

# Outdoor BBQ & Party Food Ideas

Recipes and tips for unforgettable outdoor entertaining

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## 1. Grill Station Essentials

- Prepare two-zone grill: direct heat for searing, indirect for cooking through.
- Pre-heat grill 15–20 minutes before guests arrive.
- Keep a spray bottle of water for flare-ups.
- Use a meat thermometer — don't guess on doneness.

## 2. Main Course Recipes

BBQ Brisket (Serves 25–30)

- 12 lb brisket, trimmed, dry rub applied 24 hours ahead
- Smoke at 225°F for 1 hour per pound
- Rest 30 minutes before slicing against the grain
- Serve with EffiQ-Rate serving utensils on buffet table

Grilled Lemon Herb Chicken

- Marinate 10 lb chicken pieces in olive oil, lemon, herbs for 4 hours
- Grill over medium heat, 6–7 minutes per side
- Internal temperature should reach 165°F

## 3. Side Dish Favorites

- Classic Coleslaw — Shredded cabbage, carrots, creamy dressing
- Potato Salad — Red potatoes, hard-boiled eggs, mustard mayo dressing
- Grilled Corn on the Cob — Butter, lime, chili powder, cotija cheese
- Baked Beans — Slow-cooked with brown sugar, bacon, and molasses
- Watermelon Feta Salad — Cubed watermelon, feta, mint, balsamic glaze

## 4. Drink Station Setup

- Use large beverage dispensers for self-service.

- Offer both alcoholic and non-alcoholic options.
- Signature drink: Peach Bellini Slush (serves 20)
- Mocktail: Cucumber Mint Lemonade
- Always have plenty of ice and water available.

## 5. Outdoor Buffet Tips

- Position buffet table in shade to maintain food quality.
- Use mesh food covers to protect from insects.
- Replace ice and fuel more frequently in outdoor settings.
- Provide hand sanitizer station near the buffet.
- Label all dishes, especially those with common allergens.