

## COOKING FOR A CROWD

If you're planning a big meal, [these estimates](#) can help you determine how much food you should buy.

They're based on "average" servings; adjust quantities upward for extra-big eaters and downward if children are included.

| <b><u>FOOD</u></b>       | <b><u>SERVE 25</u></b> | <b><u>SERVE 50</u></b> | <b><u>SERVE 100</u></b> |
|--------------------------|------------------------|------------------------|-------------------------|
| <b>Meats</b>             |                        |                        |                         |
| Chicken or turkey breast | 8–9 pounds             | 16–18 pounds           | 32–36 pounds            |
| Fish (fillets or steaks) | 7-½ pounds             | 15 pounds              | 30 pounds               |
| Hamburgers               | 6-½–9-½ pounds         | 13–15 pounds           | 26–30 pounds            |
| Ham or roast beef        | 10 pounds              | 20 pounds              | 40 pounds               |
| Hot dogs                 | 4 pounds               | 7 pounds               | 13 pounds               |
| Meat loaf                | 6 pounds               | 12 pounds              | 24 pounds               |
| Oysters                  | 1 gallon               | 2 gallons              | 4 gallons               |
| Pork                     | 8–9 pounds             | 16–18 pounds           | 32–36 pounds            |
| <b>Miscellaneous</b>     |                        |                        |                         |
| Bread (loaves)           | 3                      | 5                      | 10                      |
| Butter                   | ¾ pound                | 1-½ pounds             | 3 pounds                |
| Cheese                   | ¾ pound                | 1-½ pounds             | 3 pounds                |
| Coffee                   | ¾ pound                | 1-½ pounds             | 3 pounds                |
| Milk                     | 1-½ gallons            | 3 gallons              | 6 gallons               |
| Nuts                     | ¾ pound                | 1-½ pounds             | 3 pounds                |
| Olives                   | ½ pound                | 1 pound                | 2 pounds                |
| Pickles                  | ½ quart                | 1 quart                | 2 quarts                |

|                           |           |            |           |
|---------------------------|-----------|------------|-----------|
| Rolls                     | 50        | 100        | 200       |
| Soup                      | 5 quarts  | 2½ gallons | 5 gallons |
| <b>Side Dishes</b>        |           |            |           |
| Baked beans               | 5 quarts  | 2½ gallons | 5 gallons |
| Beets                     | 7½ pounds | 15 pounds  | 30 pounds |
| Cabbage for cole slaw     | 5 pounds  | 10 pounds  | 20 pounds |
| Carrots                   | 7½ pounds | 15 pounds  | 30 pounds |
| Lettuce for salad (heads) | 5         | 10         | 20        |
| Peas (fresh)              | 12 pounds | 25 pounds  | 50 pounds |
| Potatoes                  | 9 pounds  | 18 pounds  | 36 pounds |
| Potato salad              | 3 quarts  | 1½ gallons | 3 gallons |
| Salad dressing            | 3 cups    | 1½ quarts  | 3 quarts  |
| <b>Desserts</b>           |           |            |           |
| Cakes                     | 2         | 4          | 8         |
| Ice cream                 | 1 gallon  | 2 gallons  | 4 gallons |
| Pies                      | 4         | 8          | 16        |
| Whipping cream            | 1 pint    | 2 pints    | 4 pints   |