

How Much Food to Order

There is no set-in-stone answer to this question. A lot depends on the event, the ages, gender, and even the time of day you are serving. The following are guidelines based on our experience as caterers. In almost every event we have catered there is food left over. We plan extra quantities, because let's face it - IT'S EMBARRISSING TO RUN OUT OF FOOD. The following suggestions are minimum only. I've been known to eat a half pound of pasta myself, and I'm not a big guy. If your budget allows, I recommend ordering extra. So here goes.

If the pasta is the only dish, served with perhaps a salad:

Rigatoni or Penne - 4 to 6 persons per pound

Stuffed Shells - 2 to 3 shells per person

Meatballs - 1 1/2 to 2 per person

If the pasta is served in addition to two other entrees, along with salad:

Rigatoni or Penne - 10-12 persons per pound

Stuffed Shells - 1 1/2 shells per person

Meatballs - 1 1/4 to 1 1/2 per person

Again it is very important to remember these are guidelines and you should look carefully at the event you are hosting. A golf outing with a bunch of very hungry golfers requires more food than a birthday party with many young or elderly guests.