

# AMOUNTS OF FOOD TO SERVE FIFTY

Food	Serving Portion	Amount for 50 portions <sup>a</sup>	Miscellaneous Information
<b>BEVERAGES</b>			
<b>Cider</b>	4 oz (1/2 cup)	2 gal	64 4-oz portions
<b>Cocoa</b>	6 oz (3/4 cup)	2 1/2 gal	50 6-oz portions
Unsweetened powder		8 oz	
Instant mix		2 1/2 lb	
<b>Lemonade</b>	8 oz (1 cup)	3 gal	48 8-oz portions
Frozen concentrate		3 32-oz cans	dilute 1:4 parts water
<b>Orange juice, see Juices</b>			
<b>Punch</b>	4 oz (1/2 cup)	2 - 2 1/2 gal	1 gal yields 32 4-oz portions 2 1/2 gal yields 50 4-oz portions plus 30 refills
<b>BREADS AND CRACKERS</b>			
<b>Biscuits, baking powder</b>	1 biscuit	4 1/2 doz	
Dough ready for baking		5 lb	
Mix		2 1/2 lb	
<b>Bread</b>			
1 1/2-lb loaf	1 slice	2 1/2 loaves	24 slices per loaf
2-lb pullman	1 slice	1 1/2 loaves	36 slices per loaf
Breads, quick 5 x 9 x 2 3/4 inch loaves	1 slice	4 loaves	16 slices per loaf
Coffee cake, 12 x 18 x 2 inch	3 x 2 1/4 inch	2 pans	Cut 4 x 8
Batter, ready to bake		5 - 6 lb per pan	
<b>Crackers</b>			
Graham	2 crackers	1 3/4 - 2 lb	
Saltines	4 crackers	1 1/2 lb	150-160 per lb
<b>Muffins</b>	1 muffin	4 1/2 doz	
Batter, ready to bake		5 lb	
Mix		3 1/2 lb	
<b>Pancakes</b>	3 1/2 oz	7 qt batter	2 4-inch cakes
Mix		6 lb	
<b>Rolls</b>			
Breakfast, 3-oz	1 roll	4 1/2 doz	
Dinner, 1 1/2-oz	1 roll	4 1/2 doz	
Frozen dough		10 lb	
Mix		5 lb	
<b>Toast</b>			
French, buttered or cinnamon	2 slices	7 lb bread	
Waffles	3 oz	6 qt batter	1 waffle
<b>Cereals</b>			
Cooked cereal	2/3 cup	2 lb	2 gal cooked
Cold cereal, flakes, crisp	1 oz (1/2 - 3/4 cup)	3 lb	
Rice	1/2 cup	3 - 4 lb	

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<b>DAIRY PRODUCTS</b>			
<b>Butter or margarine</b>		1 lb	To butter 100 slices
For table	1 - 2 pats	1 - 1 1/2 lb	
For vegetables	1/2 - 1 tsp	4 - 8 oz	
<b>Cheese</b>			
Cheddar, Monterey Jack, Swiss, Provolone	1 - 1 1/2 oz	3 - 5 lb	For sandwich or with cold cuts
Sandwich slices	1 oz	3 1/4 lb	
Cottage	2 oz	6 1/2 lb	For salad or side dish
Cream	1/2 oz	2 lb	For salad or garnish
Dessert (cream, Blue, Camembert)	1 oz	3 lb	

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<b>Cream</b>			
Coffee		1 - 1/2 qt	
Whipping	2 Tbsp	1 1/2 pt	1 1/2 qt whipped
<b>Ice cream or sherbet, bulk</b>	#20 small scoop	1 1/4 gal	Dish or sundae
	#16 medium scoop	1 1/2 gal	With cake or cookie
	#12 large scoop	2 1/2 gal	With a la mode
<b>Milk</b>			
Fluid	8 oz (1 cup)	3 gal	
Nonfat dry	8 oz (1 cup)	3 lb	3.5 oz (1 1/3 cups) dry milk per qt of water
			Volume may vary with brand
<b>Nondairy creamer</b>	1 tsp	3 oz	
<b>Sour cream</b>	1 oz (2 Tbsp)	3 lb	For baked potato
	1 tsp	8 oz	For garnish
<b>Whipped topping mix</b>			
Dry	2 Tbsp	5 oz	
Frozen	2 Tbsp	18 oz (1 1/2 qt)	
Liquid	2 Tbsp	1 1/2 pt	1 1/2 qt whipped
<b>Yogurt</b>	8 oz (1 cup)	25 lb	

