A small holiday dessert table with separate serving zones

Plan the table and follow the selected serving pieces' care instructions.

Materials: Serving pieces; table measurements; ingredient information

1. Check before starting

Measure the table and actual serving pieces. Divide the plan into desserts, utensils and clear guest access.

2. Plan the arrangement

Trial the empty layout and avoid stacking unstable plates. Keep ingredient information easy to find.

3. Finish and review

Add chilled desserts only when appropriate for service and follow their food-specific handling guidance.

Use actual product, material and recipe directions.

Your printable workspace

Sketch your layout or compare the exact options

Table dimensions

Dessert zones and utensils

Chilled storage and access

Record actual dimensions, contents and maker directions. The illustration is a concept, not an exact product photograph or hands-on test.