



FOR YOUTH DEVELOPMENT®
FOR HEALTHY LIVING
FOR SOCIAL RESPONSIBILITY

YMCA Camp at Horsethief Reservoir

Menu Selection

Name of Group _____

Dates of Stay _____

Y-Camp is a Peanut and Tree Nut Free Facility throughout the Camp.

This includes all Peanuts, all Shelled Nuts, Almond Milk and Peanut Butter.

Please refrain from bringing these items into the Camp.

All meals are provided through our full service kitchen. No outside catering is permitted without approval. Our team works to accommodate most if not all food allergies and lifestyle choice restrictions. We ask that each group notify us in advance of any food allergies and dietary restrictions.

Your menu selections and dietary restrictions must be received at least **14 days prior to the event**. If you choose not to make your own selections or it has not been received the Kitchen Manager will select the menu for you. Because we can have multiple groups in the camp at any one time, the first group to make reservations can select the meals. The only exception to this is if the group decided to have a premium meal/s. Please consider all food allergies and dietary restrictions when choosing your menu.

Please fill in number of people in group: Adults: _____ Youth: _____

Dietary Restrictions: Vegetarian _____ Vegan _____ Gluten Free _____ Dairy Free _____ Soy _____

Fish _____ Shell Fish _____ Peanut _____ Tree Nuts _____ *(We are a Nut Free Facility)*

Other _____

The Lodge is open 24 Hours for your convenience, during your stay.

Fresh Whole Fruits are available throughout the day (Assortment of Bananas, Apples, Oranges and Stone Fruits)

Our Beverage Bar includes: Coffee, Assorted Teas, Hot Chocolate, Cappuccino, Spiced Apple Cider, Assorted Juices, Milk, Water and Ice. Freshly brewed coffee is available from 6am to 8pm. Individual Bottles of Chocolate Milk are available upon request for additional \$.50 per person. *(Note: Hot Chocolate, Cappuccino, and Spiced Apple Cider only available in the Spring and Fall.)*

All Breakfast Options come with a choice of either a Cold or Hot Cereal Bar, Yogurt and Granola.

Cold Cereal includes all of the following: Frosted Flakes, Cinnamon Toast Crunch, Raisin Bran, Cheerios, Rice Krispies, and Corn Flakes. One of these cereals based on availability: Apple Jacks, Frosted Mini Wheats or Special K with Berries.

Hot Cereal includes one of the following choices: Oatmeal, Grits or Cream of Wheat, all served up with assorted dry fruits and additional condiments.

Lunch and Dinner include Appropriate Salad Bar for Your Selection.

As The Y Camp at Horsethief tries to accommodate different foods and choices with each meal or snack, but sometimes you find you don't like any of the Y's choice. Please let us know as we can work with you to provide meals or snacks that your group would enjoy, from special dietary requirements and restrictions, to completely different options or adding on additional items. We strive to make all meals hassle free when your group is here.

Breakfast Choices: \$8.50 per Person. Served Buffet Style by the Y-Staff

All meals include a Vegetarian, Vegan, Gluten Free or other Dietary Restrictions Option as noted for your Group.

On the Go Breakfast

Breakfast Sandwich with a Scrambled Egg Patty, Cheese and choice of either Bacon or Sausage Patty on an English Muffin, served with Y-Camp Mini Hash Browns, and Chef's choice of fruit. Includes a Choice of Cold or Hot Cereal Bar along with Yogurt and Granola.

The Southern Style

Biscuits and Gravy, Scrambled Eggs, Hash Browns, and Chef's choice of fruit. Includes a choice of Cold or Hot Cereal Bar along with Yogurt and Granola.

Camp Big Breakfast

Choice of Scrambled Eggs or Egg White Omelet with Peppers and Cheddar, American Fries with Peppers and Onions, Y-Camp Mini Hash Browns, Bacon, Sausage Patty, Turkey Sausage or Polish Kielbasa, Biscuit, English Muffin or Cinnamon Roll, Assorted Jellies and Jams, and Chef's choice of fruit. Includes a choice of Cold or Hot Cereal along and Yogurt and Granola.

