

5 Tips & Tricks

WHEN HOSTING A MEAL IN YOUR HOME

Planning

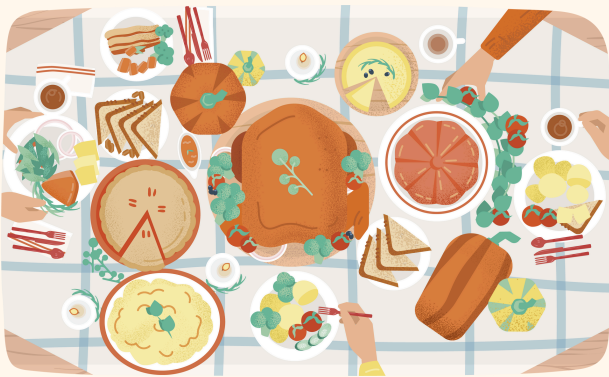
Choose a date and time that works best for everyone. Weekends are usually ideal for gatherings.



Potluck or Cooking the Whole Meal

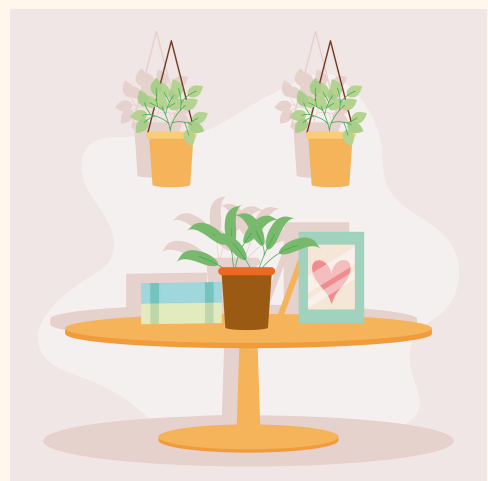
Decide whether or not your gathering will be a potluck or if you will cook the whole meal. If potluck, ask each guest to bring a dish. This allows everyone to participate and showcase their favorite recipes.

If you will prepare the whole meal, decide on your menu! Feel free to use the recipes on the CPC website!



Create an Eye-catching Table

Arrange a beautiful table with a mix of plates, utensils, and napkins. You can use tablecloths or placemats to enhance the presentation. Add some fresh flowers, candles, or themed decorations to create a welcoming atmosphere.



Ice Breakers

Start with a few fun icebreaker questions or games to get everyone chatting and comfortable.

Additional Tips

Dietary Preferences: Consider any dietary restrictions or allergies. It's helpful to have a mix of vegetarian, gluten-free, and other options.

Serving: Provide a variety of serving utensils and ensure there's enough space for guests to help themselves.

Clean Up: Have a plan for cleanup. You might want to ask for a few volunteers to help with this after the meal.

