



[Rana Florida](#)

CEO, The Creative Class Group & Author, Upgrade

Creative Entertaining: How to Throw a Burger Bash

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It's summertime and everyone wants to be outside enjoying the warm weather. What's easier than gathering friends and family for a backyard BBQ? From Memorial Day to Labor Day, grilling is a hallowed summer tradition.

Burgers, corn on the cob and a fresh summer salad is the perfect casual dinner. The quintessential king of burgers, chef and restaurateur [Danny Meyer](#) told the [CBS Sunday Show](#), "It's the most democratic food that America has ever produced." While burgers were invented in the late 1800s, you don't have to serve up the same old beef burger. Why not get creative and have a burger bash?

Entertaining doesn't have to be hard. With some creativity and imagination anyone can do it. Here are some quick easy tips to take your summer entertaining from ordinary to extraordinary.



[Burger Bash](#) from [Chrilleks Productions Inc.](#) on [Vimeo](#).

Check out the sizzling results in this photo gallery for more tips:

Get Creative



Specially designed paper placemats can be purchased at home retailers.

Decor



Simple wild flowers add a dash of color.

Décor



To create a casual picnic table feel but with a modern twist, a traditional gingham pattern in hot pink was used.

Decor



Use what's in season as centerpieces.

Get Creative



Feel free to mix and match. Use bowls, candle holders, glasses and jars to hold flowers, food, drinks or candles.

Design is in the Details



Ribbons in your color scheme add a dash of visual interest.

Mix and Match



Old soup jars serve as vases for a rustic chic look.

Menu Cards



Menu cards can easily be printed at home.

Casual Entertaining



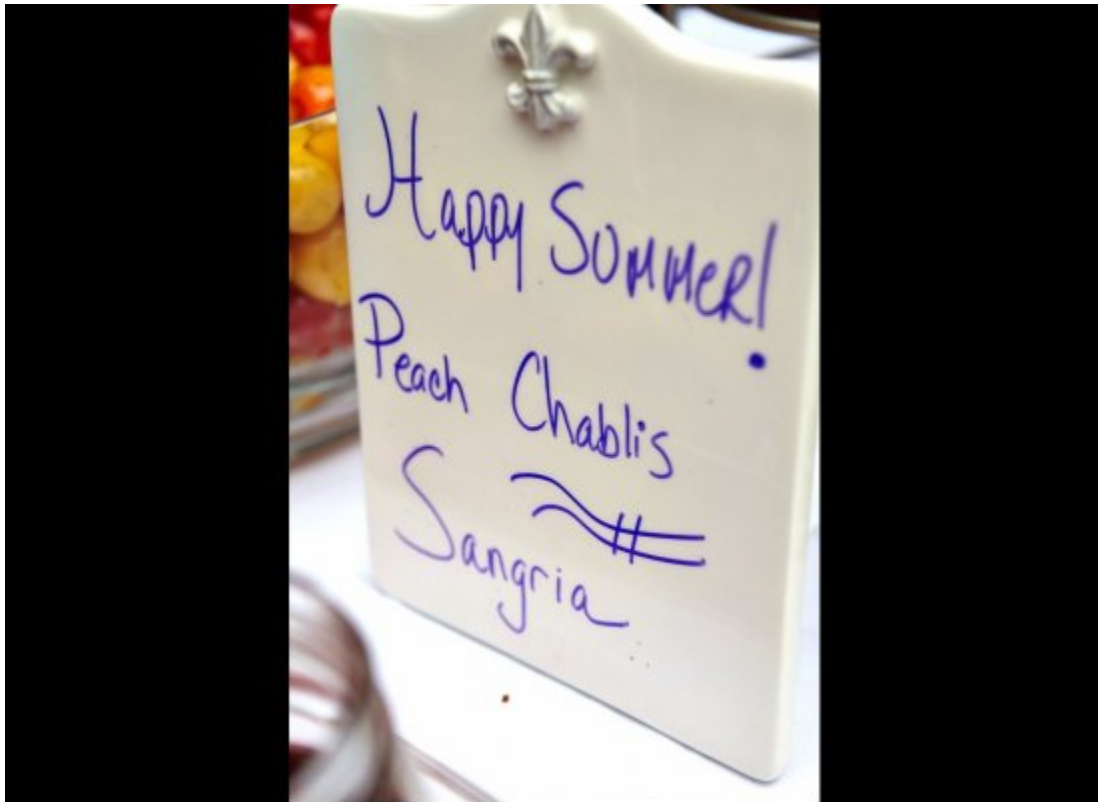
Use candles in unexpected places and throw pillows for additional seating.

