



Servings Calculator

With so many guests and so many items to serve, sometimes it's difficult to determine how much food you should prepare for your holiday feast. We've developed this handy Servings Calculator to help ensure you offer plenty of food without being left with too much.

ITEM	PER PERSON	6 GUESTS	8 GUESTS	12 GUESTS	16 GUESTS	20 GUESTS
HORS D'OEUVRES	5 pieces	2-3 dozen	3-4 dozen	4-5 dozen	5-6 dozen	7-8 dozen
DIPS AND SPREADS	3 oz.	1½ pints	2 pints	2-3 pints	3-4 pints	4-5 pints
CHEESE	2 oz.	2-3 cheeses (¾-1 lb.)	2-4 cheeses (1-1½ lb.)	3-4 cheeses (1½-2 lb.)	3-4 cheeses (2-2½ lb.)	3-5 cheeses (2½-3 lb.)
OLIVES AND ANTIPASTI	varies	1 cup	1½ cups	1 pint	1½ pints	1½-2 pints
SOUP	1-1½ cups	1½-2½ quarts	2-3 quarts	4½ quarts	6 quarts	7½ quarts
TURKEY	1¼ lbs.	8 lbs.	10 lbs.	15 lbs.	20 lbs.	25 lbs.
TURKEY WITH LEFTOVERS	1¾ lbs.	10 lbs.	14 lbs.	21 lbs.	25 lbs.	2 (18 lb.) turkeys
POTATOES & STUFFING	6 oz.	2¼ lbs.	3 lbs.	4½ lbs.	6 lbs.	7½ lbs.
VEGETABLE SIDES	4 oz.	1½ lbs.	2 lbs.	3 lbs.	4 lbs.	5 lbs.
ROLLS	1½ rolls	9 rolls	12 rolls	18 rolls	24 rolls	30 rolls
GRAVY	½ cup or 4 oz.	1½ pints	1 quart	1½ quarts	2 quarts	2½ quarts
PIE	9" pie feeds 6-8	1 pie	1-2 pies	2 pies	2-3 pies	3 pies
WINE	⅓ bottle	2-3 bottles	3-4 bottles	4-5 bottles	6-7 bottles	7-8 bottles