HOST THOUGHTFULLY 028

Choose Bread for the Meal



THINK ABOUT THE BITE AND ITS PLACE.

If bread belongs with your menu, choose how each guest will receive and eat it. Give it a purpose alongside the plated food rather than adding it automatically.

1 Choose a useful portion

Select a roll or manageable slice that suits the course. Try cutting and eating it before choosing the final presentation.

Why: The bread should be comfortable to enjoy with the utensils and setting you provide.

2 Give it a clear place

Use an individual bread plate or a planned position that does not crowd the dinner plate. Include a spread only if it suits the meal.

Why: Guests can recognize what belongs where without moving the main course around.

3 Serve it ready to enjoy

Do the slicing and portioning before the final rush. If warming it, follow the bread's preparation instructions and your dinner timing.

Why: Bread becomes part of the plan instead of another task at the last moment.

PUT IT INTO PRACTICE

For a sauced main

Consider a small piece that works with the sauce. Keep it separate from the sauce until the guest chooses how to eat it.

For a delicate course

Ask whether bread adds something useful or simply competes for space and attention. It is fine to leave it out.

Keep the portion intentional

A first portion can be modest. If offering more, make that a separate, easy option rather than filling each setting with extra bread.

Check the whole setting

Make room for the bread plate, glassware and dinner plate together. Test from a seated guest's position.

THE PLATING MINDSET Let bread earn its place in the menu, then serve a portion and presentation that fit the meal.