<b>DESSERTS</b>			
<b>Cakes</b>			
Angel food	1 oz	3 - 4 10-inch cakes	12 - 14 cuts per cake
Pound or loaf, 5 x 9 inch	3 oz	4 loaves	
Sheet, 12 x 18 x 2-inch	3 x 2 1/2-inch	1 pan	Cut 6x 10
Batter, ready to bake		8 - 10 lb	
<b>Cake mixes</b>			
Angel food		4 lb	
Chocolate, white, yellow		5 lb	
<b>Pies, 8-inch</b>	1/6 pie	8 pies	Cut 6 pieces per pie
Filling			
Chiffon	3 cups per pie	6 qt	
Cream or custard	3 cups per pie	6 qt	
Fruit	3 cups (1 lb 8 oz per pie)	6 qt (10 - 12 lb)	
Meringue	4 oz per pie	2 lb	
Pastry			
1 crust	5 oz per pie	2 lb 8 oz	
2 crust	9 oz per pie	4 lb 8 oz	
<b>Pies, 9-inch</b>	1/8 pie	7 pies	Cut 8 pieces per pie
Filling			
Chiffon	3 3/4 cups per pie	6 - 7 qt	
Cream or custard	3 3/4 cups per pie	6 - 7 qt	
Fruit	3 3/4 - 4 cups (1 lb 14 oz)	6 - 7 qt (10 - 12 lb)	
Meringue	5 - 6 oz per pie	2 - 2 1/4 lb	
Pastry			
1 crust	9 oz per pie	4 lb	
2 crust	16 oz per pie	7 lb	
<b>Puddings</b>	1/2 cup (4 oz)	6 1/4 qt	
<b>Toppings, sauce</b>	2 - 3 Tbsp	2 - 3 qt	

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<b>EGGS</b>			
In shell	1 egg	4 1/2 doz	
Fresh or frozen, whole	1 egg	5 lb (2 1/2 qt)	
<b>FISH</b>			
Fillets and steaks, 4 per lb	3 oz	14 - 16 lb	1 lb AP = 0.70 lb cooked fish
<b>FRUITS</b>			
<b>Canned</b>			
For pies, see Desserts			
For salad or dessert	3 - 4 oz (1/2 cup)	2 - 2 1/2 No. 10 cans	For fruits such as peach or pear halves and sliced pineapple, depends on count per can.
<b>Fresh</b>			
Apples	1 apple	1/2 box	Size 113
8 8-inch pies	1/6 pie	14 - 16 lb AP	1 lb AP = 0.91 lb ready to cook or serve raw w/peels; 0.78 lb pared, cooked
7 9-inch pies	1/8 pie	16 lb AP	
Bananas	1	16 lb AP	Small, 5-6 inch; 1 lb AP = 0.65 lb ready to serve raw
Grapes, seedless	4 oz	12 - 15 lb AP	
Oranges	1 orange	1/2 box	Size 113
Peaches	1 peach (4 - 5 oz)	12 - 15 lb	
Pears	1 pear (5 - 6 oz)	17 - 19 lb	
Melon			
Cantaloupe	1/2 melon	25 melons	
Watermelon	12 - 16 oz	38 - 50 lb AP	1 lb AP = 0.57 lb fruit without rind
Rhubarb			
8 8-inch pies	1/6 pie	10 - 12 lb	
7 9-inch pies	1/8 pie	12 lb	
<b>Salad or dessert</b>	3 - 3 1/2 oz	15 lb AP	
<b>Fruit cup (mixed fruits)</b>	3 oz (1/3 cup)	9 lb (6 qt)	
<b>Fruit cup</b>		5 melons	
<b>Sauce</b>	1/2 cup	14 lb	
<b>Strawberries</b>	4 oz	14 lb	
Garnish	1 berry	1 qt	
Shortcake	3/4 cup	8 - 9 qt	
Sundaes	1/2 - 3/4 cup	6 - 8 qt	
Frozen for topping	1 1/2 oz	5 lb	
<b>JUICES</b>			
<b>Fruit or vegetable</b>	4 oz (1/2 cup)	6 1/4 qt	
<b>Canned</b>	4 oz	4 46-oz cans	
<b>Frozen</b>	4 oz	4 - 5 12-oz cans	Dilute 1:3 parts water
		2 32-oz cans	Dilute 1:3 parts water
	6 oz	7 12-oz cans	Dilute 1:3 parts water
		3 32-oz cans	Dilute 1:3 parts water

