



Menu Planning Suggestions

Hors D'oeuvres	<ul style="list-style-type: none">◆ Be sure to plan at least 1 piece per person per kind offered.◆ 4 to 6 pieces per person when preceding a meal.◆ 4 to 6 pieces per person per hour when hors d'oeuvres are the meal.◆ The longer the party is and the larger the guest list, the greater the number of selections you should offer.
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Menu Planning Suggestions

Pizza	<ul style="list-style-type: none">◆ We offer 13 x 18 half sheet pan Sicilian pizza cut into 8,16,12 or 24.◆ When pizza is the main event order it cut into 12 or 16 slices and plan on 3 slices per person.◆ If pizza is an appetizer or one of many offerings on a menu order it cut into 24. Plan on 1.5 pieces per person.
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Menu Planning Suggestions

Soup	<ul style="list-style-type: none">♦ 6 to 8 ounces per person as a course, 12 to 16 ounces as a main.♦ 8 oz servings per container: Quart = 4, Half Gallon = 8, Gallon = 16
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Menu Planning Suggestions

<i>Salads by the Pound</i>	<ul style="list-style-type: none">◆ 6-8 oz per person as a main with a leafy salad. (2-3 serving per LB)◆ 3-4 oz as a side or if multiple salads offered. (4-5 servings per LB)◆ For finger sandwiches: 2-3 oz per sandwich (5-8 servings per LB)
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Protein	<ul style="list-style-type: none">♦ 8 ounces per person when one main dish is offered. (1 LB = 2 servings.)♦ 3 to 5 ounces per person per kind when two or more proteins are offered: (on average 4 servings per LB)
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Side Dish Menu Planning Suggestions

Potatoes & Rice	♦ 4 to 5 ounces per person. (3-4 servings per LB)
Vegetables	♦ 3 to 4 ounces per person (4-5 servings per LB)



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.**



Dessert Menu Planning Suggestions

Desserts	<ul style="list-style-type: none">◆ Cakes & Pies - 1 slice per person ◆ Individual Pastries - .5 to 1 piece per person ◆ Cookies - 1 per person ◆ Mini Cream Pastries & Bars - 1.5 pieces per person.
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Beverage Menu Planning Suggestions

Beverages	<ul style="list-style-type: none">◆ Water & Soda - 2 - 8 oz servings per person.◆ Juice at Breakfast - 1 - 6 oz serving per person◆ Coffee - 1.25 - 8 oz servings per person at breakfast, Lunch & Dinner - 1 - 6 oz serving for half the number of guests.◆ Adult Beverages - In RI, T.I.P.S. certification guidelines suggest that the legally responsible guideline is 1 serving per person per hour.
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