

TABLE SETTING TIPS

USE THESE TIPS TO HELP YOU UNDERSTAND THE BASICS OF TABLE SETTING.

GOAL: TO CREATE A TABLE SETTING THAT FEELS COMFORTABLE, AND IS PRACTICAL FOR THE MEAL BEING SERVED.

UTENSILS

Set utensils with forks on the left of the plate, and then knives (blades facing in toward the plate) and spoons in that order to the right of the plate. Within each utensil grouping, set the utensils in the order they will be used from the outside in toward the plate. The oyster fork (an exception) is set to the right of the spoon. Dessert utensils may be brought out with the course, or set ahead. If set, you may use both, or just the implement needed. The fork handle points to the left and the spoon handle points to the right. They are stacked, traditionally with the spoon on top, however we see the fork on top as well nowadays.

GLASSES

Glasses are set in the upper right corner of the place setting. The water glass is closest to the setting and acts like an anchor, always there throughout the meal. Glasses are either grouped in a cluster around the water glass, with the glasses arranged so that the first ones used are set closer to the setting and the ones accompanying later courses toward the back of the group. Or they can cascade down and to the right of the setting in a line. In this configuration, The glasses are set so that the first one you'll use is at the end of the line and the last one up near the water glass. If you don't have enough room, have glasses brought out with the course they accompany.

NAPKIN

The napkin is set to the left of the forks and is either folded into a rectangle or a triangle. Or it is pulled through a napkin ring. Sometimes the napkin is set in the center of the charger.

PLATES

If using a charger or place plate it will be set and then removed along with the course just before the main course. You may or may not use a bread plate with a butter knife. If using a bread plate and butter knife, set the knife with the handle pointing to the right or down and to the right, and the blade pointing toward the edge of the table rather than the center of the table. Small appetizer or salad plates can double as dessert plates, however, a saucer cannot double as a dessert plate.