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<b>MEAT</b>			
Cubed, 1-inch, for stew	3 oz EP	12-15 lb AP	1 lb AP = 0.56 lb cooked lean meat
Ground, no more than 30% fat	3 oz EP	13-15 lb AP	1 lb AP = 0.70 lb cooked meat
Lean	3 oz EP	11-13 lb AP	1 lb AP = 0.8 lb cooked meat
<b>ROAST &amp; STEAKS</b>			
Chuck, pot roast, boneless	3 oz EP	18 lb AP	1 lb AP = 0.70 lb lean cooked meat
<b>Steaks</b>			
Cubed, 4 per lb	3 oz	17 LB	
Sirloin, boneless	3 1/2 oz	14-15 lb	
Tenderloin, trimmed	4 oz	14 lb	
T-bone	12 oz	36-38 lb	
<b>PORK, FRESH</b>			
Chops, loin, with bone, 3 per lb	1 chop	17 lb	
Roast, loin, boneless	3 oz	18-20 lb	
Fresh ham, whole, boneless	3 oz	18-20 lb	
Shoulder, picnic, boneless	3 oz	20-22 lb	
<b>Ham, cured</b>			
Fully cooked, ready to eat	3 oz	15 lb	
Sausage, bulk	2 oz pattie	12 1/2 - 15 lb	
Links, 12 - 16 per lb	2 links	7 - 8 lb	
Spareribs	8-12 oz	25-40 lb	
<b>Bacon, sliced</b>			
Hotel pack	2 slices	4 - 5 lb	24 slices per lb
Sliced	2 slices	5 - 6 lb	17 - 20 slices per lb
Sliced luncheon meat	1 oz	3 1/4 lb	16 slices per lb
<b>PASTA</b>			
Macaroni, noodles, and spaghetti	4 oz	4 1/2 - 5 lb dry	12 lb cooked
In casseroles	2 oz	2 - 3 lb dry	6 - 7 lb cooked
<b>POULTRY</b>			
<b>Chicken</b>			
Fryer parts			
1/2 breast (without back)	5 oz	15 - 16 lb	
1 drumstick and thigh	6oz	19-20 lb	
1 drumstick	3 oz	10 lb	
1 thigh	3 oz	10- 11 lb	
2 wings	5 oz	15 lb	
Whole	1/4 fryer	13 fryers	
	1/2 fryer	25 fryers	
Whole for stewing	3 oz cooked chicken without bone	26 - 28 lb	
Cooked, diced	2 oz	6 lb 4 oz	
Turkey, dressed, whole for roasting	3 oz (slices) (EP)	40 - 50 lb AP	1 lb AP = 0.53 lb cooked turkey with skin, without neck and giblets; without skin 0.47 lb
<b>RELISHES</b>			
Catsup	1 oz	5 14-oz bottles	12 cups
Olives, green, whole	3	2 qt	88 - 90 per qt
Ripe, whole or pitted	3	1 1/2 qt	120 - 150 per qt
Pickles, dill, whole	1 pickle	2 1/2 qt	
Dill or sweet, sliced	1 oz	2 1/4 qt	
Pickle relish	1 oz	2 qt	1 gal = about 58 oz drained
<b>SALADS AND SALAD DRESSINGS</b>			
Bulky vegetable	1 cup	3 gal	
Fish or meat	1/2 cup	6 - 7 qt	
Fruit	1/3 cup	4 1/4 qt	
Gelatin	1/2 cup	1 12 x 20 x 2 inch pan	24-oz pkg flavored gelatin, 1 gal liquid
Potato	1/2 cup	6 - 7 qt	

