

# BBQ Feast TIPS & Checklist

For when you're doin' it yourself!

## PLANNING :

### Secure the date.

Most places have a limited amount of meat that can be smoked on any given day, so call and get dibs on your date and meat!

### Lean on experience.

Rely on an experienced caterer to help you make sure you have enough food and can help you adjust to your budget. They know and will steer you toward a fantastic experience!

### Know your guests.

Are they a bunch of hungry construction workers or a mix of ages and families? Do they have gluten allergies?

FYI: All Big Daddy BBQ Sauces and rubs are GF and we have gluten-free side options available.

### How much will you need?

Usually a 1/4 pound per person of meat unless they eat big. Then choose two or three sides. Remember that sides that flatten out on a plate-- like beans will go much further than sides like Mac 'n Cheese or Potato Salad. See also-- how to set up the line to make the meat last longer...



### **KERSTEN GRIGG**

OWNER, CATERING PRO,  
ALL AROUND BAD ASS

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## EQUIPMENT CHECKLIST

_____ Sterno frames *	_____ Gloves
_____ Chaffing dishes *	_____ Ice scoop
_____ Cans of sterno gel *	_____ Rubber scrapers
_____ Water for sternos *	_____ Trash can
_____ Beverages *	_____ Salt and Pepper Shakers
_____ Lighter	_____ Cake Knife/spatula
_____ Plates *	_____ Pitchers
_____ Utensils *	_____ Bus pans *
_____ Napkins *	_____ Linens *
_____ Cups	_____ Decor: flowers, runners,
_____ Serving Spoons *	stands, crates, baskets, etc. *
_____ Serving tons *	
_____ Serving trays *	
_____ Small Tongs *	
_____ Bleach towel/Cleaning wipes	
_____ Ice	

\* These items can be provided by Big Daddy's BBQ

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## SETTING UP THE LINE:

There are a few tricks to helping the line run faster and the food last longer.

1. If you can, get help with the serving. This way all the guests get the right size portion to start with and guests can more easily walk through without juggling plates and serving utensils.
2. Set up the line so that sides, cheapest and most plentiful are plated first, the meats last. The meats are the showcase, but you want to be able to offer seconds, not panic about there not being enough.
3. Choose 9 inch plates over 10 inch plates so that guests don't fill up on more food than they actually eat.
4. Pick up the napkins and utensils last.
5. Pre-fill cups with beverages for easy pick up.
6. Make sure you've got Big Daddy's BBQ on speed dial.

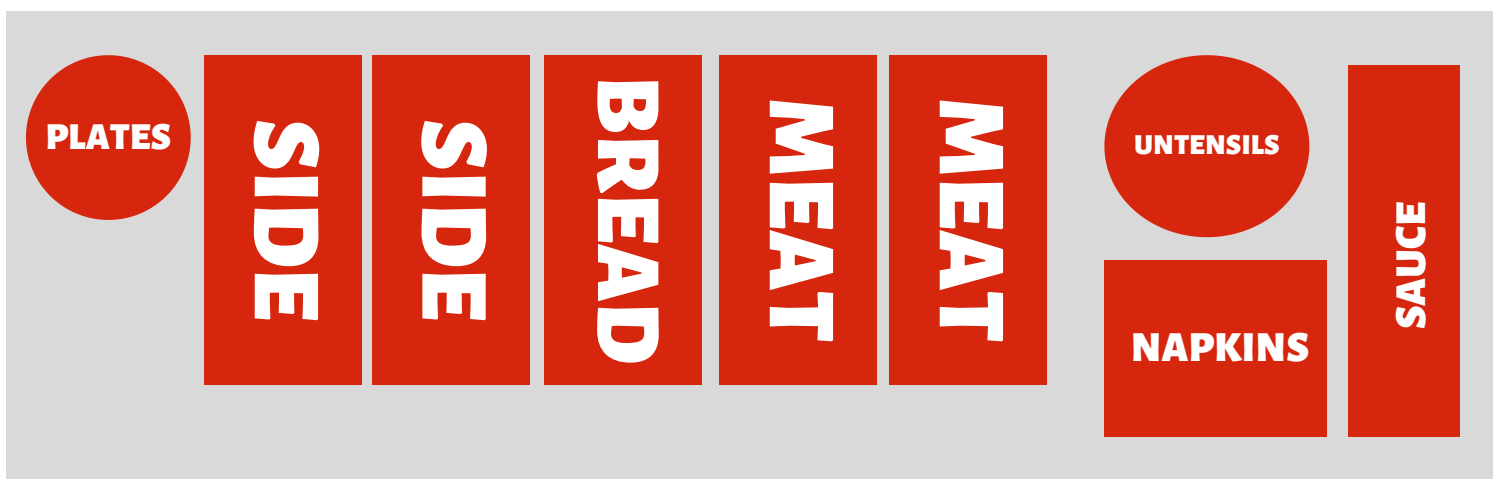


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Start guests here..



## Too much work?

We got you. Visit [boisebbq.com/catering](http://boisebbq.com/catering)  
or call (208) 898-5924 for easy, crowd-pleasing catering.