

1. **It's a Small World** - An International Potluck with specialties from around the world creates a bold, engaging atmosphere.
2. **Mexican Fiesta** – The menu could include tortilla chips and guacamole, taco shells, refried beans, seasoned shredded chicken or ground beef, fajitas, enchiladas. Spanish rice and diced mango will really give your potluck old world sizzle.
3. **Breakfast for Dinner** – How about waffle bar with fun toppings or customized omelets?
4. **Southern BBQ** - There are few things in the South more universally revered than a good ole' southern barbecue potluck. A plentiful potluck may include cornbread, baked beans, potato salad, coleslaw, macaroni & cheese, cobbler and banana pudding.
5. **Alphabet Soup** – Pick a letter and run with it! The letter "C" may inspire a menu including chili, chowder, chicken, carrots, cauliflower, calamari, chips, cucumbers, corn, couscous, cake, coconut, cookies, curly fries, and chocolate.
6. **Memory Lane** – Focus on comfort foods to invoke feelings of nostalgia and warmth. Home-style favorites like macaroni and cheese, chicken and dumplings, chili, mashed potatoes, pork chops & gravy, meatloaf, apple pie and chocolate chip cookies are a few potluck hall-of-famers.
7. **Heart & Soul** - A Soul Food Potluck is a tasteful delight for all to experience and enjoy at least once. Potluck showstoppers may include fried chicken, pork ribs, succotash, corn bread, okra, black-eyed peas, shrimp and grits, fried green tomatoes, collard greens and beans over rice.
8. **Giving Thanks** - It doesn't have to be Thanksgiving Day to give thanks and host a party that features all of your holiday favorites. Even if you try a new twist on an old classic, roasted turkey, mashed potatoes, gravy, yams, green bean casserole and pumpkin pie can be enjoyed year round.
9. **The Last Meal** – Guests are asked to bring a dish that begins with the first letter of their last name. Mrs. Smith can bring spaghetti; Ms. Brown can bring buffalo wings; Mrs. Martin can bring mud pie, and so on.
10. **Barnyard Fun** - For a fun down-home feel, you can enjoy a collection of dishes made from anything you would find on a farm. Popular meals include barnyard stew, chicken pot pie, roasted pork, sliced turkey, creamed corn, fresh fruits and vegetables, egg salad, and zucchini bread to name a few.
11. **Finger Foods** - There's no need to polish the silver for this meal because your guests will just be using their fingers! Sliders, taquitos, chips, dips, and countless desserts will be enjoyed. Make sure to have extra napkins on hand!
12. **Stuff It** – You may want to wear stretchy pants to this potluck – you are sure to leave full! Stuffed peppers, stuffed mushroom and stuffed burgers are delicious options that come to mind.
13. **Book Theme** - There is nothing better than a lively discussion of a good book... unless you, say, pair the perfect menu to go with the book's central theme or location setting.
14. **Luau** - Don't forget your grass skirt as the host for this Hawaiian themed event and offer your guests leis upon arrival to help them join you in celebrating island life.

