



## How Much to Cook When You Cook for a Crowd

When cooking for a crowd, one of the biggest questions is knowing how much to cook. Here are some tables to help you determine how much food to cook for our guests.

### **Main Courses**

<b>Entree</b>	<b>Per Person</b>	<b>Crowd of 50</b>	<b>Crowd of 75</b>
Baby-back ribs, pork spareribs, beef short ribs	1 pound	50 pounds	75 pounds
Casserole	N/A	4 to 5 13x9 inch casseroles	6 to 7 13x9 inch casseroles
Chicken, turkey, or duck (boneless)	½ pound	25 pounds	38 pounds
Chicken or turkey (with bones)	¾ to 1 pound	38 pounds	57 pounds
Chilli, stew, stroganoff, and other chopped meats	5 to 6 ounces	15 pounds	23 pounds
Ground beef	½ pound	25 pounds	38 pounds
Maine lobster (about 2 pounds each)	1	50	75
Oysters, clams, and mussels (medium to large)	6 to 10 pieces	200 to 260 pieces	300 to 360 pieces
Pasta	4 to 5 ounces	16 pounds	25 pounds
Pork	14 ounces	44 pounds	66 pounds
Roast (with bone)	14 to 16 ounces	47 to 50 pounds	42 to 45 pounds
Roast cuts (boneless)	½ pound	25 pounds	38 pounds
Shrimp (large – 16 to 20 per pound)	5 to 7 shrimp	14 pounds	21 pounds
Steak cuts (T-bone, porterhouse, rib-eye)	16 to 24 ounces	16 to 24 ounces per person	16 to 24 ounces per person
Turkey (whole)	1 pound	50 pounds	75 pounds

### **Soups and Stews**

<b>Soup or Stew</b>	<b>Per Person</b>	<b>Crowd of 50</b>	<b>Crowd of 75</b>
Served as a first course	1 cup	2 ½ gallons	4 ¾ gallons
Served as an entree	1 ½ to 2 cups	4 gallons	6 gallons

## **Side Dishes**

<b>Side Dish</b>	<b>Per Person</b>	<b>Crowd of 50</b>	<b>Crowd of 75</b>
Asparagus, carrots, cauliflower, broccoli, green beans, corn kernels, peas, black-eyed peas, and so on	3 to 4 ounces	8 pounds	12 pounds
Corn on the cob (broken in halves when serving buffet-style)	1 ear	45 ears	70 ears
Pasta (cooked)	2 to 3 ounces	7 pounds	10 ½ pounds
Potatoes and yams	1 (medium)	12 pounds	18 pounds
Rice and grains (cooked)	1 ½ ounces	5 pounds	7 ½ pounds

## **Drinks**

<b>Type of Drink</b>	<b>Per Person</b>
Soft drinks	1 to 2 eight-ounce servings per hour
Punch	1 to 2 four-ounce servings per hour
Tea	1 to 2 eight-ounce servings per hour
Coffee	1 to 2 four-ounce servings per hour