HOST THOUGHTFULLY 041

Carry the Meal with Care



MAKE THE ROUTE TO THE TABLE EASY.

A carefully plated meal still needs a comfortable trip to the table. Plan how you and a helper will carry the plates and where each serving will go.

1 Clear the route first

Check the path from the plating counter to the guests. Move bags, spare chairs and other obstacles before service begins.

Why: You can concentrate on carrying the meal rather than asking people to rearrange the room.

2 Carry a manageable amount

Take only the plates you can hold securely. Keep them level and handle them by the edges, with suitable protection if needed.

Why: The arrangement you built can arrive as intended.

3 Give a helper clear direction

Explain which plates go to which seats, especially when a guest has a different preparation. Keep that guidance discreet.

Why: Each guest receives the serving prepared for them.

PUT IT INTO PRACTICE

Think about the destination

Leave enough room at every setting for the dinner plate. Move an unused charger or other item before bringing out food.

Keep fingers away from food

Hold the plate where it is comfortable and appropriate. Avoid touching the eating surface or the components.

Use a simple division of work

One person can guide the plates to the table while the other finishes the last details in the kitchen.

Set down without ceremony

A warm introduction to the dish is enough. Keep the service comfortable for both the guests and the person carrying it.

THE PLATING MINDSET

Protect the work on the plate with a clear route, a manageable load and an easy place to set it down.