

PAPER & PLASTIC GOODS

- Bowls
- Canned Heat
- Catering Tray/Lid
- Cups - Foam
- Cups - Paper
- Cups - Plastic
- Disposable Gloves
- Disposable Salt & Pepper Shaker
- Disposable Tablecloth
- Foil
- Garbage Bags
- Lobster Bibs
- Oven Mitts/Holder
- Napkins
- Paper Food Trays
- Paper Souffle Cups
- Paper Towels
- Plastic Wrap
- Plates - Paper
- Plates - Foam
- Plates - Plastic
- Spoons/Forks/Knives
- Steamer Pans/Lid
- Storage Bags
- Straws
- Take-Out Containers
- Toothpicks
- Serving Utensils/ Bowls
- Wax Paper
- Wet Naps

Please Ask

We stock over 7,000 items! If you do not see an item in the store, we may have it in warehouse. Just ASK!



P.O. Box 17, Route 66, Hudson, NY 12534
Phone: 518.751.3218 or 800.999.6006
Website: www.ginsbergs.com

Store Hours: M-F 9-5:30 & Sat 9-3

How much do I need ?

DELI STYLE CONVERSION*

PACK SIZE	CONVERTED TO POUNDS	SERVINGS
1 pint	1 pound	2-3
1 quart	2 pounds	4-6
1/2 gal	4 pounds	10-12
1 gallon	8 pounds	20-25

APPETIZERS TO SERVE*

Follow this standard guideline when determining how many types of appetizers to serve

NO. OF GUESTS	TYPES OF APPETIZERS
8 to 10	serve 3
12 to 16	serve 4 or 5
18 to 30	serve 6 (minimum of 1 hot item)
32 to 46	serve 7 (minimum of 1 hot item)

- 4 appetizer pieces per person before dinner or 5-7 pieces per person for a cocktail party is a safe guideline to follow.
- Stock up on plenty of ice. You'll need it for chilling bottles of wine or champagne as well as serving in drinks on the rocks. A good rule of thumb is plan to have 1-pound of ice per guest for drinks.
- **Two Hour Rule.** Don't leave perishable food un-refrigerated for more than two hours. Put out small portions of food at a time and replenishing as your party proceeds to prevent spoilage. Put perishable foods back in the cooler or refrigerator as soon as you finish eating.
- When grilling, use a meat thermometer to be sure meats and poultry reach a safe temperature. Cook chicken breasts to 170°F; other poultry to 180°F; beef, lamb, and veal steaks and roasts to 145°F for medium-rare and 160°F for well done.

Keep HOT foods HOT and COLD foods COLD!

* Charts are based on a gathering lasting no longer than two hours. Please adjust your buying with these factors in mind.



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CONDIMENTS

- BBQ Sauce
- Capers
- Cheese Sauce
- Grated Cheese
- Guacamole
- Horseradish
- Honey
- Ketchup
- Mayonnaise
- Mustard
- Olive Oil
- Olives
- Pickles
- Relish
- Salad Dressing
- Salsa
- Soy Sauce
- Steak Sauce
- Tartar Sauce

CRACKERS, CHIPS & SNACKS

- Chips
- Crackers
- Nuts
- Pretzels
- Snack Mix
- Tortilla Chips

PREPARED SALADS

- Ambrosia
- Carrot & Raisin
- Chicken
- Coleslaw
- Egg
- Macaroni
- Pasta
- 3 Potato
- Potato
- Seafood
- Shrimp
- Tuna

BREAD - frozen full cases only

- Hamburger Rolls
- Hotdog Rolls
- Loaves
- Breadsticks
- Dinner Rolls
- Pita Bread/Wraps

BEVERAGES

- Coffee
- Drink Mixers
- Instant Drink Mixes
- Juice
- Milk
- S. Pellegrino
- Soda
- Sports Drinks
- Tea
- Water
- Water - Sparkling

SEAFOOD - fresh & frozen

- Catfish
- Clams
- Crab Cakes
- Crab Meat
- Imitation Crabmeat
- Lobster
- Mussels
- Oysters
- Red Snapper
- Salmon
- Scallops
- Shrimp
- Smoked Salmon
- Swordfish
- Tilapia
- Tuna

MEAT & CHEESE - fresh & frozen

- Beef - Ground
- Beef - Rib Eye
- Beef - Rounds
- Beef - Strip Loin
- Beef Tenderloin
- Steaks NY/T-Bone
- Steaks Flat Iron
- Steaks Ball Tip
- Hamburger Patties
- Chicken Breasts
- Chicken Wings
- Cornish Hens
- Duck
- Ham
- Hotdogs
- Kielbasa/Sausage
- Meatballs
- Pork Chops
- Pork Loin
- Pork Ribs
- Prosciutto
- Roast Beef
- Salami
- Turkey
- Turkey - Ground
- American
- Blue/Gorgonzola
- Brie
- Cheddar
- Gouda/ Edam
- Fresh Mozzarella
- Harvarti
- Monterey Jack
- Pepper Jack
- Provolone
- Swiss

PRE-SLICED MEAT AND CHEESE

- Bologna
- Ham
- Pepperoni
- Roast Beef
- Salami
- Turkey
- American
- Blue
- Cheddar white or yellow
- Chipotle Jack
- Parmesan
- Provolone
- Swiss
- Swiss/American

SALAD FIXIN'S

- Avocadoes
- Croutons
- Garlic
- Lettuce - Iceberg
- Lettuce - Italian
- Lettuce - Romaine
- Lettuce - Spring Mix
- Mushrooms
- Onions
- Spinach
- Tomatoes

VEGETABLES

- Bell Peppers
- Broccoli
- Carrots - Baby
- Cauliflower
- Corn
- Cranberries
- Cucumber
- Eggplant
- Grape Tomatoes
- Green Beans
- Mushrooms
- Zucchini

FRESH FRUITS

- Apples
- Bananas
- Blueberries
- Cantaloupe
- Grapes
- Honeydew
- Oranges
- Pineapples
- Raspberries
- Strawberries
- Watermelon

DESSERTS & PASTRIES - frozen

- Baklava
- Brownies
- Cakes - Layer
- Cakes - Pound
- Cakes - Sheet
- Cheesecake
- Cookies
- Cookie - Doughs
- Cream Puffs
- Eclairs
- Danishes
- Ice Cream
- Ice Cream Novelties
- Muffin Batters
- Pies - Fruit
- Pies - Cream
- Pie Shells/Fillings
- Puddings
- Ruggalach
- Sundae Toppings
- Tarts/Tortes
- Tiramisu
- Turnovers
- Whipped Cream