

MEALS AND DINING

BE OUR GUEST!

Our modern kitchen and food service staff are here to make meal planning easy for you. In addition to your main entrée, each meal is accompanied by fresh fruit and/or a salad bar. Camp is able to provide anything from a casual lunch to a fine dining experience for weddings, corporate retreats, banquets, and more. Meals can be served “family style” at each table, or buffet-style for convenience.

Rental groups are also welcome to bring their own food that does not require preparation. Please note that, due to health code and licensing requirements, we are unable to allow use of our kitchen facilities by rental groups.

Dietary restrictions? Never fear! Individuals with special dietary needs may bring food to be stored and prepared by our kitchen staff. We are also able to accommodate various dietary restrictions within our regular meal offerings, including vegetarian and gluten-free options. Please contact us in advance to discuss any special dietary needs.

SNACKS

Fresh fruit and coffee or tea are available 24 hours a day in Cheff Lodge—help yourself! Snacks are available upon request, for an additional charge. Please contact us in advance to add snacks to your group’s menu. Snack options may include:

- Assorted Baked Cookies
- Cheese and Cracker Tray
- Fresh Fruit or Vegetables and Dip
- Soft Pretzels with Mustard
- Oven-Roasted S’mores
- Tortilla Chips and Salsa

BREAKFAST

All continental or hot breakfasts include fresh fruit, assorted cereals, oatmeal, coffee, tea and juice. Breakfast options may include:

CONTINENTAL BREAKFAST: Assorted muffins, bagels with cream cheese, English muffins, yogurt.

HOT BREAKFAST: Biscuits and sausage gravy, breakfast burritos, scrambled eggs, French toast sticks or slices, pancakes, vegetarian breakfast casserole, hash browns, turkey sausage links or patties, bacon or ham.

LUNCH AND DINNER

All lunches and dinners are served with juice, tea, coffee, milk, and two sides. The salad bar and hot bar are also available. Side dishes are at the discretion of our Food Service Director and are chosen to best compliment your entrée. Lunch and dinner options may include:

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| Hot dogs / chili dogs | Hamburgers |
| Pizza | Grilled cheese or grilled ham and cheese |
| Chicken patty sandwiches | Meatball subs |
| Sloppy Joes | Spaghetti and meatballs |
| Corn dogs, | Chicken nuggets |
| Sub sandwiches | Baked chicken |
| Honey glazed ham | Roast turkey and stuffing |
| Tacos | Asian stir-fry with veggie egg rolls |
| Chicken fajitas | Fettuccine Alfredo |

DESSERTS

When served with a meal, dessert is chef’s choice. However, please let us know if there is something specific we can make for your group. A few of our favorite dessert options include:

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| Churros | Brownies |
| S’mores bars | Cookies (sugar or chocolate chip) |
| Cake (various flavors) | Rice Krispy Treats |