The Lumber Jack

Pancakes with assorted syrups and butter. Choice of Sausage Links, Turkey Sausage or Bacon, Chef's choice of fruit. Includes Cold or Hot Cereal along with Yogurt and Granola. Add Chocolate Chips or Blueberries to your pancakes for an additional \$0.50 per person. Add Scrambled Eggs to the above for an additional \$1.00 per person.

The Lumber Jill

French Toast with assorted syrups and butter. Choice of Sausage Links, Turkey Sausage or Bacon, Chef's choice of fruit. Includes Cold or Hot Cereal along with Yogurt and Granola. Add Scrambled Eggs to the above for an additional \$1.00 per person.

The Squares

Belgium Style Waffle with assorted syrups and butter. Choice of Sausage Links, Turkey Sausage or Bacon, Chef's choice of fruit. Includes Cold or Hot Cereal along with Yogurt and Granola. Add Scrambled Eggs to the above for an additional \$1.00 per person.

The Tex-Mex 1

Breakfast Enchiladas with Eggs, Cheese, Chorizo Sausage and Enchilada's Sauce wrapped in a Tortilla, topped with Sauce and Cheese. Skittle Potatoes. Salsa Sour Cream, Jalapeños and Guacamole with Chef's choice of fruit. Includes Cold or Hot Cereal along with Yogurt and Granola.

The Tex-Mex 2

Breakfast Burrito with Eggs, Cheese, Hash Browns, and choice of Sausage or Bacon wrapped in a Tortilla. Salsa Sour Cream, Jalapeños and Guacamole with Chef's choice of fruit. Includes Cold or Hot Cereal along with Yogurt and Granola.

The TTC – The Camp's Favorite

Tater Tot Casserole made with Tater Tots, Crumble Pork Sausage, Eggs, Milk, assorted spices and cheeses with Chef's choice of fruit. Includes Cold or Hot Cereal along with Yogurt and Granola.

The Frittata

Spinach, Onions, Sun-Dried Tomatoes, Eggs and Cheese served with Y-Cam Mini Hash Browns, Croissant with Jellies and Jams, with Chef's choice of fruit. Includes Cold or Hot Cereal along with Yogurt and Granola.

Y-Camp Continental – *This is Self-Served*

Assorted Bagels, Breads and Muffins, with Cream Cheese, Butter, Jellies and Jams. Diced Peaches and Cottage Cheese. Includes Cold or Hot Cereal along with Yogurt and Granola. Add Scrambled Eggs to the above for an additional \$1.00 per person.

Premium Breakfast Options - \$13.00 per Person Served Buffet Style by the Y-Staff

The Northwestern

Fuji Apple Stuffed French Toast with Fire Roasted Fuji Apple Syrup and Country Ham, Fresh Fruit Salad, Includes Cold or Hot Cereal along with Yogurt and Granola.

The Midwestern

Stuffed Cheesecake French Toast, served with a Hot Mix Berry Compote, Smoked Polish Kielbasa Sausage, Chef's choice of Fresh Fruit. Includes Cold or Hot Cereal along with Yogurt and Granola.

The New Yorker

Over Easy Eggs served over Corn Beef Hash, Toasted Bagel with Cream Cheese, and Chef's choice of Fresh Fruit. Includes Cold or Hot Cereal along with Yogurt and Granola.

The Southern

Southern Fried Chicken Steak with Sausage Gravy, Scrambled Eggs, Biscuits, Grits, and Chef's Choice of Fresh Fruit and Cinnamon Rolls, Includes Cold or Hot Cereal along with Yogurt and Granola.

