



PARTY PORTION CALCULATOR

Meat

<u>Meat Type</u>	<u>Amount Per Person</u>	<u>Pro Tip</u>
Pulled Pork	1/3 to 1/2 lb	Opt for 1/2 lb if it's the main entree
Sliced Pork	1/3 to 1/2 lb	Great paired with buns or cornbread
Smoked Chicken	1/4 to 1/3 lb	Bone-in? Plan on a little extra
Ribs	4-6 bones per guest	St. Louis or Baby Backs? Either way, they'll go fast
Brisket	1/3 to 1/2 lb	Higher demand = plan for more
Turkey	1/4 to 1/3 lb	Lighter eaters? This is your go-to

Sides

<u>Side Dish</u>	<u>Serving Per Person</u>	<u>Sonny's Menu Pick</u>
Baked Beans	4 oz (½ cup)	Sonny's BBQ Beans
Cole Slaw	4 oz	Homemade Slaw
Mac & Cheese	5-6 oz	Creamy & crowd-pleasing
Green Beans	4 oz	A lighter option
Potato Salad	4-5 oz	Classic BBQ staple
Baked Sweet Potato	1 each	Comfort food at its finest