Make the Perfect Amount

The holidays are coming and it's time to celebrate!
Take the stress out of holiday hosting with this party planning cheat sheet.

PARTY PLANNING TIPS TO CONSIDER:

- **Time of day:** Guests eat more in the evening
- **Length of the Event:** Over 4 hours may require more courses
- **Guest Mix:** Adults and/or children, age groups, dietary restrictions, etc.
- **Service Style & Menu:** Consider cocktail, buffet or served/seated dinners. With more variety in your dishes, you might need smaller portions.

NOTES

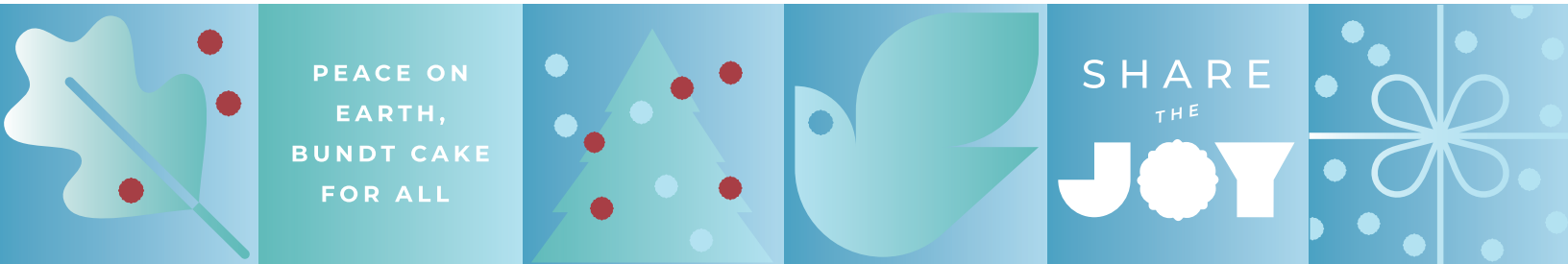
PLANNING CHEAT SHEET:

Beverages (Per Person):

- 1-2 beverages every 2 hours

Food (Per Person):

- **Appetizers:** 4-6 pieces per hour
- **Buffet:** 4 oz protein, 4 oz starch, 3 oz vegetable, 1 oz salad/starter, 1 serving bread/rolls
- **Served & Seated:** 6 oz protein, 5 oz starch, 4 oz vegetable, 1 oz salad/ starter, 1-2 servings bread/rolls

Skip the pie—serve something you know they'll save room for:

- Box of Bundtinis®: 12 servings
- The Bundt: 8-10 servings
- The Big Bundt: 18 servings
- Tiered Bundt Cake: 26 servings