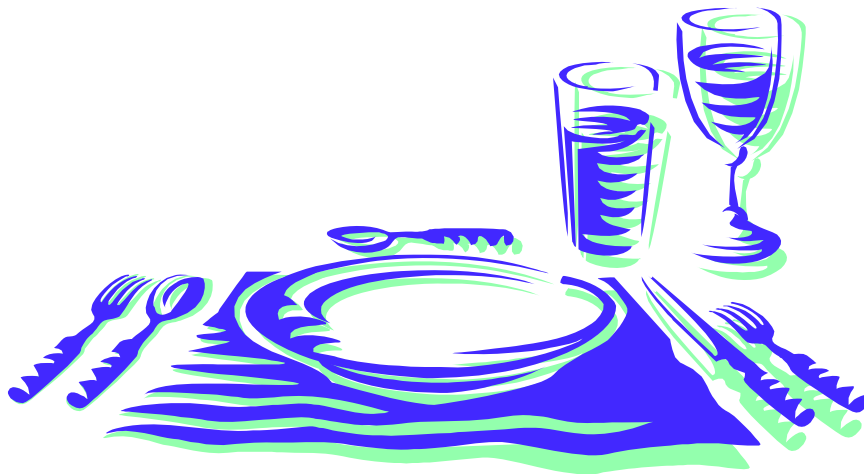


Table Setting Workshop Tips

Setting a Formal Table:

If you are planning a formal dinner party, business function, or a wedding reception, a proper table setting is very important. The etiquette experts tell us it's real easy and with this easy-to-follow layout and description of items you can say the same thing!

The general rule with utensils is to start from the outside of your place setting, and work your way toward the service plate (the main meal plate): soup spoon first, then fish knife and fork, then service knife and fork.



- A – Serviette (Napkin)
- B – Service Plate
- C – Soup Bowl or Plate
- D – Bread and Butter Plate with Butter knife
- E – Water Glass
- F – Tea Glass
- G – Extra Beverage Glass (Depending on Menu Chosen)
- H – Fish Knife
- I – Dinner Fork
- J – Salad Fork
- K – Service Knife
- L – Fish Knife
- M – Soup Spoon
- N – Dessert Spoon and Cake Fork

Informal Settings:

We really want to see you use your creativity and imagination!! With an informal table setting anything is possible. An informal setting would be used for a picnic, birthday party or 4th of July BBQ, just to name a few. We want your table setting to be a fun learning experience for you, chose a theme that interests you:

- If you are involved in sports do a “Team Get Together Party”
- Do you love the outdoors? Then do a “Morning Breakfast for Hunters,” or “Supper by the Campfire”
- If you enjoy Halloween, do a “Spooky Dinner Night Party”

When doing the actual place setting, follow the formal setting rules, but take out pieces that are not going to be needed for your menu selection. For example, if you are not serving a salad, take out the salad for and plate. The ideas are endless, just come up with your own idea that will make this experience exciting for you.

Choosing a Menu:

After you have selected whether you want to do a formal or informal setting and a theme, it is time to choose your menu.

Sample Formal Menu:

Dinner Salad with Italian Dressing
Chicken Picata
Lemony New Potatoes
English Muffin
Strawberry Cheesecake
Tea
Water
Coffee

Sample Informal Menu for BBQ:

Fresh garden salad
BBQ Hamburgers and Hotdogs
Homemade Potato Salad
Hot Buttery Corn on the Cob
Chilled Watermelon Slices
Strawberry Lemonade
Water

When choosing a menu keep in mind the age of the guests and the occasion in which the dinner is for. Remember to have fun with your menu as well. For example if you are using the example of a “Spooky Dinner Night,” include Jack-O-Lantern Pizzas, Ants on a Log, Pumpkin Crackle Custard, and Swamp Punch.

Selecting Center Pieces:

Your centerpiece is the focal point of the whole table. The centerpiece selection should also be fun to do. Some of the best centerpieces are ones that are homemade to fit your own theme. For example if you were doing the “Spooky Dinner Night Theme;” carve a Jack-O-Lantern or use a black kettle with a witch brew concoction. When choosing a centerpiece, don’t use a centerpiece that is too tall. You want to make sure that they don’t block the view of your guests or make it difficult for them to converse with each other across the table. If using fresh flowers cut from your garden, don't choose flowers with a strong scent. It can distract from the taste and enjoyment of the meal.