



# HOW MUCH TO SERVE AT A PARTY



## Appetizers

6 Pieces  
per person, if served before the meal

12 Pieces  
per person, if served as the meal

## The Main Course

Protein (1-2 types)	6-8 oz per person
Sides (2-3 types)	4 oz per person
Hot Veggies	4 oz per person
Green Salad	3 oz per person
Bread	1-2 pcs per person

\*Plan on a 12-16 oz plate per person

## Beverages

Lemonade/Tea  
2 gallons  
per 20-25 people

Soft Drinks  
1 can  
per person per hour

Beer  
1 bottle  
per person per hour

Water  
1 bottle  
per person per hour

## Dessert

Cake (20-24 pc quarter sheet)  
2x2 square per person

Ice Cream (50-70 Servings)  
5-6 oz per person

\*Reduce the amount of Ice Cream by half if served with cake

## Some Guidelines

Have options for different dietary needs

Use bulk items like rolls, chips, cheese, or olives to cushion against under-serving

Always round up when estimating

Order more of the items you anticipate will be most popular like Mac and Cheese and Pizza

Have someone you can call for help if food ever looks low

Have condiments to match what you are serving

## Trays

Fruit and Veggie Tray  
2 large trays per 25 people