



Barbeque Planning Guide

The following guide is designed to assist those planning to serve 10 to 500 persons at a single gathering. The quantities have been calculated from experiences with grilling and serving large groups of individuals.

Of course we would rather do your grilling for you. Give us a call at **(412) 381-4566**.

<u>Ingredients/dishes</u>	<u>Persons Served</u>				
	<u>10</u>	<u>20</u>	<u>50</u>	<u>100</u>	<u>500</u>
Chickens (2-3 lb)	5	10	25	50	250
<u>Side Dishes:</u>					
Potato Chips	12 oz	1.5 lb	3 lb	6 lb	30 lb
Potato Salad, Cole Slaw, Baked Beans	2 qt	1 gal	2.5 gal	5 gal	25 gal
<u>Extra Condiments:</u>					
Pickles	1 pt	1 qt	2 qt	1 gal	5 gal
Bread (loaves)	1.5	3	7.5	15	60
Rolls (dozen)	1.5	3	7.5	15	75
Margarine	.25 lb	.5 lb	1 lb	2 lb	10 lb
Soft drinks	12	24	60	124	600
<u>Sauce:</u>					
Cider Vinegar	1 pt	1 qt	2 qt	1 gal	5 gal
Vegetable Oil	pt	1 pt	1 qt	2 qt	2.5 gal
Tabasco Sauce	2 tsp	4 tsp	8 tsp	16 tsp	5 btl
Red Pepper	2 tsp	4 tsp	8 tsp	16 tsp	1 box
Garlic Powder	.25 tsp	.5 tsp	1 tsp	2 tsp	5 tsp
Salt	4 Tbs	8 Tbs	1 lb	2 lb	8 lb
<u>Charcoal:</u>					
Briquettes	5 lb	10 lb	25 lb	50 lb	250 lb
Lighter	.25 pt	.5 pt	1 pt	1 qt	.5 gal
<u>Paper Goods/Utensils:</u>					
Paper Plates	12	24	60	124	600
Napkins	24	50	100	250	1000
Knife/Fork Sets	12	24	60	124	600
Grill (2x3 ft)	1	2	4	7	25
Tongs, Sauce Mops, Sauce Pans, Cotton Gloves	1	1	1	2	5