

**Volunteering to do a Dinner at Kevin Guest House (KGH)**

Joanne Janicki coordinates the dinner program at KGH. Reach her at [msbuffalo14210@gmail.com](mailto:msbuffalo14210@gmail.com) or 716-341-6912. The dinner schedule is named “KGH Dinners” and it is posted on Goggle Calendar in blue.

We appreciate receiving your menu no later than the Friday morning before your dinner as we post the menus for guests in the weekend newsletter. We ask that you make a meal for 12-15 people. While a smaller group may sit at the dinner table that night, the leftovers are appreciated by those who linger at the hospital until visiting hours are over.

Please plan your dinner for a Monday thru Thursday. Dinner is served at 6 pm. You can set up a “serve yourself station” in the kitchen or family style in the dining room.

An example of a typical guest dinner would be a main dish/ casserole, a starch and vegetable dish as appropriate, a salad, bread/rolls and a dessert. Coffee and tea are provided by KGH. You are also welcome to bring wine or beer, soda, lemonade, ice tea, etc.

**Food Preparation:** You may prepare your menu items at home and bring to the house and reheat or you are welcome to use the fully equipped kitchen for prep. The kitchen has a 6 burner stove, warming oven, microwave, professional refrigerator, 2 dishwashers, china, silverware, serving utensils.

Please use safe food preparation guidelines: All fresh produce should be sufficiently washed, meat cooked to appropriate temps to reduce risk of food borne illness, etc.

***Some guests are immune compromised. Please avoid dishes with:***

*Raw grapes, cherries and berries; vegetable sprouts; raw scallions or leeks; raw or undercooked (rare or medium, medium-well done) meat, fish, poultry and eggs; smoked fish, lox, pickled fish, raw clams, or oysters; under cooked or raw eggs; sharp cheddar (uncooked), bleu or Roquefort cheese, soft-cheeses like feta, brie, camembert (these can be served “on the side”)*

**Serving & Clean-up:** You are responsible for setting the table. KGH provides linens, dishes, and flatware.

Clean-up consists of clearing the dining room table, loading dishwashers, wiping down the stove, counters and table tops. Leave leftovers in containers or wrap them with saran and place in fridge. Mark the contents so we know what is in the containers.

**Feedback:** Your final task is to let us know how things went at your dinner. We need to know what works and what doesn’t. Your feedback is important.

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