A Thanksgiving appetizer tray that leaves room for utensils

A tray-footprint worksheet for items served within listing temperature limits. Use the free worksheet with the steps below. Compare the optional supply only if you need it.

Materials: Serving tray; utensils; planned dishes; measuring tape

1. Check before starting

Measure the tray and table and list the utensils needed for each food. Check the tray's actual use limits.

2. Plan the arrangement

Place empty bowls and utensils first, leaving clear handles and room for guests to lift food.

3. Finish and review

Add food close to serving and keep perishable reserves chilled. Serving trays are not automatically oven-safe.

Use actual product, material and recipe directions.

Your printable workspace

Sketch your layout or compare the exact options

Tray footprint

Food zones

Utensil and guest reach

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