



BRIDAL BRUNCH

Quantity Guide

QUICHE

4 GUESTS = 4 cups
 8 GUESTS = 8 cups
 12 GUESTS = 12 cups
 16 GUESTS = 16

FRESH FRUIT

4 GUESTS = 12 small hor's d'oeuvres, 12 oz dip
 8 GUESTS = 24 small hor's d'oeuvres, 15 oz dip
 12 GUESTS = 36 small hor's d'oeuvres, 2 1/4 lbs dip
 16 GUESTS = 48 small hor's d'oeuvres, 3 lbs dip

COFFEE

4 GUESTS = 4 cups
 8 GUESTS = 8 cups
 12 GUESTS = 12 cups
 16 GUESTS = 1 gal

PASTRIES

4 GUESTS = 8 oz
 8 GUESTS = 1 lb
 12 GUESTS = 1.5 lbs
 16 GUESTS = 2 lbs

MIMOSAS

4 GUESTS = 6 lbs
 8 GUESTS = 12 lbs
 12 GUESTS = 18 lbs
 16 GUESTS = 24 lbs

BREAKFAST CASSEROLE

4 GUESTS = 1-2 bottles
 8 GUESTS = 2-3 bottles
 12 GUESTS = 4-5 bottles
 16 GUESTS = 6-7 bottles

VEGETABLE SIDES

4 GUESTS = 1 lb
 8 GUESTS = 2 lbs
 12 GUESTS = 3 lbs
 16 GUESTS = 4 lbs

MASHED POTATOES

4 GUESTS = 3 cups
 8 GUESTS = 6 cups
 12 GUESTS = 9 cups
 16 GUESTS = 12 cups

ROLLS

4 GUESTS = 6 rolls
 8 GUESTS = 12 rolls
 12 GUESTS = 18 rolls
 16 GUESTS = 24 rolls

CAKE/PIE

4 GUESTS = 1 cake/pie
 8 GUESTS = 1-2 cakes/pies
 12 GUESTS = 2-3 cakes/pies
 16 GUESTS = 3-4 cakes/pies



CUPS

3 per guest: 1 water, 1 alcohol, 1 coffee



WATER

Chinet Cut Crystal 14 oz. cup
 18 per pack



ALCOHOL

Chinet Cut Crystal wineglass
 8 per pack



COFFEE

Chinet Comfort Cup Insulated Cups
 18 per pack

PLATES

2 per guest: 1 dinner plate & 1 dessert plate



Chinet Cut Crystal
 Dinner Plate
 8 per pack

Chinet Cut Crystal
 Dessert Plate
 8 per pack

NAPKINS

4 per guest



4 per guest
 Chinet Classic White
 All Occasion Napkins
 90 per pack

CUTLERY

2 sets per guest:
 1 for the main course,
 1 for dessert



Chinet Cut Crystal Cutlery
 All Occasion Napkins
 16 sets per pack
 48 pieces per pack