

Preparing Meals for Guests at Kathy's House

ALL VOLUNTEERS MUST BE UP TO DATE WITH THEIR COVID VACCINE INCLUDING THE BOOSTER SHOT. VOLUNTEERS ARE ASKED TO BRING THEIR VACCINE CARD THE NIGHT OF THE DINNER.

Thank you for considering making a meal at Kathy's House! Our guests often share with us how much they appreciate having a home cooked meal. By cooking a meal, you are providing a break for our families from eating out, going to a vending machine, or just skipping a meal. You will truly leave knowing that you have made a difference.

General Guidelines

Group Size– No more than 6

If you are experiencing any cold, or flu symptoms please refrain from coming to Kathy's House.

We also try to keep a fragrance-free atmosphere as many of our guests are extremely sensitive to fragrances.

Details

- Dinner is served at 5:00 pm Monday thru Friday.
- We encourage you to eat with the guests.
- Because we do not have a full-time cleaning staff, please allow time for your group to clean up after cooking.
- We ask volunteers to prepare for 40 people when planning a meal.
- **We encourage healthy meals with fresh, organic ingredients whenever possible.**
- You may cook on-site and use our equipment or cook off-site and bring in your meal.
- Please no live flowers/plants for decorations.

What to Bring

- Please bring all the ingredients to prepare your meal.
- We have a fully equipped kitchen including pots, pans, utensils, plates, cups, serving dishes, ice, coffee, 4 microwaves and 4 stoves/ovens.
- Often our cookware has had lots of use so if you have a favorite pot to cook in to make your favorite dish, feel free to bring it and please take it back as soon as you are done. We have food storage containers.

Menu ideas

- Please send your menu to Marie, Volunteer Coordinator prior to your meal at marieg@kathys-house.org. We post this information for our guests.
- Labeling the dishes is very helpful for our guests who may have questions or concerns about food allergies or sensitivities.
- If the meal contains nuts, please note this by the dish.
- Bring copies of your recipes. Guests often ask for them! We can make copies of your recipes in the office.

Dinner ideas

Lasagna or spaghetti, using ground chicken or turkey
Casseroles, using chicken, turkey, vegetables
Theme meals: Mexican, Chinese, etc.
Hot or Cold Sandwiches

Salads
Cooked veggies
Cut-up veggie tray
Fresh fruit
Desserts, cookies