



Calculating your Dinnerware Inventory

From plates to platters and bowls to creamers, the pieces you choose to serve your culinary masterpieces on emphasize the image you've worked so hard to perfect. The question is how much dinnerware do you really need to keep your business running smoothly? Use this handy chart to find out! To calculate the quantity needed of each type of dinnerware, simply multiple the number of seats you have by the factor shown.

To calculate stand usage quantities for your establish, select the appropriate type of operation and then simply multiple the number of seats by the number listed below.

FORMAL DINING

Type	Ordering Factor
Bread & Butter Plate	2
Salad / Dessert Plate	2
Entree Plate	2
Main Plate	3
Platter	1.5
Soup Bowl	1
Fruit Dish	3
Cereal Bowl	1
Coffee / Tea Cup	3
Mug	2
Saucer	3
Coffee / Teapot	0.5
Creamer	0.5

MODERATE - CASUAL DINING

Type	Ordering Factor
Bread & Butter Plate	2
Salad / Dessert Plate	2
Entree Plate	2
Main Plate	1.5
Platter	1
Soup Bowl	1.5
Fruit Dish	2
Cereal Bowl	1
Coffee / Tea Cup	3
Mug	2
Saucer	3
Coffee / Teapot	0.5
Creamer	0.5

CATERING

Type	Ordering Factor
Bread & Butter Plate	2
Salad / Dessert Plate	2
Entree Plate	2
Main Plate	1.5
Platter	1
Soup Bowl	1.5
Fruit Dish	2.5
Cereal Bowl	1
Coffee / Tea Cup	2
Mug	2
Saucer	2
Coffee / Teapot	0.5
Creamer	0.5

BANQUET

Type	Ordering Factor
Bread & Butter Plate	6
Salad / Dessert Plate	0
Entree Plate	2
Main Plate	2
Platter	0
Soup Bowl	1.5
Fruit Dish	6
Cereal Bowl	0.5
Coffee / Tea Cup	2
Mug	2
Saucer	2
Coffee / Teapot	0
Creamer	0