

## DILWORTH SOUP KITCHEN

### “SPONSOR A MEAL” GUIDELINES

- Coordinate with Dilworth Soup Kitchen to arrange a date your group would like to sponsor a meal.
- We serve 200 guests every Monday and every Friday and the meal would need to be enough to provide 200 servings.
- Suggested options for sponsoring a meal:
  - Fund one lunch of 200 meals. Our volunteer staff prepares freshly cooked meals every week, costing approximately \$600 to fund a lunch service for 200.
  - Sponsor “Meatloaf” Monday
    - Have each member of your team make 1 or more meatloaf(s), preferably using the same recipe (our kitchen team can provide the recipe if you prefer)
    - Enough meatloaf is needed to make 200 servings  
*Note: It takes approximately 25 pans of meatloaf, size 9” x 4”*
    - The DSK kitchen team will make the rest of the side dishes to serve along with this main course
    - Bake and refrigerate or freeze the meatloaf(s)
    - Deliver cooked, unfrozen meatloaf to DSK between 8:00 and 8:30 the morning to be served (we can make arrangements to meet you the day before if this is not convenient).
    - DSK kitchen staff will slice, reheat and add topping/sauce
  - Sponsor “Lasagna Love” Friday
    - Each of your team members would prepare one or more dishes of lasagna (our kitchen team can provide the recipe if you prefer)
    - Enough Lasagna in total is needed to make 200 servings  
*Note: It takes approximately 16 dishes of lasagna, size 9” x 13”*
    - The DSK team will make any side dishes to serve along with the entree.
    - Bake and refrigerate or freeze the lasagna
    - Deliver the cooked and unfrozen lasagna to DSK between 8:00 a.m. and 8:30 a.m. on the morning to be served (we can make arrangements to meet you the day before if this is not convenient).
    - DSK kitchen staff will reheat and cut prior to serving
- Contract with an outside food service provider of your choice and have them make and deliver a meal service for 200, coordinating with DSK on the specifics.
- Other options of your choosing in coordination with the Dilworth Kitchen Team

*“Nourishing Our Community”*