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” feel 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. **Dinner should be served buffet style at 6pm.**

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. “Breakfast for Dinner”. Minimum age is 14 and you need to be 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. Just tap into the diverse Buffalo restaurant scene and order a take-out meal to be delivered to the house by 4-5 pm. Some suggestions include Pizza and wings, Subs, platters from Wegmans, Salsarita’s & take out from an area restaurant.

**Some Menu Suggestions:** Use your imagination to provide a fun meal for our guests!
- Dipper Day – Chicken fingers, Cheese sticks, French fries, Pizza logs, Fried veggies We have an air fryer.
- Chicken dishes ~ baked, stuffed, fried, chicken parmesan… *families “love” chicken*
- Roast pork or Roast beef dinners- with potatoes and vegetables!
- Baked ham and cheesy potatoes
- Spaghetti, Lasagna, baked ziti, meatballs & sausages with homemade sauce
- Homemade soups. We have an Insta Pot!
- Sliders, soups, salad, pasta salads and fruits salad.
- Stir Fry with rice – chicken, pork, beef, or roasted vegetables
- Theme your menu: Greek, St. Patrick’s, Easter, Thanksgiving, Picnics, Halloween, Super Bowl.
- Homemade Individual Pot Pies
- Taco Bar – this is good for our High School and College groups
- Grilled specialties (seasonal – we have a gas grill on site)

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

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. No food can be made ahead of time.
- All volunteers must be at least 14 years of age, a freshman in HS & supervised by an adult or advisor.
- 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.

You can now sign up online! Visit our website [www.rmhcwdn.org](http://www.rmhcwdn.org) for our online Cooks for Kids Calendar
You will receive a “Booking Confirmation” and when it gets closer to your date you will receive a reminder.
If you need to cancel or change a date you can do that online or email a request to lhuughes@rmhcwny.org

For more menu ideas visit us on Pinterest [https://www.pinterest.com/rmhcwdn/](https://www.pinterest.com/rmhcwdn/)