



Ronald McDonald
House Charities[®]
of Western New York

Keeping families close

COOKS FOR KIDS

Dinner Program for Volunteer Groups

After a long day at the hospital, parents are often too exhausted to cook. The “**Cooks for Kids**” program helps create a “home-away-from-home” by providing delicious meal for our guests.

Here’s how it works!

Choose the option best suited for your group.

1. For those who love to cook!

Companies, organizations, families & friends can come and prepare a home-cooked meal in our beautiful kitchen. Plan your menu, shop for all ingredients and arrive at the house at 4pm on your chosen date to prep, cook your meal and clean up as you go. You do not need to stay to serve or clean up after the meal.

Dinner should be served buffet style at 6pm.

Menu Suggestions:

- Meatloaf & mashed potatoes
- Chicken dishes ~ baked, stuffed, fried, chicken parmesan... *families “love” chicken*
- Roast pork or Roast beef dinners
- Baked ham and cheesy potatoes
- Lasagna, baked ziti, meatballs & sausages with homemade sauce
- Homemade soups with hot turkey or hot roast beef sandwiches
- Theme your menu: 4th of July, St. Patrick’s day, Easter, Thanksgiving, picnics, etc...
- Grilled specialties (summer only – we have a gas grill on site)

Meals should include an entrée, at least 2 sides & dessert.

2. For student groups

High school, college/university, & religious students. We suggest preparing a sandwich/sub bar, taco/fajita bar, homemade pizza & chicken fingers; also make a dessert or ice cream sundae bar. Groups clean up as they go.

- Minimum age is 14 or a freshman in High School

3. Sponsor a “take out night”

This is a perfect option for groups that have a hard time coordinating volunteer schedules to come and cook a meal. Just tap into the diverse Buffalo restaurant scene and order a take-out meal to be *delivered to the house by 5 pm*. Some suggestions include pizza and wings, Subway subs, platters from Wegmans & take out from an area restaurant.

- Use your imagination to provide a fun meal for our guests!

What you should know

- All food must be purchased for the sole purpose of preparing your meal at the Ronald McDonald House (exception is takeout). We have a fully stocked kitchen.
- All volunteers must be at least 14 years of age or Freshman in HS & supervised by an adult.
- Proper hygiene is essential during food preparation (washing hands, keeping hair pulled back, Gloves are available
- If you or a member of your group is not feeling well please do not come.
- We ask that the groups are no more than 10 people.
- **Plan to cook for 15-20 guests.** No need to supply drinks.
- Call before to confirm your date. Let us know your menu ahead of time to ensure variety.
- If you need to cancel, please call as soon as possible

To schedule a date, please call 716-883-1177 or email lhughes@rmhcwny.org