

We would like you to bring a savory or sweet dish, or both, in order share and sit down to chat to each other over a light delicious meal in order to build camaraderie. We don't expect you to make enough for the full 80 people+ attending but maybe enough to feed 6 to 10 people.

A few things we in the kitchen would like your help with:

Dropping off and picking up your potluck contributions

When dropping off your food items we will ask you a couple of questions in order to serve your delicious main course, dessert or appie at its best.

1. If it's vegetarian, gluten free, nut free or not, it really helps a lot for people with allergens.
 2. We will also ask you if your dish needs refrigeration, heating so instructions like temp & duration are required. We can only heat food that can go in the oven and in an oven proof dish
- Please put your full name on the plate or dish you need returned. Ideally on the bottom on a label.
 - There will be spare labels available.
- Foil dishes are also acceptable for bringing and displaying food. Make it easy on yourself.
- All serving plates and food will available to pick up from the kitchen window after the pot luck has finished.
 - Any left overs on Friday (if you don't need them) will be kept and used for the Saturday volunteers.

Bring your own plates, cups, & cutlery to the potluck

- Bring cutlery, a plate, a mug, and or water glass/ bottle. We will have spare paper plates for members who forget to bring their own.
- You will not be able to wash up your own personal crockery & cutlery or dishes in the kitchen.

Friday afternoon beverage service

- Tea, coffee, decaf, juice, ice tea and water will be available for volunteers on Friday afternoon.
- Bring your own cup or we will have a few disposable cups available too.

Menu ideas

Appetizers/ light bites:

- mini sausage rolls,
- chicken wings,
- something vegetarian,
- deviled eggs,
- a platter of cheese cubes,
- pickles, olives etc. dips

Main dishes:

- Salads - green, coleslaw, potato, pasta , rice, quinoa, couscous or your own famous salad and dressings on the side.
- Assorted breads, crackers, chips
- Lasagna,
- Mini cooked meatballs,
- Cold meats,
- Quiches
- Cooked sausages
- Your famous family dish.

Desserts

- Tray bakes,

- Cookies and bars,
- sliced fruits,
- mini cakes

If you are able to bring some gluten free, nut free, dairy free dishes that would be great.

If you are able to also some bought or homemade cookies and or cakes for the Friday afternoon and Saturday morning working session that would be fabulous.

These are just a few ideas but please we would love anything you can bring that is easy to heat if required, to serve and to eat. The only item we really can't handle is soup. It's difficult and too dangerous. 🙄

It doesn't even matter if you can't or won't cook, just bring some bought items to contribute 😊

Fran Peatling