

A Proper PLACE SETTING



1. Butter Knife

2. Bread Plate

3. Dessert Spoon

4. Dessert Fork (Alternate)

5. Water Glass

6. Wine Glass

7. Napkin

8. Salad Fork

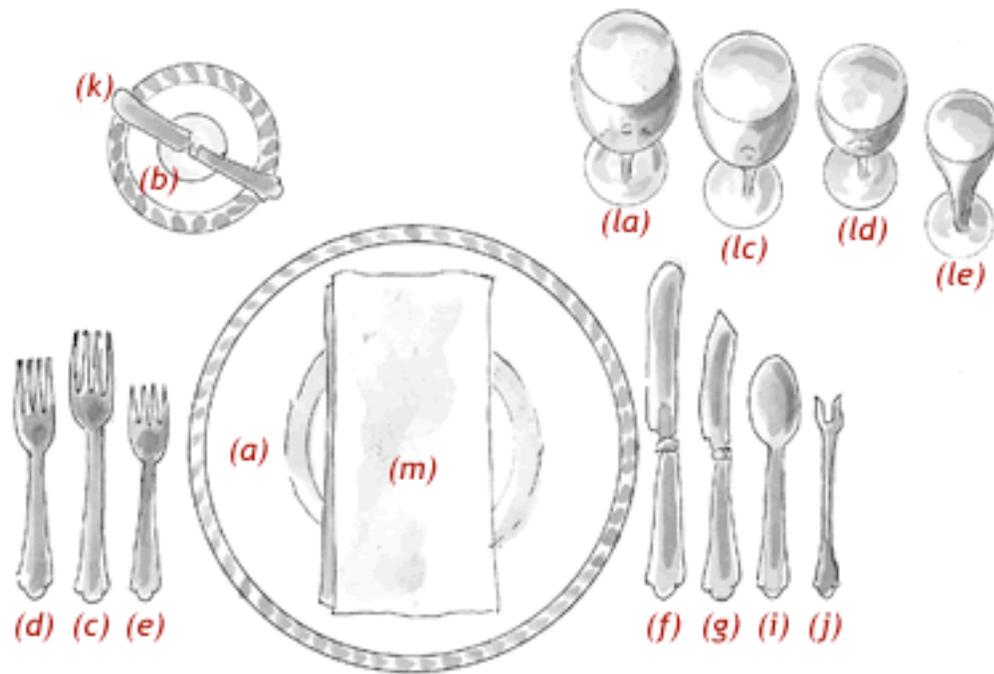
9. Dinner Fork

10. Dinner Plate*

11. Service Knife

12. Soup Spoon

* A dinner plate can have a charger underneath, as well as a soup bowl on top.



Formal Table Setting:

This table is set for a shellfish appetizer, a first course of soup or fruit, fish course, an entree and a salad

a) Service plate or charger upon which the dinner plate is placed

b) Butter plate above the forks

c) Dinner Fork (place fork) left of fork – other forks arranged as how they will be used

d) Fish Fork – furthest to the left, first fork used

e) Salad Fork – Salad is being served after the entree (see note below). If however you serve the salad first, then the salad fork would be furthest left and the salad fork next and the dinner fork next to the plate.

f) Dinner knife to the right of plate

g) Fish knife, to the right of dinner knife

h) Salad knife – (not in the picture above) if used it would go to the left of the dinner knife, next to the plate.

i) Soup or Fruit Spoon– if soup or fruit are served first, the spoon goes to the right of the knives.

j) Oyster Fork - If shellfish are served, the oyster fork goes to the right of the spoons. It is the only fork ever placed on the right.

k) Butter knife, small spreader placed diagonally on top of the butter plate, handle on right, blade down

l) Glasses can number up to five and are placed so that the smaller ones are up front. Water goblet directly above the knives. To the right is the champagne flute; in front of these are the red, white and sherry glasses

m) The napkin is placed on top of the charger (if one is used) or in the space for the plate.