

# How Much Food to Order

There is no set-in-stone answer to this question. A lot depends on the event, the ages, and even the time of day you are serving. A golf outing with a bunch of very hungry golfers requires more food than a birthday party with many young or elderly guests.

The following are guidelines based on our experience as caterers. In almost every event we cater there is food left over. We plan extra quantities, because let's face it - IT'S EMBARRISSING TO RUN OUT OF FOOD. The following are suggestions only. If your budget allows, we recommend ordering a little extra. So here goes:

As a main course:

Rigatoni or Penne - 4 to 8 people per pound. If you are familiar with the size of our dinners, 1 pound is equal to 4 Large Dinners or 8 Small Dinners.

Stuffed Shells - 2 to 3 shells per person

Meatballs - 1 1/2 to 2 per person

For Chicken and Sausage Entrees – We recommend 1 piece each per person.

As a side dish, let's say with two other main courses:

Rigatoni or Penne - 8-12 people per pound.

Stuffed Shells – 1 1/2 shells per person

Meatballs – 1 1/4 to 1 1/2 per person

For Chicken and Sausage Entrees – We recommend 1 piece each per person.

It is very important to remember these are guidelines and you should look carefully at the event you are hosting.