

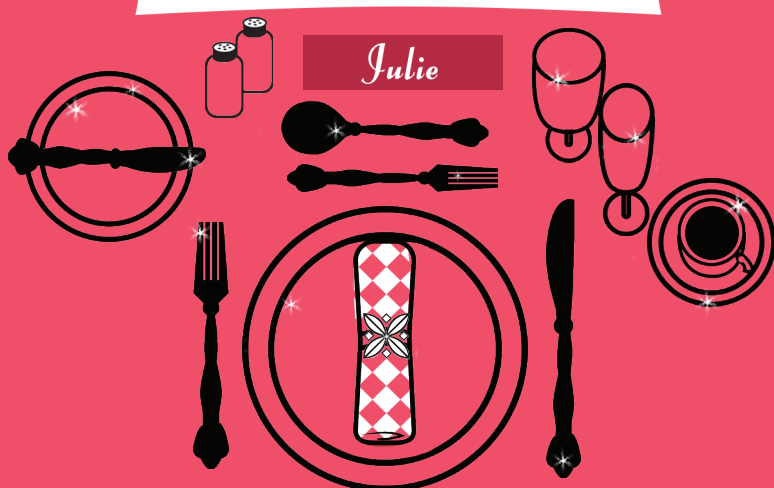


# PLACE SETTING INFOGRAPHIC

..... ETIQUETTE & SOLUTIONS .....



## BRUNCH GET-TOGETHER



**STICKY SITUATION:** A couple is more than 20 minutes late.

**SOLUTION:** Waiting a polite fifteen minutes is appropriate. Extending beyond is disrespectful to the other guests that did show up on time. Start your meal with arrived guests and hold the place settings and portions of the latecomers.

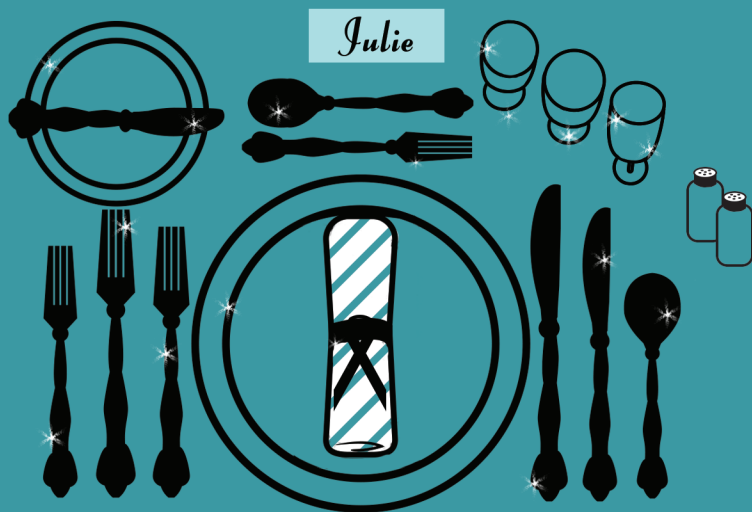
## POTLUCK BUFFET

- ★ Consider having **stations** around the room or your home: cold foods and appetizers, hot dishes, and of course desserts and sweets.
- ★ The bar could even be set up in the laundry room if it is on the main floor. This will help with the **traffic flow**.
- ★ The main course buffet table goes in the **center of a room**; dining or living. Chairs are lined up against the wall.
- ★ Place **plates** to indicate the start. Have small and large plates.
- ★ When using one table, the **flow** of foods should be from cold to hot; salad, veggies, side dishes and the main course options with sauces or gravies.
- ★ Include **serving utensils** for each dish. This will avoid cross contamination of foods.
- ★ Wrap cutlery in **napkins** and place them at the end of the table or station.
- ★ Place sets of **condiments and napkins** on smaller side tables around the room.
- ★ Set up a coffee and tea station on the same table next to the **desserts and sweets**.

**STICKY SITUATION:** Your guests balancing the plates on their lap to eat comfortably.

**SOLUTION:** Provide dinner trays. The dollar store has a nice festive variety.

## TRADITIONAL DINNER



**STICKY SITUATION:** Guests that linger.

**SOLUTION:** This is a gradual signalling process. Move the meal to another room. Stop serving alcohol. Offer another round of coffee or tea. Bring up the lights. Bring down the volume. Yawn. Offer to get coats or make safe ride arrangements.

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Julie

★★★★★  
BLAIS COMEAU



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