Glossary of Table Setting Utensils:

- Dinner Fork
- Spoon
- Salad Fork
- Knife
- Dessert
- Napkin
Milk Glass

Juice/Water Glass

Dinner Plate

Cup and Saucer

Salad Plate

Dessert Cup

Dessert Plate

Bowl

Bread and Butter Plate with Knife
Basic Table Setting:
*(may be used at any meal)*

Your menu and recipe influence the number and type of dinnerware, flatware, and glasses/cups that you choose for your place setting.

**Unfolded Napkin**

**Folded Napkin**

**Grilled Reuben Sandwich**
- Dill Pickles
- German Potato Salad
- Milk

**Turkey Tetrazzini**
- Crisp Relishes
- French Bread
- Chocolate Pudding
- Milk
Dinner/Lunch:

Your menu and recipe influence the number and type of dinnerware, flatware, and glasses/cups that you choose for your place setting. In casual family settings, bread plates are often not needed.

Sweet & Sour Pork
Chow Mien Noodles
Asparagus-Lettuce Salad
Fan-Tan Rolls
Milk Iced Tea

Raspberry Pie
(the dessert is served following the meal)

Tossed Green Salad

Lasagna
Skillet Zucchini
Garlic Bread
Fresh Fruit Compote
Cookies
Milk
(Salad served before meal)

Beef Roll-Ups
Buttered Noodles
Green Peas w/ Mushrooms
Perfection Salad
Crusty Rolls
Coffee Milk

Blueberry Cheesecake
(the dessert is served following the meal)
Breakfast:

Your menu and recipe influence the number and type of dinnerware, flatware, and glasses/cups that you choose for your place setting.

Tomato Juice
Toasted English Muffins
Sausage Links
Milk  Coffee

Oatmeal Granola
with Fresh Strawberries
*Toast  Orange Marmalade
Milk

*May use a separate bread plate or the plate under the bowl.
Snack Menu:
Your menu and recipe influence the number and type of dinnerware, flatware, and glasses/cups that you choose for your place setting.

Lemon Bread

Refreshing Orange Sipper

Whole Wheat Muffins

Whipped Strawberry Butter

Milk

Pizza Sandwiches

Strawberry-flavored Milk