## **DINING SETTINGS**

Be very cautious about Start eating once everyone at the table is The food will be served from the ordering alcohol, avoid it served and the host has started eating. left and removed from the right. Whenever you are unsure what to do, or keep a half full glass. simply sit back, wait and watch. Water FORMAL glass Place card Do not wave or Use the butter knife Wineglass point with a Bread (red) if one is available. utensil. plate Wineglass Dessert spoon (white) Break a bite-sized piece off of Do not cut more that a vour bread and hold it on the few bites. See EATING corner of the bread plate STYLES. Cake fork while you butter. Service plate knife Think of making a circle: eat soup taking the spoon away from Never butter a whole you, then bring it towards you piece of bread. Take some Salad plate over the bowl and sip from the butter and place it on the Napkin side of the spoon. bread plate. Cup and saucer Don't slurp or make noises when generally aren't If you leave for a few Dinner Salad eating. Tip the bowl away for the Teaspoon placed on the moments during the meal, fork fork Dinner table until the last spoonful. knife place your napkin on the back Soup dessert course spoon of your chair or seat. Take small bites so Place your When finished. When you have INFORMAL napkin on you can carry on a finished soup, place utensils on When you leave at the end of the always place the your lap conversation meal, leave your napkin to the the plate with fork spoon in the saucer when last without long left of your dinner plate. tines down at the 4 delays for under the soup person is **Never on the plate!** o'clock position. chewing and seated. bowl. swallowing. Know what to order, Place your utensils that you have Use your avoiding foods that are utensils from the used on the plate. Never place used sloppy or hard to eat.

outside in.

utensils on the table cloth.