

# EXPRESS CATERING PER GUEST SERVING CALCULATOR

Calculate Your Way To Greater Profits!



## BEVERAGES

*Note: Calculations based on one type of beverage for event duration.*

BEVERAGE ITEM	LENGTH OF EVENT	NUMBER OF GUESTS	UNIT TYPE AND QUANTITY OF SERVINGS PER UNIT	NUMBER OF SERVING UNITS RECOMMENDED	NOTES
7.5-8 oz. Bottles/Cans Non-Alcoholic Beverages	2 hours	25	Bottles/Cans (7.5-8 oz) / 1 serving per unit	50	-
Liters of Non-Alcoholic Beverages	2 hours	25	1-Liter bottle / (11) 6-oz glasses	13	-
Coffee	2 hours	25	1 gallon / (18) 1-cup servings	1 to 1.5 gallons	Add cream, sugar, etc.
Beer	2 hours	25	Bottles/Cans (12 oz) / 1 serving per unit	1.5 to 2 cases	36 to 48 bottles/cans
Wine	2 hours	25	750 ml bottle / (6) 4-ounce glasses	8 to 9 bottles	Research indicates reds favored by men, whites by women. Adjust accordingly.
Liquor	2 hours	25	750 ml bottle / (15 to 18) 1-ounce pours per bottle	4 to 5 bottles	Add mixers, garnishes, ice
Sparkling Wine/Champagne	2 hours	25	750 ml bottle / (6) 4-ounce glasses	5 bottles	For 1 toast

## APPETIZERS/HORS D'OEUVRES

FOOD ITEM	NUMBER OF GUESTS	PIECES PER GUEST	PIECES NEEDED	NOTES
Light Hors d'Oeuvres (with Meal Following)	25	3 per person (per hour)	75 (per Hour)	
Heavy Hors d'Oeuvres (as Meal)	25	5 per person (per hour)	125 (per Hour)	

## SIDE SALADS, SOUPS, AND SIDE DISHES

FOOD ITEM	NUMBER OF GUESTS	PORTION PER GUEST	QUANTITY NEEDED	NOTES
Rolls/Bread	25	1.5	3.5 dozen	
Green Salads-Lettuce	25	1 cup	5 lbs	
Green Salads-Protein Addition	25	3 oz	4.75 lbs	
Green Salads-Cheese Addition	25	1 oz	1.5 lbs	
Green Salads-Dressing	25	2 tablespoons	3 cups	
Cold Salads (Vegetable, Grain, or Pasta)	25	3.5 oz	5.5 lbs	
Soup	25	8 oz	1.5 gallons	
Hot Side Dishes (Including Pasta)	25	3.5 oz	5.5 lbs	
Entrée Pasta	25	4 oz	6.25 lbs	Volume represents cooked pasta
Entrée Pasta Sauce	25	3 oz	5 pints	
Entrée Pasta Protein	25	4 oz	6.25 lbs	
Lunch Entrée Protein	25	4 to 6 oz	6.25 to 9.25 lbs	Yield will vary
Dinner Entrée Protein	25	6 to 8 oz		Yield will vary

**BREAKFAST OFFERINGS**

FOOD ITEM	NUMBER OF GUESTS	PORTION PER GUEST	QUANTITY NEEDED	NOTES
Eggs (Scrambled, Fried, Hard Cooked)	25	2	4.5 dozen	
Quiche	25	1/6 pie	4 (9") quiches	
Bacon	25	2 slices	3 to 4 lbs	
Sausage	25	2 patties or links	3 to 4 lbs	
Pancakes	25	2 (3oz ladle) pancakes	4.5 dozen	
Butter	25	1 tablespoon	1.5 lbs	
Maple Syrup	25	3-4 tablespoons	1.5 quarts	
Hot Cereal/Oatmeal	25	2/3 cup	1 gallon	
Bagels	25	0.5	1 dozen	
Danish	25	0.5	1 dozen	
Muffins	25	0.5	1 dozen	
Fruit Salad	25	1/2 cup	4-5 lbs, untrimmed and uncut	

**DELI TRAYS**

FOOD ITEM	NUMBER OF GUESTS	PORTION PER GUEST	QUANTITY NEEDED	NOTES
Assorted Deli Meats	25	3.2 oz	5 lbs	
Assorted Deli Cheeses	25	1.25 oz	2 lbs	
Bread	25	2 pieces per guest	30 slices; 15 rolls; 1 lbs assorted gourmet crackers	
Onions, Sliced	25		1.5 lbs	
Tomatoes, Sliced	25		3.5 lbs	
Leaf Lettuce	25		1.5 lbs	
Various Condiments	25		3/4 cup per condiment	

**DESSERTS**

FOOD ITEM	NUMBER OF GUESTS	PORTION PER GUEST	QUANTITY NEEDED	NOTES
Brownies/Blondies	25	1	25	
Cookies	25	1	25	
Cupcakes	25	1	25	

**CONDIMENTS**

CONDIMENT	NUMBER OF GUESTS	PORTION PER GUEST	QUANTITY NEEDED	NOTES
Mayonnaise	25	1 tablespoon	1 pint	
Guacamole	25	3 tablespoons	4.5 pints	
Mustard	25	1 tablespoon	1 pint	
Salsa	25	4 tablespoons	2 quarts	
Ketchup	25	2 tablespoons	2 pints	
Relish	25	1 tablespoon	1 pint	
Jam	25	1 tablespoon	1 pint	
Honey	25	1 tablespoon	1 pint	
Butter for Rolls	25	1/2 tablespoon	3/4 lbs	