

Hotel de Zink Meal Providers

Main Dish Suggestions:

Fried/roast/grilled chicken

Barbequed burgers/sausages

Meat loaf

Baked ham

Pork or turkey tenderloins

Enchiladas, tamale pie, shepherd's pie, fixings for tacos

Lasagna, macaroni and cheese

Stew, chili, chicken casseroles

Hotel de Zink clients really seem to like meat. If a Meal Volunteer doesn't cook, suggestion might be pizzas or (rarely) a purchased lasagna. If we have vegetarian clients, food providers could consider options such as adding veggie burgers/tofu dogs to a BBQ, or making a veggie side dish that could serve as a main dish, etc.

Salad/side dish Suggestions:

Greens salad, crudités (carrot sticks, etc.) with ranch dressing, coleslaw

Macaroni/pasta salad

Fruit salad (check with dessert person)

Southwestern corn/bean salad

Roasted vegs, cooked green vegs, potatoes.

Drink Suggestions:

Fruit juices, lemonade, sparkling water, iced tea, **no sodas**.

Juices and milk will also be needed for breakfast.

Dessert Suggestions:

Pieces of fruit, watermelon

Individual ice creams/popsicle,

Cookies and brownies have been the most popular.

For some reason, pies and cakes don't seem to be as well received.