The Essential Table Setting Guide

Proper table setting is an art form. Whether casual or formal, traditional or modern, presentation is everything. When properly set, tableware arrangements enhance the dining experience. Make a lasting impression using our flatware, dinnerware and drinkware setting tips. This guide gives a quick summary of the proper use of china, flatware and glassware and how much to keep on hand. Happy setting!

Table Settings by Meal

Breakfast

Flatware: Dinner Fork, Dinner Knife, Teaspoon, Butter Knife

Dinnerware: Dinner Plate, CerealBowl, B&B Plate, Coffee/Tea Cup & Saucer

Drinkware: Water Tumbler or

Juice Glass

Accessories: Napkin

Lunch

Flatware: Salad Fork, Dinner Fork, Dinner Knife, Teaspoon

Dinnerware: Dinner Plate, Soup Bowl,

B&B Plate

Drinkware: Water Tumbler

Accessories: Napkin

Dinner

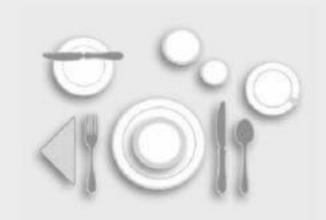
Flatware: Salad Fork, Dinner Fork, Butter Knife, Dinner Knife, Teaspoon

Dinnerware: Dinner Plate, Salad Plate,

Soup Bowl, B&B Plate

Drinkware: Water Tumbler, Wine Glass

Accessories: Napkin



Quick Tip

The first meal of the day typically has a more relaxed, casual feel. Keep the number of utensils at a minimum.

Quick Tip

Lunch can be a casual or upscale affair. Pare down your presentation for informal settings.



Quick Tip

How you dress the table depends entirely on how sophisticated your dining room feels. To enhance the look of your tables at dinner, add a tablecloth or placemats, and consider candle lighting and other accents.

Table Setting Guide information courtesy of Oneida and Churchill

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