

Applebee's Catering Planner

How many platters to order, and what to ask the restaurant

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The basics

- Each platter feeds 6 to 8 adults as part of a spread with an appetizer and a side.
- Plan on about \$10 per person for a basic spread. Rib and wing platters push it higher.
- No minimum order. Book up to two weeks ahead, or with as little as two hours notice for a small weekday order.
- Plates, cutlery and serving utensils are included.
- Applebee's doesn't publish national catering prices. Call your restaurant for a quote.

Platters by headcount

Guests	Appetizers	Entrées	Salads / sides	Platters	At ~\$10 a head
10 guests	1	2	1	4	\$100
15 guests	2	2	2	6	\$150
20 guests	2	3	2	7	\$200
30 guests	3	4	3	10	\$300
50 guests	5	7	5	17	\$500

Adjust for your group

- Sports teams and teenagers: plan 4 to 5 per platter, roughly 40% more food.
- Office lunch: 8 per platter holds. Skip wings; choose pasta trays.
- Evening event with drinks: add one more platter.
- Fried food softens in closed containers. Order sauce and dressing on the side.
- Hold hot food above 135°F. Never put the plastic containers in an oven.