



BRIDAL BRUNCH

Quantity Guide

QUICHE

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

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 lb dip
16 GUESTS = 48 small hor's d'oeuvres, 3 lb 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 lb
16 GUESTS = 2 lb

MIMOSAS

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

BREAKFAST CASSEROLE

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

VEGETABLE SIDES

4 GUESTS = 1 lb
8 GUESTS = 2 lb
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 Crystal® 14oz cup
36 per pack



ALCOHOL

Chinet Crystal® wineglass
8 per pack



COFFEE

Chinet Comfort® 16oz Cups
18 per pack

PLATES

2 per guest: 1 dinner plate & 1 dessert plate



Chinet Crystal®
Dinner Plate
16 per pack

Chinet Crystal®
Dessert Plate
24 per pack

NAPKINS

4 per guest



Chinet Classic®
Lunch Napkins
90 per pack

CUTLERY

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



Chinet Crystal® Cutlery
16 sets per pack
48 pieces per pack