

🌟 Summary

The meeting focused on discussing the kitchen operations, menu expansion, and upcoming events, with an emphasis on improving customer satisfaction and profitability. Key decisions included exploring new menu items and planning for renovations while addressing operational challenges.

📅 Outline 9-3-24 House Committee Meeting 10:00 am

1. Kitchen Operations and Menu Feedback •

The kitchen has been performing well, but there were complaints about burger sizes and flavor in dishes like eggs.

Charlie noted that the kitchen is currently not profitable due to high labor costs and low customer volume.

A suggestion box will be implemented to gather customer feedback on menu items.

2. Menu Expansion Ideas •

Suggestions for new menu items include shrimp tacos and pulled pork sandwiches, which were positively received.

Salsa was proposed to accompany Mexican dishes, enhancing the menu variety.

The idea of having daily specials was discussed to keep the menu fresh and engaging.

3. Contract and Operational Discussions •

A written proposal for the kitchen contract is needed for the House Committee's review.

Concerns were raised about insurance and shared responsibilities regarding kitchen use by volunteers.

Charlie expressed the need for a consistent six-day operation to attract more customers.

4. Upcoming Events Planning •

Plans for a New Year's Eve dinner and Thanksgiving meal were discussed, including pricing and menu options.

The importance of ticketing for these events was highlighted to manage attendance and costs effectively.

Charlie will work on a website to promote events and attract more members.

5. Kitchen Renovation Proposal •

A proposal for refurbishing the kitchen is in progress, with a contractor scheduled to provide a quote.

The need for new equipment and electrical updates was emphasized to improve kitchen functionality.

The historical status of the building was noted, which may impact renovation plans.

6. Additional Improvements and Suggestions •

Charlie suggested adding a soda machine to increase beverage options and profitability.

The cleanliness of the kitchen and surrounding areas was discussed, with plans for power washing and maintenance.

Coordination with the handyman for necessary repairs and improvements was agreed upon. Meeting Adjourned 11:40