

Menu Planning Guidelines

TAKE-OUT PORTIONING:

Please consider the following guidelines:

1. Generally the portion yield per pan is approx. and depends on how many different items you include!
2. When you offer more than one main course item you can consider using buffet portion yield option!
3. Consider the popularity of items, you may require more portions to be safe, especially beef or shrimp.

* Hot Entrées: you should figure 6-8 oz per person

* Hot Sides: you should figure 4-6 oz per person

* Take-out by the pan

hot selections are available in half pans (approx 6#) or full pans (approx 12#)
prepared in disposable foil pans "hot & ready to eat" or "ready to heat"
we recommend a 3-5 oz serving if you are offering several items
or a 6-8 oz serving if you only offer 1 option!

* Servings per pan

"Half pan" (should serve 10-15)

"Full pan" (should serve 20-25)

* Mixed Salads by the pan

hearty salads to serve as a meal or to compliment any menu available in full or half pan size
(full pan serves 20-30)!

* Deli salads to compliment any menu available in

full (10#) or half pan (5#) size
we recommend a 2-3 oz serving if you are offering several salads
or a 4-6 oz serving if you only offer 1 option!

HORS D'OEUVRE PORTIONING:

* Displays only: figure 3-4 each / Large, Medium or Small

* Displays & Hors d'oeuvres: figure 2-3 each / Large, Medium or Small plus 3 - 6 pieces per person

*Serving Hors d'oeuvre's only: figure 8-12 pieces per person

*Serving Hors d'oeuvre's & Dinner: figure 4-6 pieces per person

* Displays & Party Platters

Most displays and party trays may be purchased as large, medium or small
We recommend combination of 2-3 displays to offer as an hors d'oeuvre table
Small serves approx 15-20 / Med serves approx. 30-50 / Large serves approx 75-90