
International Domestic Placement Group

www.DomesticPlacementGroup.com

CHECKLIST FOR DINNER FOR 10 ON TUESDAY JANUARY 16th

Menu:

Carrot and coriander soup

Chateau Briand (horseradish, mustard, port sauce, gravy)

Pomme Duchesse

Sauteed Andive

Haricot verts wrapped in bacon

Sauteed mushrooms

Chocolate chiffon pie with raspberry sauce

(alternative: Apple pie with vanilla ice cream)

Check list:

Clean above the table

Clean below the table

Table is stable, smooth edges

10 chairs

Underlay

Tablecloth

Centerpieces

Candles

Specimen Table:

Soupbowl

Liner

Main plate

Side plate

Show plate

Napkin

Soup spoon

Main knife

Main fork

Butter knife
Dessert spoon
Dessert fork

Water glass
Red wine glass
White wine glass
Champagne flute

On the table:

- Soupbowls (10, total 12)
- Liner (10, total 12)
- Main plates (10, total 12)
- Side plates (10, total 12)
- Show plates? (10)
- Napkins (10, folded)

- Soup spoons (10, total 14)
- Main knives (10, total 14)
- Main forks (10, total 14)
- Butter knives (10, total 14)
- Dessert spoons (10, total 14)
- Dessert forks (10, total 14)

- Water glasses (10, total 14)
- Red wine glasses (10, total 14)
- White wine glasses (10, total 14)
- Champagne flutes (10, total 14)

In centre of table:

- Butterdish + saucers (3)
- Saltcellars (3)
- Pepper shakers (3)
- Candelabras + candles! (2)

On the sideboard:

- Napkins (20, unfolded)
- Trays (4)
- Soup terrines (2)
- Soup ladles (2)
- Ashtrays (3)
- Serving spoons + forks (vegetables) (4)

- Dessert knives (for apple pie) (10)
- Extra cutlery (4 of each)
- Extra glasses (4 of each)
- Extra china (2 of each)

In the kitchen:

- Dessert plates (10)
- Sauceboats + saucers + spoons (2) For gravy and port sauce
- Small bowls + teaspoons (2) For mustard and horseradish

To check with Mr. Weedon:

- Are the desserts on this menu acceptable
- Do we use show plates
- Do we use dessert knives
- Do we need ice buckets on side board