Premium Breakfast Options - \$15.00 per Person Plated

The Southwestern

Bacon and Poached Eggs served on top of Jalapeno Corn Bread with a Fire Roasted Tomato Hollandaise Sauce, Breakfast Potatoes with Peppers and Onions, Red and Green Grapes. Includes Cold or Hot Cereal along with Yogurt and Granola

The New England

Rosemary Biscuit Egg Benedict with a Cheese Sauce, served with either Poached or Over Easy Eggs. Along with Roasted Tomato and Arugula Salad, Chef's Choice of Fresh Fruit. Includes Cold or Hot Cereal along with Yogurt and Granola.

Cold Salmon Breakfast Plate

Norwegian Smoked Salmon, Sliced Red Onions, Tomatoes, Capers, Cream Cheese and a Toasted Plain Bagel. Fresh Fruit Salad. Includes Cold or Hot Cereal along with Yogurt and Granola.

European Breakfast Plate

Over Easy Eggs, Bangers, (*Bratwurst*), Roasted Tomato Half, Sauté' Mushrooms, Baked Beans and English Muffins with assorted Jams and Jellies, Fresh Fruit Salad. Includes Cold or Hot Cereal along with Yogurt and Granola.

Premium Breakfast Options - \$12.00 per Person Plated

Fruit Plate

Slices of Watermelon, Pineapple, Cantaloupe and Honeydew, Strawberries and Grapes. Served with Cottage Cheese and Toasted Cinnamon Raisin Bread. Includes Cold or Hot Cereal along with Yogurt and Granola

As The Y Camp at Horsethief tries to accommodate different foods and choices with each meal or snack, but sometimes you find you don't like any of the Y's choice. Please let us know as we can work with you to provide meals or snacks that your group would enjoy, from special dietary requirements and restrictions, to completely different options or adding on additional items. We strive to make all meals hassle free when your group is here.

Lunch Choices.

All meals include a Vegetarian, Vegan, Gluten Free or other Dietary Restrictions Option as noted for your Group.

Lunch include Appropriate Salad Bar and Relish Tray for Your Selection. All Lunch Entrée's include one side unless noted.

Any Lunch Option can be for Dinner for an additional \$2.00, just add any Regular Dessert

If you prefer a Plated Salad the following are included and replace the Salad Bar.

Y-Camp House Salad – Mixed Greens, Grape Tomatoes, Sliced Cucumbers, Red Onions, and Croutons

Caesar Salad – Chopped Romaine Lettuce, Croutons, Caesar Dressing and Parmesan Cheese.

Premium Plated Salads are an additional \$1.00 Per Person charge and replace the Salad Bar. Does not include Lunch Salad as listed below.

Salad Dressing are as follows, note that only Five Dressing are available per meal and go along with the Salad Bar Theme: Ranch, Blue Cheese, Thousand Island, Golden Italian, Red Raspberry, French, Greek, Poppy Seed, Caesar, Honey Mustard, Balsamic, Asian Sesame, Southwestern Ranch, and Catalina.

Fruit of the Day is included with each Lunch Entrée.

\$9.00 per Person. Served Buffet Style by the Y-Staff

Classic Grilled Cheese

American Cheese grilled between slices of either White or Wheat Bread and Potato Chips.

Recommended side; Fire Roasted Tomato Soup.

Chicken Tender Strip

Lightly Breaded Chicken Tenders Baked to perfection. *Recommended side; Sweet Potato Fries or Regular French Fries.*

Chili Cheese Dogs

Our All Beef Hot Dog, smothering in House made Chili made just for Hot Dogs and covered in Shredded Cheddar Cheese. *Recommended side; Assorted Chips.*

Sloppy Joes.

Our house made Sloppy Joe served on a hamburger bun. *Recommended side; French Fries*

Ham and Cheese Sliders – Camp Favorite

Ham and American Cheese on a Hawaiian Sweet Roll, baked with our Special Mustard Sauce on top.

Recommended side; Pasta Salad.

