

WHERE THERE'S SMOKE

BBQ CATERING & CONCESSIONS | CORPORATE LUNCH PLANNER

The Headcount Pivot Strategy

Hybrid schedules make exact headcounts nearly impossible. Use this planner to build adaptable catering strategies that minimize food waste, protect your budget, and guarantee a high-performance meal for everyone in the room.

1. The Modular Menu Advantage

Rigid, individually boxed meals are the enemy of adaptability. When you choose a modular, buffet-style setup—separating smoked meats, fresh sides, and sauces—you naturally absorb headcount fluctuations. If five extra people show up, portion sizes organically adjust without anyone going hungry. If attendance drops, the excess is easily managed.

2. Catering Portion Metrics

Stop guessing and start tracking. Treating your catering budget as a measurable investment requires knowing your yields. Use these baseline metrics when calculating a modular, protein-focused meal:

Menu Category	Standard Yield / Adult Working Portion
Smoked Meats (Pulled Pork, Beef Brisket)	4 - 6 oz per person
Hot Sides (Mac & Cheese, Beans)	4 oz per person

Cold Sides (Slaw, Salad)	3 oz per person
Breads / Buns	1.5 per person (always round up)

3. The 10% Buffer Rule

Predictability is a luxury in the modern office. Always build a strict 10% attendance buffer into your final headcount. A professional culinary team knows exactly how to stretch this yield, ensuring late additions are fed while keeping budget bloat to an absolute minimum.

4. The Execution of Leftovers

Adaptability doesn't end when the lunch hour is over. Smoked BBQ chills and reheats exceptionally well, unlike soggy sandwiches. Have quality takeaway containers ready so surplus food transitions from potential waste into a highly valued team perk for the next day.

Ready to fuel your team with award-winning BBQ?
Book your next corporate event at www.flavorfulbbq.com/catering