

Bubba's Smokehouse & Spirits Highlights BBQ Catering Menu for Groups in Paso Robles

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Hosts planning a group celebration face several early decisions, starting with how many people will attend, which smoked meats to serve, and how to build a complete meal that satisfies a full room. Bubba's Smokehouse & Spirits in Paso Robles offers a Central Coast BBQ catering menu designed around these planning questions, giving organizers a structured way to select meats, sides, and quantities based on their expected guest count.

Before discussing an order with the restaurant, organizers are encouraged to gather a few key details. A reliable guest count comes first, followed by the event date and any preferences among the available smoked meats. With that information in hand, hosts can move through the menu efficiently and arrive at quantities that fit their gathering.

The catering menu lists meats by the pound, allowing hosts to scale their order to the size of the group. Selections include sliced smoked tri-tip, brisket, and pulled pork, along with ribs for those who prefer a

bone-in option. Meats ordered by the pound carry a five-pound minimum, with suggested portions of one-quarter to one-half pound of meat per person, or two to three ribs per person. These figures serve as starting guidance, and organizers are advised to confirm final amounts with the restaurant based on appetites and whether the meal is a lunch or dinner.

The serving guidance helps hosts translate a guest count into a practical order. A gathering of twenty, for example, gives organizers a clear range to discuss rather than a guess, making it easier to plan without over-ordering or falling short. Those seeking barbecue catering for group gatherings in Paso Robles can use these published portions as a reference point during their conversation with the team.

Sides round out the meal, and the menu offers familiar accompaniments including Bubba's Beans, coleslaw, garden salad, and mac and cheese. Organizers building a group meal can pair one or more sides with their chosen meats to create a balanced spread. For hosts who prefer a set structure, Central Coast BBQ meal combinations group meats and sides together, offering an alternative to assembling an order pound by pound.

Group meal planning at Bubba's extends to how the food reaches the table, with pickup, delivery, and staffed service available depending on the event. The restaurant can discuss which approach suits a given gathering once the menu selections are set.

Bubba's Smokehouse & Spirits was founded by local entrepreneur Roger Sharp, who began with a cinnamon-roll concession trailer at the Mid-State Fair before developing the business into a family-friendly barbecue restaurant. The kitchen slow-smokes its meats for hours using a signature wood blend.

"Most hosts know their guest count before anything else, so the menu is built to turn that number into a clear plan for meats and sides," said Roger Sharp, owner of Bubba's Smokehouse & Spirits. As the owner Roger Sharp mentioned in this post, the published portions are meant as a practical starting point for conversation.

Organizers planning Paso Robles catering can review the menu and contact the restaurant with their guest count, event date, and preferred food selections to begin arranging an order.

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For more information about Bubba's Smokehouse & Spirits, contact the company here:Bubba's Smokehouse & SpiritsRoger Sharp(805) 238-6272info@bubbas-smokehouse.comBubba's Smokehouse & Spirits1125 24th StPaso Robles, CA 93446

Bubba's Smokehouse & Spirits

Bubba?s Smokehouse is your ultimate destination for authentic barbecue in Paso Robles. Bubba?s is proud to share our rustic roots and local heritage in every dish. Taste the tradition for yourself.

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