Chicken Quesadilla

A mixture of Grilled Chicken with peppers, onions and spices and assorted shredded cheeses in a flour tortilla and grilled to perfection. Served with Salsa, Sour Cream, Jalapeños and Guacamole. *Recommended side; Spanish Rice or Mexican Corn.*

Cheese Enchiladas

Our mixture of cheeses, Enchiladas Sauce wrapped in a Flour Tortilla, topped with more sauce and Shredded Cheese and baked. Served with Salsa, Sour Cream, Jalapeños and Guacamole. *Recommended side; Spanish Rice or Mexican Corn.*

Mexican Lasagna

A Y-Camp original. Layers of Corn Tortillas, Salsa, Refried Beans, and Cheeses. Served with Salsa, Sour Cream, Jalapeños and Guacamole. *Recommended side; Mexican Corn.*

Beefy Burritos

Seasoned Beef, Refried Beans, Rice, Shredded Cheese wrapped in a Flour Tortilla and served with Salsa, Sour Cream, Jalapeños and Guacamole. *Recommended side; Mexican Street Salad.*

Sweet Potato Burritos

A Y-Camp Original. Seasoned Sweet Potatoes, Refried Beans and Shredded Cheese wrapped in a Flour Tortilla and served with Salsa, Sour Cream, Jalapeños and Guacamole. *Recommended side; Mexican Corn or Mexican Street Salad.*

BBQ Shredded Pork or Beef Brisket Sandwich

Our Slow Cooked Pork or Beef in a Sweet BBQ Sauce, served on a Bun with house made Cole Slaw. *Recommended sides; Cowboy Beans*

Turkey Sub Sandwich

Sliced Roasted Turkey, American Cheese and Shredded Lettuce on a Whole Wheat Sub Roll. *Recommended side; Potato Chips.*

Ham Sub Sandwich

Sliced Black Forest Ham, American Cheese and Shredded Lettuce on a Whole Wheat Sub Roll. *Recommended side; Potato Chips.*

Tuna Sub Sandwich

House Made Tuna Salad, American Cheese and Shredded Lettuce on a Whole Wheat Sub Roll. *Recommended side; Potato Chips.*

Vegetable Sub Sandwich

Roasted Red Pepper Hummus, Shredded Lettuce, Spinach, Onions Tomatoes, and Sliced Cucumbers on a Whole Wheat Sub Roll. *Recommended side; Potato Chips.*

Lunches To Go. All Sub Sandwiches can be made to go and would include; Chips, Apples Slices or Grapes, Carrot and Celery Sticks, Ranch Dressing and a Treat. Condiments, Napkin, 16 ounce bottle of water.

Lunch Salads – Includes Bread and Butter and a Choose of a Side. *Recommended side; one of our House Made Soups.* Lunch Salads do not include the Salad Bar.

Chef Salad

Spring Greens and Romaine Lettuce with Slices of Ham, Turkey, Salami and Swiss Cheese. Quartered Hard Boiled Eggs and Croutons. Choice of Salad Dressing.

Cobb Salad

Chopped Iceberg, Watercress and Romaine Lettuces, Roasted Chicken Strips, Diced Tomatoes, Bacon Bits, Hard Boiled Eggs, Blue Cheese Crumbles, and Sliced Avocados. Choice of Salad Dressing.

Chicken or Shrimp Caesar Salad

The Classic Caesar Salad with chopped Romaine Lettuce, Caesar Dressing and Croutons, topped off with your choice of Grilled Strips of Chicken or Shrimp and Fresh Parmesan Cheese.

Wraps at Y-Camp

Wraps include the Y-Camp House Salad Bar and Relish Tray. Chef's Choice of Fresh Fruit. Wraps all include a choice of one side. Recommended sides are Assorted Chips, Pasta Salad or House Made soup. Multiple types of Wraps can be chosen and served as a self-serve buffet.

BLT Wrap

Bacon, Lettuce, and Sliced Tomatoes with mayonnaise wrapped in a Tomato Basil Tortilla.

BBQ Chicken Salad Wrap

House Made BBQ Chicken Salad, with Sliced Red Onions, Apple Slaw, and Shredded Monterey Jack Cheese wrapped in a Tomato Basil Tortilla.

