

COCKTAIL PARTY

Quantity Guide

APPETIZER PLATES

2 per guest

NAPKINS

3 per guest

DINNER PLATES

1 per guest

CUPS

3 per guest



APPETIZERS

Serving 4–5 varieties:
10–12 pieces per person if before dinner.
12–20 pieces per person if it's replacing dinner

WINE

2.5-ounce servings for the first hours:
1.5-ounce serving for every additional hour

CHEESE

Serving 3–4 varieties:
15.3-ounces per person

CRACKERS

Serving 2–4 varieties:
8–10 per person

VEGETABLE TRAY

Serving 2–6 varieties:
3–4-ounces per person

DIP

Serving 12 varieties:
1/4 cup per person

SODA

1–2 8-ounce servings per hour

PUNCH

2 4–5-ounce servings for the first hour:
1 4–5-ounce serving for every additional hour

BEER

2 12-ounce servings for the first hour:
1 12-ounce serving for every additional hour

SMALL DESSERTS

Serving 1–2 varieties: 3 pieces per person

COCKTAIL

2 4–5 servings for the first hour:
1 4–5-ounce serving for every additional hour



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