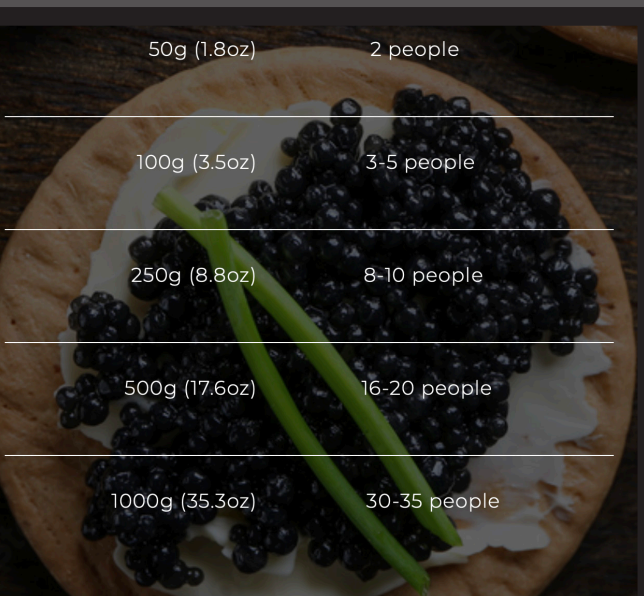


How Much Do I Need?

If caviar will be the highlight of your event, it is suggested to have around 1-2 ounces per guest.

HORS D'OEUVRES

GRAMS | # OF PEOPLE



50g (1.8oz)	2 people
100g (3.5oz)	3-5 people
250g (8.8oz)	8-10 people
500g (17.6oz)	16-20 people
1000g (35.3oz)	30-35 people

GARNISH

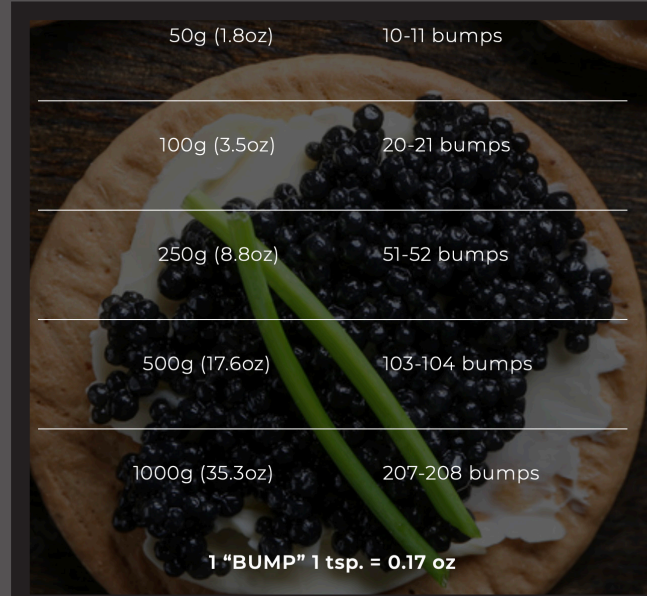
GRAMS | # OF PEOPLE



50g (1.8oz)	2-3 people
100g (3.5oz)	4-6 people
250g (8.8oz)	10-15 people
500g (17.6oz)	20-25 people
1000g (35.3oz)	40-50 people

"BUMP" | TASTING*

GRAMS | # OF PEOPLE



50g (1.8oz)	10-11 bumps
100g (3.5oz)	20-21 bumps
250g (8.8oz)	51-52 bumps
500g (17.6oz)	103-104 bumps
1000g (35.3oz)	207-208 bumps
1 "BUMP" 1 tsp. = 0.17 oz	

The minimum you can expect your guests to eat is about ½ ounce of caviar per person, if you have plenty of other snacks and garnishes to nibble on throughout the evening. If you're dealing with groups of more than ten people, you may need to mix and match different sized tins to get the ideal amount, as caviar is sold in the following tin sizes: 30, 50, 100, 250 etc.