Ham and Swiss Wrap

Black Forest Sliced Ham, Sliced Swiss Cheese, and Shredded Lettuce, with a Dijon Mustard Aioli on a Whole Wheat Tortilla.

Tuna Salad Wrap

House Made Tuna Salad, Sliced Tomatoes, Thinly Sliced Cucumbers, and Shredded Lettuce on a Spinach Herb Tortilla.

Vegetable Wrap

Roasted Red Pepper Hummus, Spinach, Sliced Tomatoes, Thinly Sliced Cucumbers, Red Onions and Shredded Lettuce on a Garlic Herb Tortilla.

Turkey Wrap

Sliced Turkey, Spinach, Shredded Cheddar Cheese, Craisins with a Cranberry Aioli on a Spinach Herb Tortilla.

Chicken Caesar Salad Wrap

Blackened Chicken Strips, Romaine Lettuce, Croutons, and Caesar Dressing with Fresh Parmesan Cheese on a Chipotle Chile Tortilla.

Pizza at Y-Camp

Our 12 inch by 16 inch Whole Grain Crust has 12 Slices per Pizza. This crust is exclusive and is only available at the Y-Camp in the southern half of Idaho. Includes our Caesar Salad Bar.

The following are included and a variety will be served unless noted. The Camp will provide as required per your dietary restrictions, Gluten Free Pizza Crust and Alternative Cheeses.

Cheese Pizza

Five Cheese Blend on top of our House Made Pizza Sauce

Pepperoni Pizza

We add slices of Pepperoni to our Five Cheese Blend Pizza

Vegetable Pizza

We add Diced Peppers, Onions, Sliced Mushrooms and Black Olives to our Five Cheese Bland Pizza

Want to have a Pizza Party, the following Varieties are available for an additional cost of \$1.00 per person. Tell us what and how many of each.

Meat Lover's Pizza

Pepperoni, Italian Sausage, Bacon Bits, Diced Ham and Seasoned Ground Beef on top of our Five Cheese Blend Pizza.

Wisconsin Pizza

Italian Sausage and Sliced Mushrooms on top of our Five Cheese Blend Pizza

BBQ Chicken Pizza

Covered with BBQ Sauce on the bottom, add mixed Cheddar Cheese Blend and Breaded Chicken Nuggets to the top.

Bacon Ranch Chicken Pizza

Covered with Ranch Dressing on the bottom, add Mixed Cheddar Cheese Blend, Bacon Bits, and Breaded Chicken Nuggets.

Hawaiian Pizza

We start with our Five Cheese Blend Pizza and add Diced Ham and Pineapple to the top.

Taco Pizza

Covered in Salsa on the bottom, add Mixed Cheddar Cheese Blend and Seasoned Taco Meat, with crunchy Corn Chips on top.

Margherita Pizza

Covered with Garlic Oil, Sliced Grape Tomatoes, Fresh Mozzarella Cheese and Fresh Basil.

Tomato and Cheese Pizza

Covered in our House Made Pizza Sauce, Sliced Grape Tomatoes, Our Five Cheese Blend, Fresh Mozzarella, Smoked Gouda and Fresh Basil.

Self-Serve Buffet Meals - \$10.00 Per Person

The following buffets do have a minimum amount of people per meal. They includes everything and no additional sides can be chosen. If you would like additional sides added, please talk to a Y Staff member regarding the additional charge. If you would like to choose these as a Dinner Option additional \$1.00 person will be added on and will include a regular dessert of your choosing.

