

# Formal Place Setting

## EXAMPLE



## TIPS

- The place setting above is just an example. Wine glasses, cup & saucer, bread & butter plate, etc are all optional. Your place setting should be set according to your menu and include a minimum of three courses.
- Forks go to the left of the plate, knives and spoons go to the right.
- Knife blades face the plate.
- Menus are highly encouraged.
- Utensils are set 1" from the edge of the table.