

## HOLIDAY ENTERTAINING SERVING GUIDE

Holiday meal planning is more an art than a perfect science. Ideally, after all of your hard work, you'll send your guests home with leftovers of dishes they love and have plenty for yourself too. Here are some guide lines:

**APPETIZERS:** One-bite hors d'oeuvres are always popular. Raw vegetables & dips are a great healthy munch treat. An assortment of olives and cheeses, sliced deli meats and cheeses and an assortment of crackers and/or breads are always welcome.

**TURKEY:** Figure about 1½ pounds per person means plenty of leftovers for everyone. For those who love dark meat, consider purchasing a few extra legs. For those who favor white meat, consider buying an extra turkey breast.

**HAM/BEEF:** Figure about ¼ to 1/8<sup>th</sup> pound per person.

**VEGATABLE SIDE DISH:** Think simple options like roasted root vegetables, sautéed green beans and other simple/easy to fix sides. A light salad makes a great compliment to your vegetable sides.

**STARCHY SIDE DISHES:** Stuffing, mashed potatoes, sweet potatoes or yams are always welcome. Plan at least ¾ cup per guests. Stuffing goes fast, so think about an extra batch. Also consider stuffing muffins, that way each guests gets some crunchy as well as some soft and tasty stuffing.

**SOUP:** Think butternut squash, pumpkin, carrot or other seasonal and colorful soups that are easy to make and can be made ahead of time and just reheated.

**WINE:** A standard size bottle of wine contains between 4-6 glasses, depending on the pour. Make sure you have a Red and a White, as well as maybe a nice Sparkling Wine. Also, be sure you have something for those who do not drink wine.

**DESSERT:** For a standard size 9" pie, you can count on 6-8 slices. Stick with the standard favorites, Apple, Pumpkin or Mincemeat. Make sure you have enough for everyone. You can make your own, or purchase them. A scoop of ice cream makes a nice touch.

**COFFEE/TEA:** Nothing finishes off a great meal like a nice hot cup of coffee and/or a steaming cup of tea. Be sure to have both on hand. Also, think decaf, for both tea and coffee.

**HERE ARE SOME SUGGESTED AMOUNTS:**

<u>ITEM</u>	<u>6 GUESTS</u>	<u>10 GUESTS</u>	<u>16 GUESTS</u>
Appetizer	36-48 pcs	60-80 pcs	96-128 pcs
Turkey	9 lbs.	15 lbs.	24 lbs.
Vegetable side	1½ lbs. 2 dishes	2½ lbs. 2-3 dishes	4 lbs. 3-4 dishes
Starchy side	4½ cups 2 dishes	7½ cups 2-3 dishes	12 cups 3-4 dishes
Soup	6 cups	10 cups	16 cups
Wine	2-3 BTLS	4-5 BTLS	6-7 BTLS
Dessert	1-2 pies	2-3 pies	3-4 pies
Coffee and/or Tea	8-10 cups	15-18 cups	24 + cups