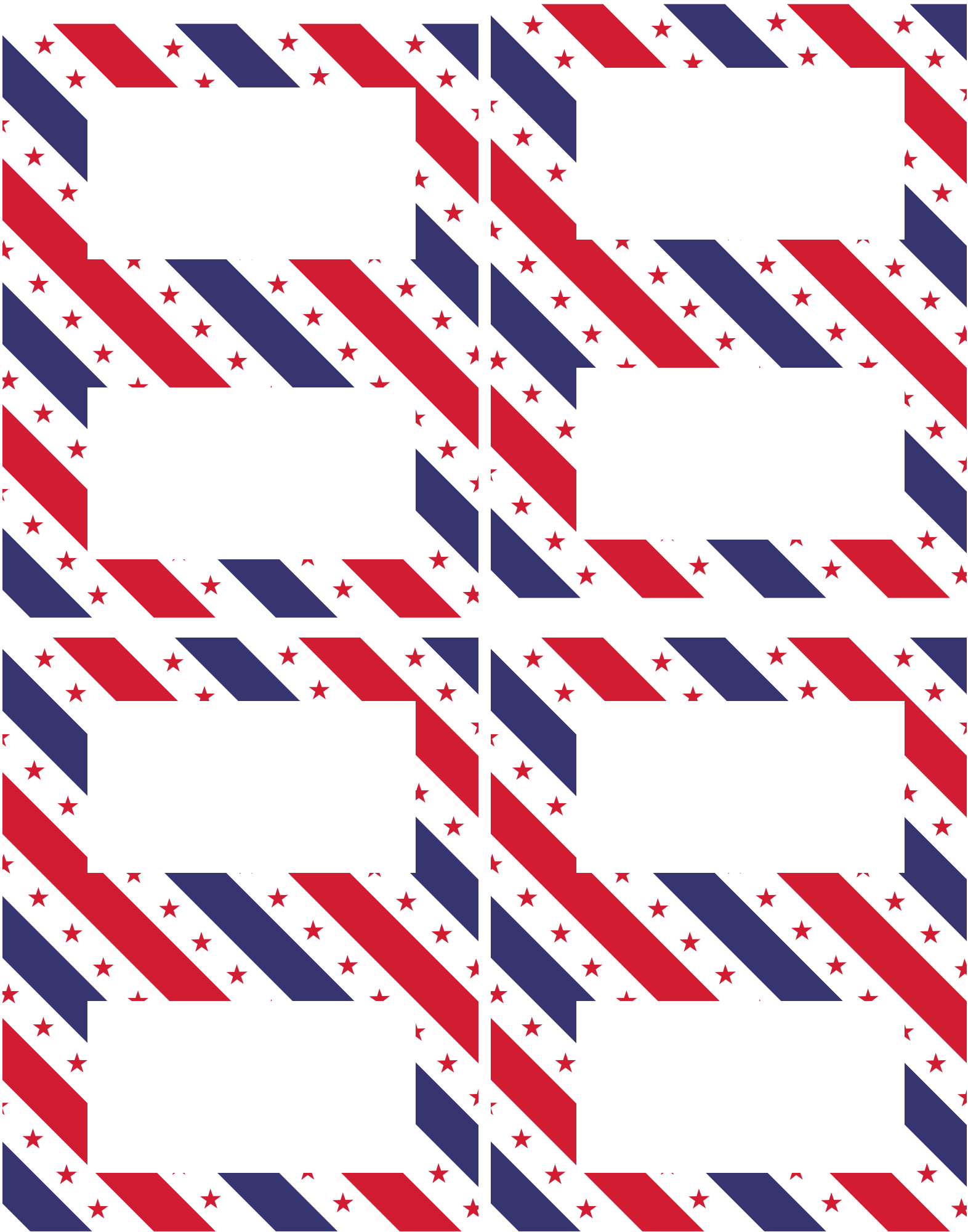
FIREWORK CHALK

Chalk Art: Kids draw "fireworks" on the driveway.
Prize: Patriotic sunglasses.

THE LIBERTY RING TOSS

Liberty Ring Toss: Loop rings onto bottle necks in a bucket.
Prize: Glow necklaces.

[Amazon curated
supplies and decor list](#)



Done for you

CLICK & GO SHOPPING LISTS

MENU SHOPPING LIST:

[Load My Cart](#)

Menu and drink items
Alcohol not included

STOCK COFFEE BAR:

[Stock my Coffee Bar](#)

CRAFT & DECOR LIST:

[Amazon curated supplies
and decor list](#)

PLAYLIST:

[YouTube ready to listen
playlist](#)

This page contains affiliate links. Thank you
for supporting my small business!



Timeline

Night Before For A Signature Hostess

THE FOCUS-
4 CLEAN:

20 mins. Focus on the Dining Area, Guest Bath, Entryway, and the Patio/Porch

DECORATE:

- Drape the red gingham cloth on the main table.
- Fill galvanized buckets/toolboxes with cutlery and condiments.
- Tie Navy "Bandana Tags" to silverware bundles and set in buckets.

MEAL PREP:

- Shape 6oz beef patties and portobello "steaks"; season with salt, pepper, and garlic powder.
- Boil red potatoes; toss with honey-mustard dressing while warm.
- Assemble Red, White, and Blue Berry Trifle in a large glass bowl or individual jars.
- Cover all food items and chill overnight.

