

Quantities for Cooking For A Crowd of Fifty

Beverages:

Punch, juices, etc.

4 oz. servings: 5 quarts

6 oz. servings: 7.5 quarts

Coffee, allowing two cups per person

Water: 3 gals.

Regular: 1.5 lbs.

Instant: 6 oz.

Tea, allowing two cups per person

Water: 3 gals.

Tea bags: 35

Loose tea: 3/4 lb

Cream, Half and Half, 2 servings per person

For coffee: 1.5 quarts

For tea: 1 quart

Sugar: 1.5 lbs.

Lemons, thinly sliced: 6-8

Soup: 6 oz. servings: 7.5 quarts

Bread:

Sliced: 5 loaves

Rolls: 5 dozen

Butter: 1 lb= 48 squares: 1.5 lbs.

Salad Dressings and Relishes:

French , Italian, Oil and Vinegar, 2 TBS per serving: 3 pints

Mayonnaise: 1 TBS per serving: 1.5 pints

Lettuce, greens: 8-9 heads

Celery: 10 hearts

Pickles and Olives, 2 per serving: 2 quarts

Chili Sauce, Cranberry Sauce, 1 TBS per serving: 1.5 pints

Meat and Poultry: uncooked weight

- Beef, ground for patties: 15 lbs.
- Beef, ground for meatloaf, casseroles: 10 lbs.
- Beef, roasted, bone in: 25-30 lbs.
- Chicken or Turkey, roasted: 40-50 lbs.
- Ham, boneless baked: 15 lbs.
- Ham, baked, bone in: 25-30 lbs.
- Cold cooked meat, sliced: 12-13 lbs.

Vegetables:

- Canned: 10 20 oz. cans
- Frozen: 5 2 lb. Bags
- Tomatoes, sliced: 8-10 lbs.
- Potatoes:
 - Mashed, scalloped, creamed: 15-20 lbs.
 - Baked, boiled: 20-25 lbs

Cakes and Cookies:

- For teas or receptions, 3-4 per person: 18-20 dozen
- To accompany dessert, 2 per person: 9-10 dozen

Ice Cream:

- Brick, sliced: 10 bricks
- Bulk, scooped: 1.5 gallons
- Individual, such as ice cream sandwiches: 5 doz.