Fruit Prep & Quantity Chart

Build stunning, wilt-free fruit boards with caterer styling tricks.

Calculate exactly how much fruit to buy to avoid sparse trays or expensive waste. Use these styling techniques for professional, long-lasting displays.



Key Prep Metrics

1 tbsp
honey per cup room-temperature water

5 mins
soak time for apples and pears

30 mins
minimum chill time for wooden board

1 hour
extra serving time from cold base

3-inch
grape cluster sections to freeze overnight

4
minimum distinct, vibrant colors to include

2
seasonal specialty fruits from farmer's market

Rinse After Honey Soak

Rinse treated fruit lightly under cold running water to remove stickiness, keeping slices perfectly clean and crisp while deterring unwanted fruit flies outdoors.

Professional Styling Techniques

1. **Hidden Grape Ice Packs** Tuck frozen clusters under heavy fruits; they thaw slowly to keep surrounding slices crisp and refreshing.
2. **Whole-Fruit Dividers** Line up uncut strawberries between zones to protect fragile berries from wet, acidic pineapple juices.
3. **Shingling Sliced Fruits** Fan apples, kiwis, and oranges in tight overlapping rows to minimize air exposure and look abundant.
4. **Tucking Mint Fillers** Hide empty crevices by tucking bright green leaves between grapes and melons for a flawless finish.

Fresh Edible Fruit Quantities

Guests	Standard party tray	Primary dessert tray
12	60 oz	96 oz
25	125 oz	200 oz
50	250 oz	400 oz

Based on 4-6 oz average for standard parties.

Rind-On Melon Dams

Find your row: **Melon Variety**

Melon Variety	Your pick	Why
Cantaloupe or Canary	1.5 in thick, 2.0 in rind	Dams outer edges and delicate raspberries
Honeydew or Galia	2.0 in thick, 2.5 in rind	Holds cascading strawberries and fanned kiwis
Watermelon or Crenshaw	2.5 in thick, 3.0 in rind	Contains center grapes and anchors corners

Quick Planning Checklist

- [ ] Balance soft berries, crunchy apples, and juicy, dense melons.
- [ ] Include a deliberate mix of sweet and tart options.
- [ ] Dry grapes completely before freezing so ice crystals avoid forming.
- [ ] Dab condensation under thawing grapes during humid outdoor events.
- [ ] Leave thick rinds attached to melon wedges for structural walls.

Party Prep Notes

Enjoy your beautifully styled, perfectly chilled fruit board at your next gathering!