Summertime Fun



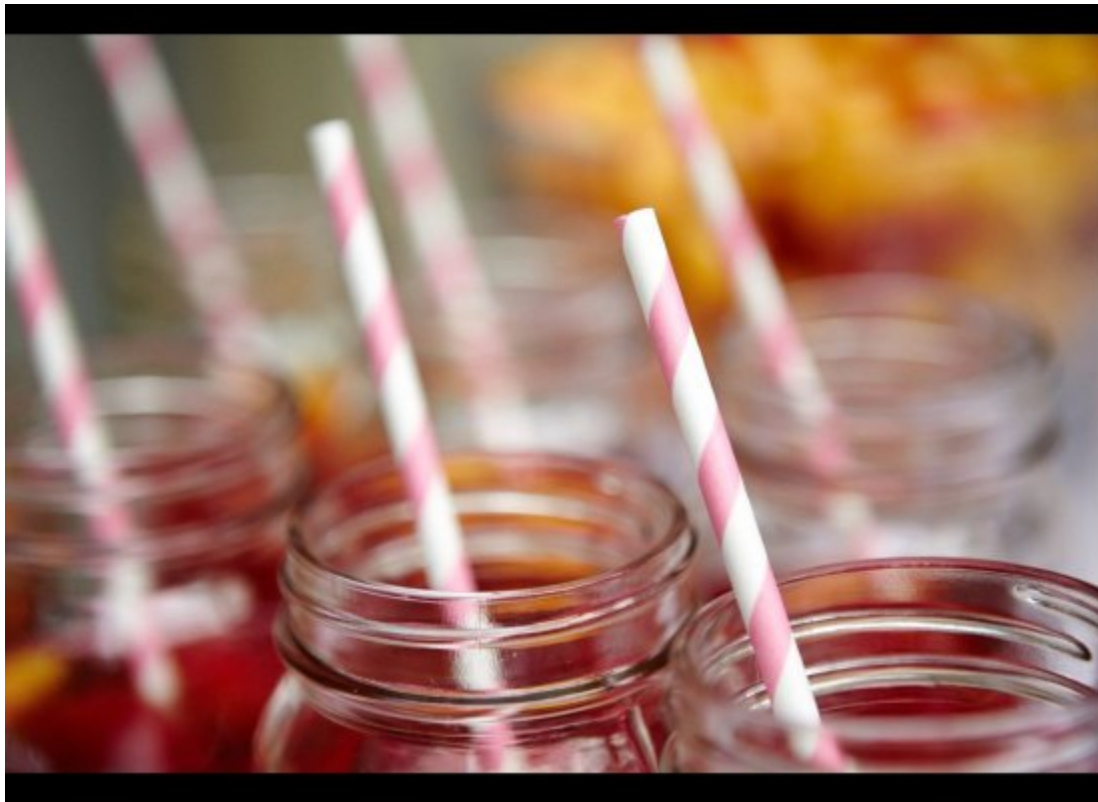
Use summer ingredients to dress up cocktails.

Experiment



Don't be afraid to try mixing new flavors into traditional recipes.

Dress It Up



Decorative straws can dress up any cocktail.

Experiment



Don't be afraid to try new things. A traditional Sangria was upgraded into a Peach Chablis Sangria.

Punch It Up!



Punch up flavors with fresh citrus.



A self serve beverage container makes the host's job effortless.

In Season



Use ingredients that are in season for the menu, cocktails or to serve as table top centerpieces.

Seasonal Favorites



A big bowl of cherries is a summertime favorite.

Unexpected



Setup drinks in unexpected places, even under a tree.

Beer and Burgers



A cold refreshing IPA is a great complement to burgers.

Check out the sizzling results in this photo gallery for more tips:

Flow



Setup separate areas for mingling, dining and grilling.

Get Outside



Last day of summer is September 21st!

Get Outside



Just a few more months before the official end of summer.

