



## *Pasta Menu Planning Suggestions*

### **Pasta Dishes**

- ♦ 12 to 16 ounces per person if a main. Here's a quick formula for pasta as a main: (.75 **or** 1 x # of guests = LBS needed.)
  - ♦ 6- 8 ounces per person if a side dish ( 2-3 serving per LB ) and 3 to 4 ounces if served as a side with another pasta or starch. ( 4-5 servings per LB )
- ♦ A note about our pasta sold by the pound: These are finished weights for cooked pasta with including the sauce. For comparison, a pound of cooked pasta with sauce is equal to approximately 1/5 of a lb of dry pasta.**