

How to set a table- Table Setting Etiquette

Your salad fork or soup spoon, which are typically the first utensils to be used during a meal, should be placed the furthest away from the plate.

Forks should be placed on the left and your knives and spoons should be set to the right of the plate ("make" the spoon/fork should be placed on the right, and is the only fork that should be set on that side of the plate).

If you plan to serve dessert, the dessert utensils should be placed at the top of the plate, running horizontally. Also, if you are going to have a plate for bread and butter, then this plate goes above the fork(s) on the left.

For most dinner parties, the main glasses being used will be water and wine glasses. These glasses should be positioned above the knives to the right of the plate. The water glass should be the one that is closest to the center of the plate. The wine glass should be placed on the outside.

Don't forget the napkin! The napkin can either be placed to the far left of the plate next to the utensils on the left (not under them; really!) or on the plate. Napkins should typically be folded in a rectangle, but can also be folded creatively if they are intended to sit on the plate.

Last but not least... don't forget to set your table with salt and pepper shakers! These two items are the most often forgotten during the table setting, and are the most missed by your guests. Make sure to place them in the center of the table where they are easily accessible to your guests. Or, if you want to get really creative, go to the dollar store and buy miniature salt and pepper shakers so each guest can have their own shakers ("make" if each guest is given their own salt and pepper shakers, they should be placed to the top left of their individual place settings).