On the Side



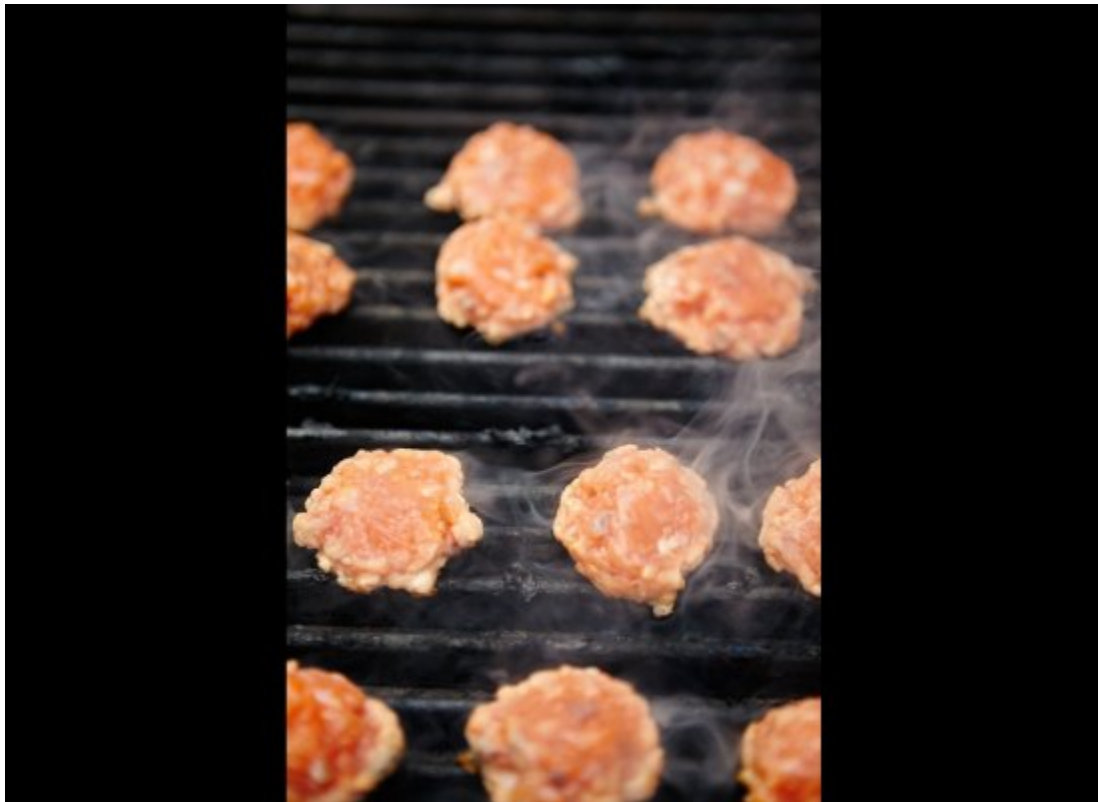
Try a simple salad made of Bibb lettuce, cherry tomatoes, avocado and hearts of palm.

Menu



Keep the menu simple for ease of entertaining.

Offer Variety



Almost any meat will hold up on the grill. Try beef, lamb, chicken, turkey or fish such as salmon or tuna and even vegetarians can enjoy a burger bash by using ground chickpeas, beans or portobello mushrooms.

Experiment



Don't be afraid to experiment. Try smaller size burgers for more variety.

Sliders



Make smaller burgers, for more variety.

Turkey Burger



Turkey burger topped with swiss cheese, avocado and alpha sprouts.

Vegetarian Burger Bash



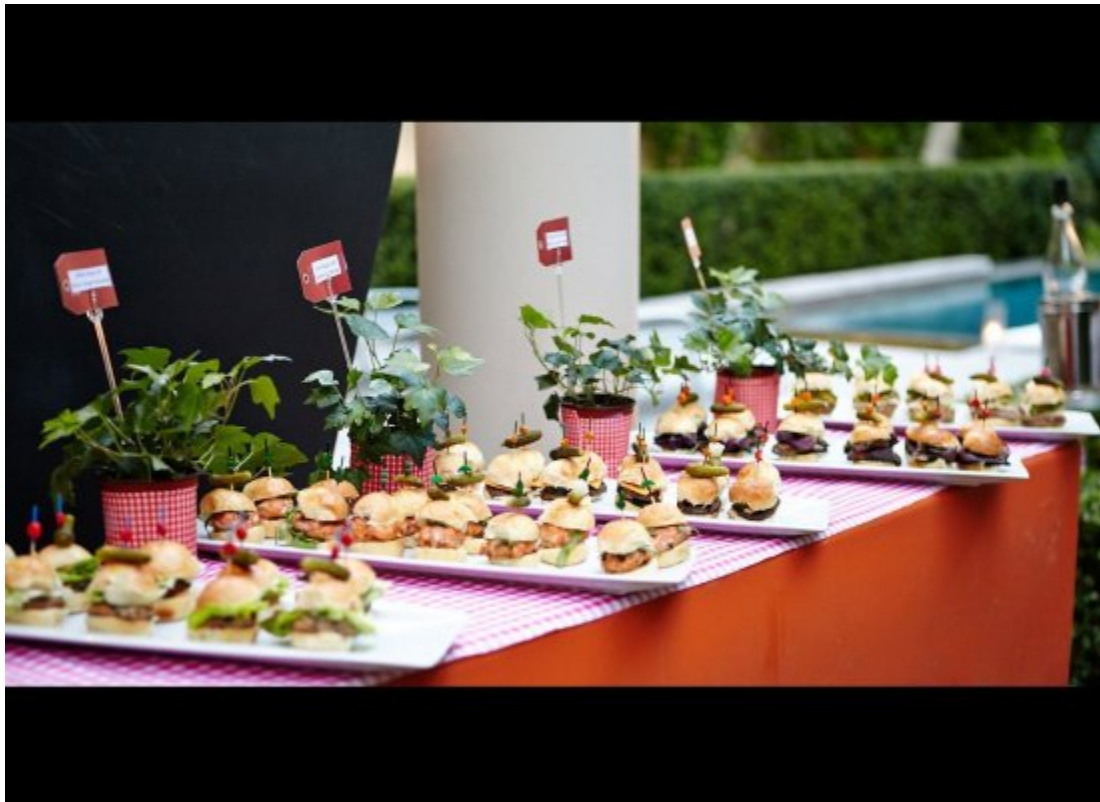
Even carnivores can delight in portobello burgers topped with grilled onion and pesto.