BAR PREP:

- Batch the Red, White, and Blue Sangria (fruit needs to soak).
- Brew and chill the Sweet Tea and the Iced Coffee.
- Slice all fruit garnishes (lemon, mint, watermelon) and store in airtight containers.

30 Min Cleaning

THE
ENTRYWAY

- THE "SWEEP": GRAB A LAUNDRY BASKET AND TOSS IN ANY SHOES, BAGS, OR MAIL. HIDE THE BASKET IN A CLOSET.
- THE SCENT: LIGHT YOUR "GARDEN FRESH" CANDLE OR START THE DIFFUSER.
- THE GLASS: QUICK WIPE OF THE FRONT DOOR GLASS/HANDLE (NO STREAKS!).

GUEST
BATH

- THE SURFACES: SPRAY AND WIPE THE SINK, FAUCET, AND MIRROR.
- THE THRONE: QUICK SWISH OF THE BOWL AND WIPE OF THE SEAT.
- THE LINENS: PUT OUT A FRESH, DRY HAND TOWEL (SAGE OR CREAM).
- THE BASICS: REFILL HAND SOAP AND ENSURE THERE IS A BACKUP ROLL OF TP VISIBLE.
- THE FLOOR: SHAKE OUT THE BATH MAT OR DO A 30-SECOND SWEEP.

KITCHEN &
DINING

- THE DECKS: CLEAR ALL "NIGHT-BEFORE" PREP DISHES INTO THE DISHWASHER.
- THE COUNTERS: WIPE DOWN ONLY THE VISIBLE "HOSTING" SURFACES.
- THE TABLE: LAY THE SAGE GREEN TABLECLOTH AND LACE RUNNER.
- THE CENTERPIECE: SET YOUR TERRACOTTA HERB POTS; WIPE ANY STRAY DIRT OFF THE TABLE.

THE FINAL
RADIANCE

- THE "SPOT" CHECK: QUICK VACUUM/SWEEP OF THE RUG WHERE PEOPLE WILL BE STANDING.
- THE TRASH: EMPTY THE KITCHEN AND BATHROOM BINS (FIRST IMPRESSIONS OF SMELL MATTER!).
- THE HERBS: SPRITZ THE HERB POTS WITH A TINY BIT OF WATER SO THEY LOOK DEWY.

DECORATE:

- Set up the Iced Coffee Bar with vanilla creamer and sprinkles.
- Place small American flags in outdoor flower pots or along the walkway.
- Fill galvanized buckets with ice for the "Old Glory" lemonade and water.
- 30 Mins Before: Set up the Liberty Ring Toss (bottles in bucket) and place the chalk art bucket on the driveway.

Notes:

- The "Hide" Basket: Don't try to organize clutter; just remove it. A laundry basket hidden in a bedroom is a hosting lifesaver.
- The Lighting Trick: If you have time, dim the overhead lights and turn on small lamps. It hides dust and creates an "Airy/Elegant" vibe.
- The Sink Shine: A tiny drop of olive oil on a paper towel rubbed onto a stainless steel sink makes it look professionally cleaned in 10 seconds.
- Door Control: If a room isn't on the "Guest Path" (laundry room, kids' rooms), keep the door shut. Out of sight, out of mind.



Anchor Moment

"Memorial Day is about honoring the past, but today you built a beautiful future for your family. You are the fire that keeps the hearth warm, Mama."

Shannon



WHAT'S
NEXT

SIGNATURE HOSTING



LOVE THIS AESTHETIC?

There is so much more in the vault!

Hosting a memorable gathering shouldn't feel like a second job. If you enjoyed this Easter Brunch Signature Packet, you will love our full Signature Hosting Vault-your year round shortcut to a beautiful styled home.

From seasonal decor and 1-click shopping links to signature recipes & curated play lists, Balanced Home Balanced Mom has done all the prep work for you.

[Click here to explore the Full Collection](#)

ELEVATE YOUR HOME.
SIMPLIFY HOSTING.
STAY BALANCED.

FOR THE
MOM

BEYOND THE BBQ



BEHIND THE MESS

Hosting is beautiful, but I know the everyday can feel like a lot. If you are loving the organization in this guide but feel the exhaustive load of motherhood everywhere else, I created something just for you....

THE BALANCED MOM VAULT

Simple digital tools to help you find your breath in the chaos.

- The Tired Mom Reset
- Mental Load Detox
- Loss of Self- Motherhood Identity
- Toddler Tantrum Decoder
- The Why Behind The What
- more coming soon

[Check out the vault](#)

STAY BALANCED

The Fine Print

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General Disclaimer:

The information provided in this packet is for entertainment and inspirational purposes only. Balanced Home Balanced Mom is not responsible for the outcome of any recipes, the safety of activities, or any allergic reactions.

Food Safety:

It is the reader’s responsibility to follow all FDA guidelines for food storage, preparation, and cooking temperatures. Consuming raw or undercooked meats, poultry, or eggs may increase your risk of food borne illness.

Product Use:

Balanced Home Balanced Mom is not responsible for the quality, safety, delivery of third-party products purchased through provided links. Please refer to the individual manufacturer instructions for decor and equipment safety.

Results Disclaimer:

While these packages are designed to simplify hosting, individual results may vary based on cooking skill, equipment, and person preference.

Refund Policy:

Due to the instant digital nature of this product, all sales are final. No refunds or exchanges will be issued once the file has been accessed or downloaded.

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