

Preparing for Life and Career © 2013
Chapter 21: At the Table—Glossary

buffet service. Serving dishes set on a separate table allowing people to help themselves.

cafeteria style. Food service where people choose their foods along a counter and carry it to a table for eating.

carryout. Food that is prepared at a restaurant, but is brought home to eat.

cover. The table space in front of a person's seat. Also called a *place setting*.

dinnerware. Plates, cups, saucers, and bowls.

family service. Passing serving dishes around the table for diners to fill their own plates.

flatware. Forks, knives, and spoons.

glassware. All types of drinking glasses.

linens. The table's place mats, napkins, and tablecloths.

maitre d'. (Pronounced may tra de'). A host or hostess that seats guests at a restaurant.

plate service. Filling plates in the kitchen and then serving them to each seated guest.

Regrets only. A phrase written on an invitation that means the host only wants to hear from those who cannot attend.

RSVP. A French abbreviation, *répondez, s'il vous plaît*, that means *please respond*.

tip. Extra money paid for the service you receive that shows your gratitude.