

[Luau Catering: Types of Meats to Serve a Crowd](#)

Are you hosting a sit-down dinner or a backyard get-together? Both ways, you have to feed your guests, and there are more than enough options from the [Luau Catering Chicago IL](#). Meats are essentials for meals, and the type you select depends on the number of people you will invite and their preferences. If you are looking for options, here are some to consider.

Beef and Pork Ribs

The mention of ribs is synonymous with a barbeque event. Good ribs have a higher meat-to-fat content. The secret to making finger-licking ribs is preparation. Brine, marinate, and slow cook to make them tender and release flavors. Select ribs that have more meat than bone to ensure you get the most out of your party budget.

Chicken

This is a versatile and affordable option from the Luau Catering Chicago IL for any event. It can be prepared in plenty of different ways, even for the same event. You can purchase it whole and portion it yourself or buy already portioned parts. If your guests are opting for white meat for health reasons, chicken is the best option.

Turkey

At the mention of turkey, most people think of Christmas and Thanksgiving. This makes turkey an intriguing meal to have at your event. You can have the turkey smoked, fried, or baked to perfection. If you are on a meal budget, purchase the whole bird and slice it yourself. If the event is a small family gathering, you can opt for turkey thighs and breasts instead. To add a Christmas feel to the event, add a side of mashed potatoes and cranberries. Turkeys are highly versatile and give a lot of room for creativity.

Now that you have the above options engage the Luau Catering Chicago IL to see what they can come up with for your event. Identify people's meat preferences and the number of attendees to determine the quantities.