



## Before you come:

- Check our [Meal Calendar](#) on our website and find an available date.
- Email our Volunteer Manager, Diana, at [diana@rmhc-richmond.org](mailto:diana@rmhc-richmond.org) to reserve the date you'd like to come prepare a meal.
- Purchase ingredients for a meal large enough to feed 10-12 hungry people (desserts and beverages are optional).

## When you arrive:

- Arrive 1 – 2 hours in advance.
  - Breakfast ready by 9:30 am
  - Dinner ready by 6 pm
- Please only bring your ingredients. We have plenty of cooking supplies and utensils.
- Meals should be ready to be served buffet style. Please don't be disappointed if our families are at the hospital at that time. They will happily enjoy the meal when they arrive back at the house later.



## FAQs

- **How many people can I bring with me?**  
No more than 10.
- **Do I have to prepare all of the ingredients in the Ronald McDonald House kitchen?**  
Yes, all food must be prepared on site, in a commercial kitchen, or purchased from a store.
- **Where should I park?**  
Either across the street from the house or on one of the side streets (Davis, Strawberry, or Grace).
- **Do you have extra ingredients like salad dressing, oil, butter, eggs, or seasonings?**  
Sometimes. We rely on the community to keep our pantry stocked. Please call ahead of time to make sure we'll have enough.



## Favorite Meals

- Meatloaf, mashed potatoes, carrots
- Taco night
- Fried chicken, coleslaw, baked beans,
- Make your own pizza
- Enchiladas, beans and rice
- Grilled cheese and soup
- Shepherd's/chicken pot pie
- Stir fry, noodles, and rice
- Chicken fingers and mac and cheese
- Roast Beef, potatoes, veggies
- Salad Bar
- Barbecue, corn on the cob
- Sloppy Joes
- Chicken parmesan
- Chili and cornbread
- Hamburgers and hot dogs
- Baked potato bar
- Chicken kebabs, veggies, hummus, couscous
- Pork tenderloin and roasted vegetables