

Health and Safety

1. For the safety of our children and parents, ALL participants of this program and visitors to our House should be healthy: free from fever, cough or colds, or stomach virus symptoms. We encourage frequent hand washing while in the House and gloves are available and required when handling ready to eat food.
2. Never touch ready-to-eat foods with bare hands. Food safe gloves are required while preparing ready to eat foods.
3. All kitchen surfaces must be wiped down with antibacterial kitchen cleaner before and after food preparation.

Meal Suggestions

Would you like some other ideas on what to plan for dinner? While ziti and lasagna are easy to prepare, they are served frequently at the House. Check this list of suggestions of meals that have worked well in the past. You may use any of the following ideas or feel free to prepare something you don't see on the list.

Beef Meals

Beef Stew
Beef Tips and Gravy
Pot Roast
Stir Fry Beef

Chicken Meals

Barbeque Chicken
Chicken Cacciatore
Chicken Fajitas
Chicken Marsala
Chicken Parmesan
Garlic Chicken
Lemon Chicken
Sweet & Sour Chicken
Stir Fry Chicken
Stuffed Chicken Breast

Hamburger Meals

Chili
Goulash
Meat Loaf
Sloppy Joes
Swedish Meatballs
Tacos

Bigger Meals

Turkey Dinner
Roast Beef Dinner
Baked Ham Dinner
Corned Beef & Cabbage Dinner

Pasta Sides

Stuffed shells
Lasagna
Fettuccini Alfredo
Baked Macaroni & Cheese

Side Dishes

Baked Potatoes/ Baked Potato Bar
Mashed Potatoes
Oven Roasted Potatoes
Rice
Egg Noodles
Perogies
Baked French Fries
Pasta Salad
Potato Salad

Veggies

Broccoli
Carrots
Cauliflower
Corn
Corn on the Cob
Green Beans
Green Bean Casserole
Peas
Salad
Squash
Zucchini

