

What's Cookin' at the Ronald McDonald House?

We are so glad your group has planned to prepare a meal for the families staying at the Ronald McDonald House of Ann Arbor. Many families staying at our house do not have the time or energy to prepare a full meal at this time in their lives, so your meal is greatly appreciated.

Meal Planning - The following steps are suggested, so your meal preparation goes as smoothly as possible:

- To maintain a restful atmosphere for our families, your group size **MUST** be limited to **no more than 8 people**, ages **16 years and older**. (If group is comprised entirely of those under 18, and adult aged 18 or older must provide supervision at all times).
- Call a manager at 734-994-4442 (**Mondays through Thursdays**) to schedule a date for your meal.
- Plan to prepare a complete meal that includes an entree, vegetable and/or fruit, bread and a homemade dessert.
- **Notify us of your menu** - we try to coordinate dinners to avoid duplicate menus for the families. **Friday night is taco night at the House and Saturday night is pasta night**. You may prepare another entree on either of these nights, but we ask you do not prepare tacos or pasta on other nights.
- Please expect to prepare food for 35-40 people. While 35 people may not be in the dining room eating your meal when you are at the House, the others will enjoy the leftovers you put in the community refrigerator when they return later from the hospital.
- Bring the necessary food items with you as we may not have the food you need. No beverages need to be supplied as they are available at our House.

Arrival & Check-In:

- Please check in at our office upon arrival to meet the manager on duty and request an orientation to find your way around the kitchen.
- Coats, purses, and any other personal items should be left in the office area.

Meal Preparation:

- Prepare your meal in our kitchen or bring your meal ready to serve.
- Please ask the staff person or office volunteer if you have any questions regarding kitchen procedures, etc.

Serving the Meal:

- Plan to serve the meal from 6:00-7:00 pm. buffet style.
- Ask the staff person or office volunteer to page our families when your meal is ready to be served.

Clean-Up:

- Clean-up can begin at 7:00 pm. Any leftover food should be put in plastic storage containers, labeled with the contents and date, and put in the **Community Refrigerator**.
- Baked goods and other items not needing refrigeration can be covered with plastic wrap, dated and left out on the kitchen islands.
- Please clean the kitchen counters, put all dirty pots, pans, kitchen utensils, and dishes in the dishwashers, wipe down the stoves (& burner pans) and sweep the kitchen floor. Cleaning supplies are located in the storeroom near the pop machine in the dining room.

Thank you!