

Holiday Hosting Guide



Food Item	Per Guest	Per 12 Guests
Small Bite-Sized Apps	3-4	50
Dips	3 oz	1 Quart
Cheese	2 oz	1 ½ lbs
Salad	1 cup	3 quarts
Turkey	1.25 lbs	15 lbs
Stuffing & Mashed Potatoes	¾ cup	2 ½ quarts
Gravy & Sauces	½ cup	2 quarts
Casseroles & Vegetables	½ cup	2 quarts
Dinner Rolls	1-2 each	2 dozen
Pie	1 slice (8 servings per pie)	2 whole pies
Cookies or Bars	1 each	2 dozen servings

Tips for a less-stress gathering:

- **Make a week-of checklist that includes grocery shopping, thawing meats, table setting and figuring out what can be prepped ahead of time.**
- **Clear out the fridge to ensure plenty of storage space.**
- **Have a plan (and containers!) for leftovers.**
- **Place appetizers, snacks and drinks out of the kitchen. This will help the flow during meal preparation and encourage guests to mingle.**
- **Outsource some of the meal or desserts! Have your local bakery make the rolls, pies or cakes. Purchase ready-to-heat turkey or ham from your favorite restaurant or catering company for less stress and easy clean up. This can be a great way to have more time to spend with family and friends.**

