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