

# MEETING Achievements

## Quantity Guide



### APPETIZERS

4 guests = 12 small hors d'oeuvres, 12 ounces dip  
 8 guests = 24 small hors d'oeuvres, 1.5 pounds of dip  
 12 guests = 36 small hors d'oeuvres, 2 1/4 pounds dip  
 16 guests = 48 small hors d'oeuvres, 3 pounds dip



### CHEESE

4 guests = 8 ounces  
 8 guests = 1 pound  
 12 guests = 1.5 pounds  
 16 guests = 2 pounds

## DINNER



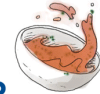
### WINE

4 guests = 1-2 bottles  
 8 guests = 2-3 bottles  
 12 guests = 4-5 bottles  
 16 guests = 6-7 bottles



### GRAVY

4 guests = 2 cups  
 8 guests = 4 cups  
 12 guests = 6 cups  
 16 guests = 7.5 cups



### SOUP

4 guests = 4 cups  
 8 guests = 8 cups  
 12 guests = 12 cups  
 16 guests = 1 gallon



### MAIN DISH

6-8 oz. per person



### VEGETABLE SIDES

4 guests = 1 pound  
 8 guests = 2 pounds  
 12 guests = 3 pounds  
 16 guests = 4 pounds



### MASHED POTATOES

4 guests = 3 cups  
 8 guests = 6 cups  
 12 guests = 9 cups  
 16 guests = 12 cups



### ROLLS

4 guests = 6 rolls  
 8 guests = 12 rolls  
 12 guests = 18 rolls  
 16 guests = 24 rolls



### CAKE/PIE

4 guests = 1 cake/pie  
 8 guests = 1-2 cakes/pies  
 12 guests = 2-3 cakes/pies  
 16 guests = 3-4 cakes/pies



### APPETIZERS

**Serving 4-5 varieties:**  
 5-6 pieces per person if before dinner  
 4-6 pieces per person per hour if it's replacing dinner



### CHEESE

Serving 3-4 varieties: 1.5-3 ounces per person



### CRACKERS

Serving 2-4 varieties: 8-10 per person



### DIP

Serving 1-2 varieties: 1/4 cup per person

## COCKTAIL PARTY



### VEGETABLE TRAY

Serving 2-6 varieties: 3-4 ounces per person



### SMALL DESSERTS

Serving 1-2 varieties: 3 pieces per person



### SODA

1-2 8 ounce servings per hour



### PUNCH

2 4-5 ounce servings for the first hour;  
 14-5 ounce serving for every additional hour



### WINE

2 5 ounce servings for the first hour;  
 1 5 ounce serving for every additional hour



### BEER

2 12 ounce servings for the first hour;  
 1 12 ounce serving for every additional hour



### COCKTAIL

2 4-5 ounce serving for the first hour;  
 14-5 ounce serving for every additional hour