🌿 The Circular Potluck: Your 5-Minute Zero-Waste Checklist

Brought to you by Sajaii - Hosting made intentional.

1. The Menu Strategy (The 40/40/20 Rule)

- [ ] **Foundation (40%):** Hearty grains, proteins, or pastas.
- [ ] **Seasonal (40%):** Fresh vegetables, salads, or fruit-based sides.
- [ ] **Signature (20%):** Appetizers, small bites, or curated desserts.
- **Pro Tip:** Use **Sajaii Signup Lists** to lock categories once they are filled to avoid "The Chip Trap" (too many snacks, not enough meals).

2. The Coordination Phase

- [ ] **Dietary Transparency:** Ensure every dish has a digital "Ingredients Note" in your Sajaii invite.
- [ ] **Portion Control:** Remind guests to bring "tasting portions" (enough for everyone to have a scoop) rather than 20 full-sized servings.
- [ ] **Serving Utensils:** Ask contributors to bring a dedicated serving spoon for their specific dish.

3. The Zero-Waste Setup

- [ ] **The "BYOC" Prompt:** Send a **Sajaii Polished Reminder** 24 hours before: *"Don't forget a reusable container for the leftover exchange!"*
- [ ] **Ditch the Disposables:** Set the table with cloth napkins and real glassware.
- [ ] **Bulk Beverage Station:** Prepare one large glass dispenser of a signature mocktail or infused water to eliminate aluminum cans and plastic bottles.

4. The "Closing the Loop" (End of Night)

- [ ] **Distribution Zone:** Designate a counter space for guests to divide remaining food into their brought containers.
- [ ] **Compost Prep:** Have a small bin ready for food scraps (citrus peels, crusts) to ensure nothing hits the landfill.

Ready to host without the headache?

Stop the group chat chaos and start planning with intention. Use **Sajaii** to design your invites with a custom AI poster, polish your invite text, and manage your zero-waste signup list in one place.

👉 **Plan your next event at Sajaii.com**