Spice it Up!



These beef burgers with cheddar cheese and jalapeno peppers were inspired by Chef Jean-Georges Vongerichten's burger at ABC Kitchen in New York.

Get Creative



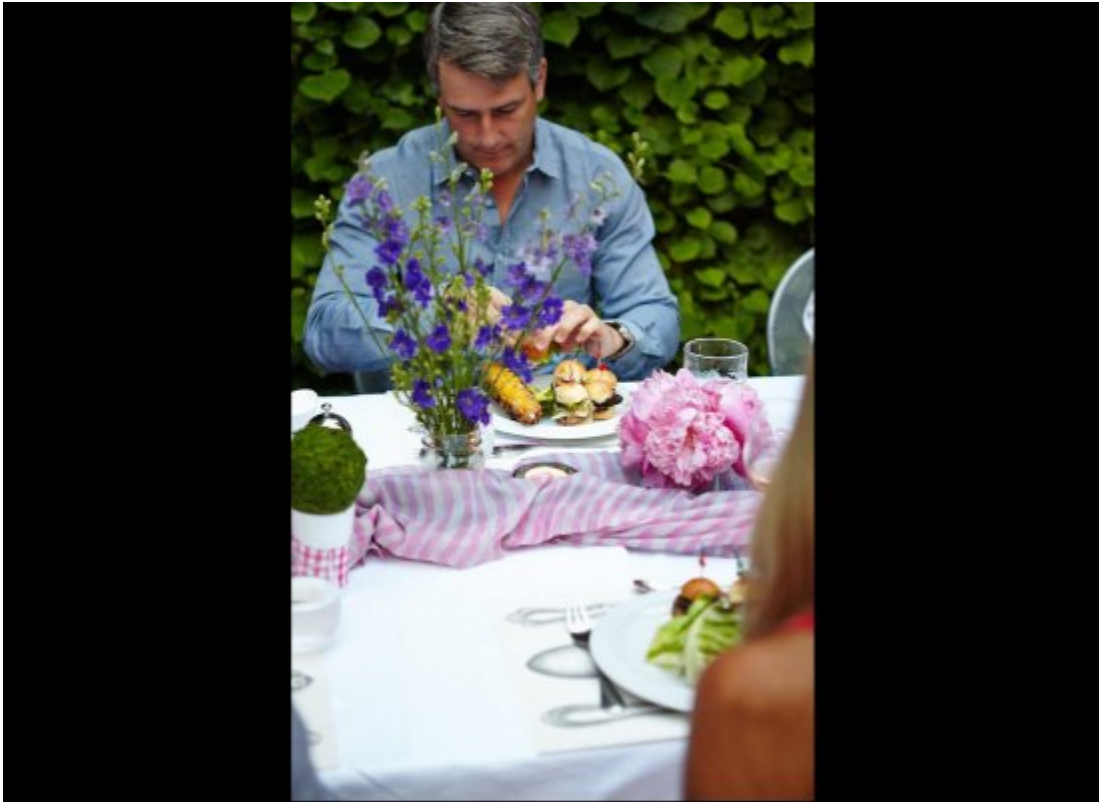
Small potted ivy plants hold labels to identify the burgers.

Sweet Endings



The summer's freshest berries make for a delicious berry cobbler.

Dig In



Everyone loves a burger bash, why not try your own!

