



**Tasty Catering**  
THE CATERER FOR BUSINESS

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SUITABLE  
PORTIONS



# How Much Should I Make?



*Even though we know Tasty Catering makes your job easier, we also understand that you like to cook for holidays, entertain at home or help coordinate that neighborhood pot luck. Tasty can still help you with these catering needs by offering you some guidelines on how much food you should plan on preparing.*

## HORS D'OEUVRES

Offering hors d'oeuvres before dinner gives your guests something to eat while they enjoy a beverage, and it is just plain hospitable. You know your guests best, but we always begin by suggesting a minimum of 3–4 pieces per person for a 45 minute to 1 hour cocktail party before dinner. Should this last up to 90 minutes you may want to prepare as many as 6–10 pieces per person.

## DINNER BUFFET

A dinner buffet is the easiest way to entertain and also provides guests with the most options. Much to the chagrin of many, it is not the least expensive way to entertain. When you plate everything for your guests you know exactly what to prepare. When you allow guests to help themselves, you need to prepare more or cut everything into smaller portions so they take a sampling of everything.

Remember, anything you cook typically shrinks. For example, when you start with an 8-ounce piece of meat, you will not end up with that much. This is especially true if you tend to cook your meat or fish well done as it loses much of its moisture. These guidelines will help you get the grocery shopping done:

### Per Person

- Green Salad: 4 ounces
- Entrée: 8 ounces
- Vegetable: 4 ounces
- Starch: 4 ounces
- Dinner rolls: 1.25 per person

## DESSERT

Baking your favorite cookies smaller than usual will let people indulge without feeling bad. Putting them in the center of the table creates a great conversation piece, as you know everyone will ask you about each one.

Plating dessert for your guests after a buffet is a nice touch and helps you know how much to prepare. Whip cream fresh in front of your guests and serve with ice cream, cookies, fruit crisps or cake. Dust the plate with a little powdered sugar and you are the star of your own cooking show.

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