

Food Measurements

Breakfasts: Plan on 1.5 servings per person.

Melon: 1 melon per 12 people.

Coffee: 1 pound per 16 people.

1/2 and 1/2: 1 pint per 16 people.

Eggs: 2 per person.

Bread Product: 2 Slices per person.

Meat: 2 slices per person of bacon, sausage, etc.

Lunches: Plan on 1.5 Sandwiches per person

Deli Meat: 4 people per pound

Cheese (sandwiches, condiment, appetizer): 8 people per pound

Tomato (Sandwiches, salad topper, etc): 4 people per 1 tomato

Avocado: same as tomato

Lettuce: 1 head will serve 16 for sandwiches. 1 head will serve approximately 8 for a side salad.

Oranges and Apples: 3 each sliced per 16 people

Chips: 1 bag per lunch approximately 16 people

Dinner Meat: 4 people per pound.

Bread: 7 sandwiches per loaf (usually).

Cookies: 1 package per 12 people (see serving sizes).

Dinner: Plan on 1.5 servings per person.

Salad: per 16 people.

-2 head lettuce

-2 tomato

-1 cucumber

-2 carrot

Grains: See serving sizes on package. If a main course use 1.5 servings per person. If a side (with burritos...) use 1 serving per person.

Meat: 4 people per pound

Bread: 2 slices per person, 1 bun per person

Dessert:

2 cake or brownie mixes per 12-16 in Dutch Oven: feeds group of 16-24

See serving sizes for other pre made desserts.

