

Camp Kawartha - Menu for Group Rentals 2016

- Meals are served buffet style or family style (one person “hopper” from each table takes a tray of food from the kitchen, back to their table.)
- Please note that we are able to accommodate most food allergies and/or dietary needs, but there may be additional fees for special requests. Participants with dietary preferences are more than welcome to bring their own nut-free supplies or “brand name” items.

**** Please note that because we are a nut-safe facility, IT IS IMPERATIVE THAT YOUR GROUP DOES NOT BRING ANY FOOD OR SNACKS THAT CONTAIN NUTS OR TRACES OF NUTS. We strongly request that you read all food labels carefully to ensure that no nut products or products containing traces of nuts are brought into the camp.**

- Please contact the camp if you have any questions or would like assistance in selecting meals for your group.

This menu selection sheet must be submitted a minimum of 3 weeks prior to your arrival, (along with food allergies/concerns) otherwise our kitchen staff will choose the menu for you.

Name of Group: _____ Dates on site: _____

BREAKFAST: We can't decide @, please provide a suitable meal for our group based on food allergies & dietary needs provided

Note: Tea & coffee, juice, cereal with milk and seasonal fruit are always served with breakfast.

Sat Sun

Entree: (choose 1 of the following for each breakfast)

- Eggs – scrambled, boiled with toast and hash browns
- Pancakes or french toast with sausage or bacon
- Breakfast sandwiches with egg, cheese, ham
- Quiche – vegetarian or ham & cheese
- Continental breakfast - croissants, granola, yogurt and fruit smoothies
- We would like oatmeal in addition to our entrée

SNACKS (3 snacks/day will be one of the following, kitchen's choice):

Note: Fruit, milk, water, tea & coffee are always available at snack times

Examples of snacks:

Homemade cookies
Homemade muffins
Rice Krispie squares
Cheese & crackers
Tortilla chips & salsa
Popcorn/Pretzels/Bits n' Bites
Pita bread & hummus

Check below if you would like to add:

Friday Saturday
 Hot Chocolate

Camp Kawartha - Group Menu

LUNCH: We can't decide ☹, please provide a suitable meal for our group based on food allergies & dietary needs provided

Note: Soup, salad, cold beverage, tea & coffee is always served with lunch.

Sat Sun

- Entrée:** (choose 1 of the following for each day)
- Grilled Cheese
 - Chicken Wraps (Caesar or Santa Fe or Greek)
 - BBQ Pulled Chicken
 - Beef Tacos
 - Make your own Subs/Pitas/Wraps
(includes: lettuce, tomatoes, cheese, pickles, mayo, mustard etc.)

Please choose 4 of the following fillings:

- | | |
|--|------------------------------------|
| <input type="checkbox"/> Ham | <input type="checkbox"/> Egg Salad |
| <input type="checkbox"/> Roast Beef | <input type="checkbox"/> Tuna |
| <input type="checkbox"/> Chicken Salad | <input type="checkbox"/> Hummus |

Sat Sun

- Homemade Pizza
- Homemade Macaroni & Cheese
- Chili and fresh baked bread
- Special Request: _____

Notes:

DINNER: We can't decide ☹, please provide a suitable meal for our group based on food allergies & dietary needs provided

Note: Each meal will have a seasonal vegetable, a salad and a starch. Milk, Tea and Coffee are always served with dinner (* Friday dinner is optional)

***Fri Sat** (choose 1 of the following)

- Roast Chicken Legs
- Pasta and sauce with garlic bread
- Chili with fresh baked bread
- Chicken stir fry with vegetables and rice
- Fajitas with all the fixin's
- Shepherd's Pie
- Perogies and Sausage
- Special Request: _____

Types of Salad include:

- Caesar
- Mixed Baby Greens
- Garden Salad
- Coleslaw

Types of Starch include:

- Baked potatoes
- Roasted potatoes
- Scalloped potatoes
- Brown or Basmati rice pilaf
- Mashed Potatoes
- Garlic Bread
- Dinner Rolls

Dessert: (choose 1 of the following)

- Ice cream sundaes
- Brownies
- Cake: chocolate, vanilla, or carrot
- Apple Crumble
- Surprise (let the kitchen create a dessert!)
- Special Request: _____