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<b>DRESSINGS</b>			
<b>Mixed in salad</b>			
French, thin	1 Tbsp	3 - 4 cups	
Mayonnaise	1 - 2 Tbsp	1 qt	
<b>Self-Service</b>			
Thousand Island	1 - 2 Tbsp	1 1/2 - 2 qt	
French	1 Tbsp	1 - 1 1/2 qt	
<b>SAUCES</b>			
<b>Gravy</b>	3 - 4 Tbsp	3 - 4 qt	
<b>Meat accompaniment</b>	2 Tbsp	2 qt	
<b>Pudding</b>	2 - 3 Tbsp	2 - 3 qt	
<b>Vegetable</b>	2 - 3 Tbsp	2 - 3 qt	
<b>Salsa</b>	2 - 3 Tbsp	2 - 3 qt	
<b>SOUPS</b>			
<b>Main course</b>	1 cup (8 oz)	3 1/4 gal	
<b>Accompaniment</b>	1/2 - 1 cup (4 - 8 oz)	2 - 3 1/4 gal	
<b>Concentrated Soup</b>	1 cup (8 oz)	5 46-oz cans	
<b>SUGARS, JELLIES, SWEETS, NUTS</b>			
<b>Candies, small</b>	2 each	1 lb	
<b>Marshmallows</b>	3	1 - 1 1/2 lb	
<b>Nuts, mixed</b>	1 1/2 Tbsp	1 - 1 1/2 lb	
<b>Syrup</b>	1/4 cup	3 qt	
<b>Toppings for dessert</b>	2 Tbsp	1 1/2 - 2 qt	
<b>VEGETABLES</b>			
<b>Canned</b>	2 1/2 oz	2 No. 10 cans	Most vegetables yield 60 - 70 oz drained weight
<b>Dried</b>			
Instant potatoes	4 oz	5 - 6 lb	
<b>Fresh</b>			
Beans, green or wax	3 oz	10 - 12 lb	
Carrots, without tops	3 oz	14 - 16 lb	
Cauliflower	3 oz	16 - 18 lb	
Celery, sliced	3 oz	12 lb	
Corn, on cob	1 ear	5 doz (25 lb with husks)	
Cucumbers	1 1/2 oz	5 - 6 lb	
Mushrooms, sliced	3 oz	12 lb	
Vegetable strips for relish	3 strips, 4 x 12 inch	4 - 5 lb	
Vegetable sticks for relish	4 sticks, 4 x 1/2 inch	4 - 5 lb	
Potato			
Baked	1 potato	17- 25 lb	
Mashed	4 oz	18 lb	
Tomatoes	1 small	20 lb	
Sliced, salad	3 slices	15 lb	
Diced	1/2 cup	10 lb	
Cherry, salad	1 oz	4 lb	
Lettuce			
Iceberg, wedges	1/6 head	8 - 10 heads	24 heads per crate
Broken, for salad	1 cup (2 1/2 oz)	9 1/2 lb	
Garnish	1 leaf	4 - 5 lb	
<b>FROZEN</b>			
<b>Beans, broccoli, cauliflower, corn, peas</b>	3 oz	10 lb	
<b>French fried potatoes, hashed browns</b>	4 oz	12 - 13 lb	
<b>MISCELLANEOUS</b>			
<b>Ice</b>			
For water glasses	3 - 4 oz	10 - 12 lb	
For punch bowl		10 lb	
<b>Potato chips</b>	1 oz	3 lb	

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