Sandwich Bar (Minimum 25 People)

Sliced Turkey, Ham, and Beef. House Made Roasted Red Pepper Hummus
Sourdough, Croissants and Whole Wheat Sub Rolls
Cheddar, Provolone, Swiss, Pepper Jack, and American Cheeses
Lettuce, Sliced Tomatoes, Red Onions and Cucumbers. *Relish Tray
Assorted Condiments and Chips, Watermelon and Y-Camp House Salad Bar

All American BBQ (Minimum 25 People)

Grilled Hamburgers, All Beef Hot Dog, Veggie Dogs and Black Bean Burger
Cheddar, Provolone, Swiss, Pepper Jack and American Cheeses
Lettuce, Sliced Tomatoes and Red Onions, Diced White Onions. *Relish Tray
Assorted Condiments, Pasta and Potato Salads, Watermelon and Y-Camp House Salad Bar.

Taco Bar (Minimum 25 People)

Seasoned Taco Meat
Flour Tortilla, Corn Hard Shell Tortilla. Refried Beans, Spanish Rice
Shredded Cheese, Jalapenos', Salsa, Guacamole, Shredded Lettuce, Diced Tomatoes,
Sliced Limes, Sour Cream, Diced Onions, Pineapple and Y-Camp Southwestern Salad Bar

Taco and Nacho Bar (Minimum 50 People)

Seasoned Taco Meat, Fish Tacos
Flour Tortilla, Corn Hard Shell Tortilla, and Nacho Chips, Refried Beans, Spanish Rice, Lime Slaw,
Shredded Cheese, Jalapenos', Salsa, Guacamole, Shredded Lettuce, Diced Tomatoes,
Sliced Limes, Sour Cream, Diced Onions, Nacho Cheese Sauce, Sliced Black Olives
Pineapple and Y-Camp Southwestern Salad Bar

Baked Potato Bar (Minimum 50 People)

Baked Potatoes, Shredded Chicken in Naturally Au Jus, Slow Cooked BBQ Shredded Pork and House Made Chili
Cheesy Broccoli, Mixed Asian Vegetable in Sweet Thai Chili Sauce
Diced Green Onions, Sour Cream, Shredded Cheese, Butter, Bacon Bits, Salsa, and Jalapenos'
Dinner Rolls, Chef's Choice of Fruit, and Y-Camp House Salad bar

Pasta Bar (Minimum 75 People)

Meatballs, Chicken Strips and Eggplant Parmesan
Marinara, Alfredo, Carbonado and Cheese Sauces. Roasted Mixed Vegetables
Bowtie, Penne and Fettucine Pastas. Cheese and Pepperoni Pizza
Garlic Bread, Chef's Choice of Fruit, and Y-Camp Caesar Salad Bar

**Relish Tray – Includes: Dill Pickle Chips, Bread & Butter Pickles, Sweet Gherkins, Spanish and Ripe Olives*

Premium Lunch Options- Plated - \$13.00 per Person

Philly Steak Sandwich

Sliced Grilled Eye of Round Beef with Peppers, Onions and Mushrooms covered in Provolone cheese and served on a freshly baked Whole Wheat Sub Roll, side of Horseradish Sauce. *Recommended side; French Fries*

French Dip

Sliced Eye of Round Beef served on a French Baguette with Au Jus for dipping, side of Horseradish Sauce. *Recommended side; Blue Cheese Potato Salad*

Monterey Chicken Sandwich

Seasoned Grilled Chicken Breast with Monterey Jack Cheese, Bacon, Lettuce, Tomatoes, Sliced Red Onions, Served with Mayonnaise and BBQ Sauce on the side. Served on a Sesame Seeded Roll. *Recommended side; Sweet Potato Fries*

Patty Melt

Seasoned Third Pound Burger between Grilled Marble Rye Bread, Caramelized Onions and Melted Swiss Cheese. Can substitute Third Pound Turkey Burger. *Recommended side; Cowboy Baked Beans*

Grown Up Grilled Cheese

Melted Cheddar Cheese, Swiss Cheese and Pepper Jack Cheese between Grilled Sourdough Bread with Sliced Tomatoes and Applewood Smoked Bacon. *Recommended side; Corn Chowder*

