

How To Host a Potluck

- * Have people bring food and drinks. You can leave the menu open and allow people to bring whatever they want or have people sign up for a category of food in advance (i.e. vegetarian, entree, dessert).
- * Consider asking people to bring locally-produced food from their home or community garden, farmer's market or Community Supported Agriculture (CSA). By the way, community gardens and CSA's are types of food commons.
- * Consider asking people to be conscious of how much packaging is used for the food and how it was processed (i.e. CSA vs. factory farming).
- * Needed supplies: plates, cups, eating and serving utensils, napkins, & water. Consider asking guests to bring their own plate, utensils, cup and napkin to minimize trash production. Other supplies you might need are trash & recycling bags, a compost container, coolers, and kitchen towels for clean up.
- * Decide if crockpots or other methods for keeping food hot are OK with the venue. If so, make sure your venue has electricity and extension cords.
- * Consider using a tablecloth and decorations. A tablecloth can change the whole vibe of an event.
- * Depending on how long your event is, keep food safety in mind and refrigerate and reheat food if needed.