15. **Mom's Favorite** - This is a night to celebrate Mom by cooking her favorite dish!
16. **Fire and Ice** - Some dishes "hot" and some dishes "cool" will make for a vibrant evening from appetizers to main dishes to desserts.
17. **Pizza Extravaganza** - There might be some friendly competition happening on pizza night because everyone has a favorite style. Don't forget a dessert pizza! Allow "carryout" options to make it easier.
18. **State Fair Food** - The food vendors at the State Fair are half the fun so recreate fair food in your own home and encourage your guests to be a bit ridiculous. Pizza on a stick anyone?
19. **Fry Night** - Ok, admit it. Everyone loves deep fried food even though we all know better! Plan a fun night of frying and throw in some unexpected offerings.
20. **Mardi Gras** - Crawfish, muffalettas, and other Cajun inspired dishes are the highlight of this event. Don't forget masks, beads and the King Cake of course!
21. **Chili Cookoff** - This is a night for guests to show off their best chili recipe. Have ballots and a fun trophy on hand for the winner. And don't forget the topping bar!
22. **Feeling Lucky?** - You can't go wrong with the luck of the Irish. Potato soup and anything green will make for a fun affair.
23. **Tailgate Party** - Serve up grilled food, chips and dips, and sandwiches. Add some tailgate themed props and encourage your guests to wear their favorite team apparel.
24. **Get in Shape** – Exercise your guests' creativity by challenging them to bring a dish featuring food as a shape. Think pizza or watermelon triangles, round sandwiches or sushi rolls, etc.
25. **A Decade of Food** - There are hallmark foods for every decade (remember fondue?) so pick one as your theme! The menu and decorations will bring back memories of the good old days.
26. **5 Ingredients or Less** - Keep it simple and somewhat healthy by giving your guests parameters on how many ingredients to use in their dish.
27. **Fresh from the Farmer's Market** - This theme will delight lovers of fresh, local fare. Plan this potluck in the summer with the harvest is plentiful.
28. **Back to School** - Make the end of summer a little less painful with a potluck that embraces the change of schedules and weather. Apple dishes, juice boxes and lunch box themed food might help ease the transition back to school.
29. **Kids Fare for Adults** - Make kids favorite dishes with adults in mind by upgrading the ingredients. Instead of boxed mac-n-cheese how about a baked four-cheese variety?
30. **Western** - Think meat! Serve ribs or brisket, baked beans, corn on the cob, and big mugs of cold lemonade and root beer. Get your grill ready!
31. **Submarine Night** - This completely customizable theme allows your guests to create their own sub masterpieces. Provide the sub rolls and sides and have guests bring their favorite toppings.
32. **Fall** - It's all apples and pumpkins for this event. Give your guests bonus points if

they can use both in one dish.

33. **Night at the Movies** - This can be a glamorous affair held on the evening of the Oscars or a night to focus on a favorite movie that's full of inspiring food.

34. **Favorite Flicks** - Instead of assigning a specific movie to your guests have them bring a dish inspired by their own favorite flick. Wonderful discussion is sure to ensue.

35. **Casseroles** - Casseroles create comfort any time of year, but on a cold evening this theme will leave everyone feeling warm, fuzzy and full.

36. **Meatless Mondays** - Vegetarian options take center stage on Meatless Monday (or whichever day of the week works for your event).

37. **Which Came First?** - You can debate this question over a meal of dishes prepared with either chicken or an egg.

38. **Cinco De Mayo** - Hooray for guacamole, tacos, enchiladas and chips any time of year, but especially around Cinco de Mayo!

39. **Grilled Cheese** - Gourmet cheeses, bread, and fun extras brought by your guests will make for a delicious and gooey evening. Make a menu board with some grilled cheese suggestions if your guests need inspiration.

40. **Rest in Peace** - This theme might be too dark for some, but if you're up for a great discussion ask your guests to bring their best representation of what they'd want to eat if they knew it was their last meal.

41. **Carryout Your Dish** - What could be easier? No one has to cook anything! Guests pick up a carryout dish and show up ready to eat. You're going to be everyone's favorite host or hostess!

42. **Nothing but Noodles** - So many of us associate noodles with ease and comfort. Be sure to make a request for some gluten free options and the possibilities of hot and cold dishes are endless.

43. **Best Story** - Everyone loves a great story! What food do you remember from a momentous occasion like getting engaged, going in to labor, receiving an adoption referral or getting into your top college? Ask your guests to replicate that dish and be prepared for a night of great story telling.

44. **City Theme** - Most large cities have distinctive foods they're known for across the country. Chicago's deep-dish pizza or Philadelphia's Philly Cheese Steaks are just two examples. Let your guests choose a favorite city to represent!

45. **Super Bowl** - Celebrating the Super Bowl is a fun even if you only watch for the commercials! Focus on the bowl part by having your guests serve their dish from a bowl or just go for a football theme.

46. **Rainbow meal** - Your table will be a feast for the eyes with this beautiful theme. Make sure to create a sign up so every color is represented and encourage your guests to wear the color of their dish or rainbow clothing.

47. **Roots** - Get to know your guests even better when they bring a dish inspired by their heritage. Of course you could also take this literally and serve dishes prepared with roots. Sweet potato casserole anyone?

48. **Wine & Cheese** - Study up on your wine and cheese pairings. Each guest could be

assigned a region to ensure a variety of both delectable options.

49. **Stick It** - The possibilities are endless, but all food must be served on a stick! It's easy to accommodate all your guests eating preferences with vegetarian and gluten free options. Don't forget some tasty dips!