



Dinner on the House Guidelines

Thank you in advance for providing a meal for our guest families. Your generous support helps the Ronald McDonald House of Northwest Ohio “keep families together”. Ronald McDonald House is for families with seriously ill or injured children. Sick children do not always follow schedules and family members will eat when their time allows for it. We highly recommend you consider this when planning your menu. You will want to prepare something that can be warmed up at a later time if necessary.

Please be aware of the following guidelines before preparing a meal at our House. They may help make your experience more pleasant for your volunteers and our families.

- ♥All meals must be scheduled in advance. To schedule a meal at the Ronald McDonald House of Northwest Ohio, please call 419-471-4663 ext.6107. We also encourage breakfast, brunch and lunch.
- ♥All group members must be free of contagious illnesses (e.g., chicken pox, flu, colds, strep throat, etc.) when volunteering at our House. Everyone preparing food should use good hygiene practice (i.e., washing hands thoroughly and often, etc.) Please note we highly recommend wearing gloves and hair ties while preparing food. We provide gloves in our kitchen.
- ♥Due to limited kitchen and dining capacities, please limit your group size to no more than eight people total. All members of a group must be 18 years or older, unless supervised by an adult. Please have one adult per five children under the age of 18.
- ♥Your group should arrive at 4:00 p.m. to start evening meal preparations. Evening meals should be served at close to 6:00 p.m. as possible. For other meals please allow at least one hour prep time. Breakfast is typically served at 8:00am, brunch at 10:00am and lunch at noon.
- ♥Meals must be prepared in our kitchen. Because we do not charge the families for this service we request that your group provides their own ingredients if possible. The House does receive donations of food occasionally. Feel free to stop in and shop our pantries before doing any grocery shopping. All meals are served buffet style. We have several crock pots available. Please use the liners we have provided for them. This allows for easier clean up. Your group is responsible for cleaning any dishes used in preparation, emptying trash, sweeping and/or mopping the floor. Please leave the kitchen as clean (or cleaner!) than you found it.
- ♥Prepare enough food for at least thirty (30) people. We recommend you call the day prior to preparing your meal to get an accurate head count. If your group is planning to stay for dinner, please increase your food to accommodate your group.
- ♥Some popular menu suggestions include soup and sandwiches, baked potato bar, pizza, casseroles, cold pasta salads, bratwursts, hamburgers, chicken, (a gas grill is always available), cookies, cakes and pies, etc. Please do not hesitate to create your own special menu! We recommend you avoid spaghetti and taco's if possible.
- ♥Leftover food will be dated and put away by our Ronald McDonald House staff. No food is ever wasted and is often eaten by families returning to our House late at night or the next day.
- ♥Please limit your photographs to your group only. Due to our families' confidentiality, their photographs may not be taken.
- ♥If your group would like a tour of our House, please speak to our Event and Volunteer Coordinator when you schedule your meal. This allows for advance planning. We suggest some one from your volunteer group schedules a time in advance to tour the kitchen. If the Guest Service Manager is assisting a family in crisis you might have to wait before you can start using the kitchen if you are not familiar with this area.
- ♥Please note that our families who are staying at our House are going through a stressful time. Please remember to respect their needs by keeping our environment at our House peaceful and friendly.