

A brunch order, ready to confirm

Quiche, salad, fruit and one small pastry. Count hosts and honorees too.

A starting example - choose one guest column

Order or count	8 people	12 people	16 people
Whole quiches at 6 agreed servings each	2	2	3
Main servings from those whole quiches	12	12	18
Unassigned servings after one each	4	0	2
Prepared side salad at 80 g each	640 g	960 g	1,280 g
Prepared fruit at 150 g each	1.2 kg	1.8 kg	2.4 kg
Small bakery pastries at one each	8	12	16
Serving settings with two spares	10	14	18

Planning amounts, not tested appetites. Confirm the supplier's main-meal slice size. Alternative meals replace the relevant regular portions; extra settings are not food portions.

Your actual order - replace the example assumptions

Regular meals: _____ Alternative meals: _____ Yield per quiche: _____

Supplier / collection time: _____

Reheating instructions and actual oven/pan fit checked by: _____

Ready-to-serve time: _____ Order total and payer: _____

Give the last jobs an owner

Welcome / drinks: _____ Food / temperature checks: _____

First platter out: _____ Reserve storage / clearing: _____

Food safety: Keep cold foods at 40 F or below and hot foods at 140 F or above. Reheat refrigerated egg dishes to 165 F. Track time out of temperature control: discard perishables after more than 2 hours, or 1 hour above 90 F. Use the guide for sources and handling details.