



BARBECUE 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. The values shown are only recommendations and can vary widely depending on the characteristics of the group being served.

The sauce ingredients and their amounts were determined for grilling chickens when using the Garrison Barbecue Sauce discussed in the [MCES Publication 351 *Barbecuing Mississippi Broilers*](#).

<u>Ingredients/dishes</u>	Persons Served				
	<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	1½ lb	3 lb	6 lb	30 lb
Potato Salad, Cole Slaw or Baked Beans	2 qt	1 gal	2½ gal	5 gal	25 gal
<u>Extra Condiments:</u>					
Pickles	1 pt	1 qt	2 qt	1 gal	5 gal
Bread (loaves)	1½	3	7½	15	60
Rolls (dozen)	1½	3	7½	15	75
Margarine	¼ lb	½ 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	½ pt	1 pt	1 qt	2 qt	2½ 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	¼ tsp	½ tsp	1 tsp	2 tsp	5 tsp
Salt	4 Tbs	8 Tbs	1 lb	2 lb	8 lb

Charcoal:

Briquettes	5 lb	10 lb	25 lb	50 lb	250 lb
Lighter	¼ pt	½ pt	1 pt	1 qt	½ gal

Paper Goods/Utensils:

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

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