Ultimate Ham and Cheese Sandwich

Croque Monsieur is a delicious French Ham and Cheese sandwich made with Gruyere Cheese, Parmesan Cheese, Black Forest Ham and Béchamel Sauce on Artisan Bread served Open Faced and baked. Make it a **Croque Madame** by adding a Sunny Side Egg to the top of the Sandwich, for an additional \$1.00 per person. *Recommended side; French Onion Soup*

Gyros

Seasoned Sliced Beef Gyros on Pita Bread with Shredded Lettuce, Sliced Tomatoes and Onions, served with Feta Cheese and Tzatziki Sauce. *Recommended side; Greek Roasted New Potatoes*

Reuben Sandwich

Sliced Corn Beef between Grilled Marble Rye Bread, Sauerkraut, Melted Swiss Cheese and Thousand Island Dressing. Dill Pickle Spear. Can be ordered with The Rachel Sandwich. *Recommended side; Cream of Potato Soup*

Rachel Sandwich

Sliced Roasted Turkey between Grilled Marble Rye Bread, Cole Slaw, Melted Swiss Cheese and Russian Dressing. Dill Pickle Spear. Can be ordered with The Reuben Sandwich. *Recommended side; Cream of Potato Soup*

As The Y Camp at Horsethief tries to accommodate different foods and choices with each meal or snack, but sometimes you find you don't like any of the Y's choice. Please let us know as we can work with you to provide meals or snacks that your group would enjoy, from special dietary requirements and restrictions, to completely different options or adding on additional items. We strive to make all meals hassle free when your group is here.

Dinner Options

All meals include a Vegetarian, Vegan, Gluten Free or other Dietary Restrictions Option as noted for your Group.

Dinner includes the choice of Two Side, Dessert and appropriate Salad Bar for your Selection.

If you prefer a Plated Salad the following are included and replace the Salad Bar.

Y-Camp House Salad – Mixed Greens, Grape Tomatoes, Sliced Cucumbers, Red Onions, and Croutons

Caesar Salad – Chopped Romaine Lettuce, Croutons, Caesar Dressing and Parmesan Cheese.

Premium Plated Salads are an additional \$1.00 Per Person charge and replace the Salad Bar.

Salad Dressing are as follows, note that only Five Dressing are available per meal and go along with the Salad Bar Theme: Ranch, Blue Cheese, Thousand Island, Golden Italian, Red Raspberry, French, Greek, Poppy Seed, Caesar, Honey Mustard, Balsamic, Asian Sesame, Southwestern Ranch, and Catalina. .

\$11.00 per Person. Served Buffet Style by the Y-Staff

The following Pasta dishes all include either Dinner Roll or Garlic Bread. Choose only one additional side and a Dessert. *Recommended side; A Vegetable Side*

Turkey Tetrazzini

Cubed Roasted Turkey with Mushrooms and Peas in a Parmesan Cheese Sauce with Linguine.

Lasagna

Fresh Pasta layered with Italian Sausage, Ricotta Cheese, and Marinara Sauce covered with a Five Cheese Blend.

Vegetable Lasagna

Fresh Pasta layered with Grilled and Sliced Eggplant, Zucchini, Yellow Squash, Mushrooms and Roasted Red Peppers in a Marinara Sauce and covered with a Five Cheese Blend.

Cheese Ravioli

Egg Rich Pasta filled with a blend of Parmesan, Cheddar and Ricotta Cheeses with an Alfredo Sauce blended in.

Sausage and Cheese Ravioli Bake

Italian Sausage and Cheese Ravioli blended with our Marinara Sauce and covered with a Five Cheese Blend and baked to perfection.

Meatballs and Spaghetti

House made Greek Meatballs from a secret family recipe served in a Rich Mediterranean Tomato Sauce and served over Spaghetti.

Hamburger Stroganoff with Egg Noodles

Ground Beef in a Creamy and Beefy Flavor Sauce with Mushrooms and Sour Cream served over Egg Noodles

The following Dinners, choose two sides and a dessert.

Roasted *Chicken with Pear & Cranberry Sauce

Roasted Chicken with a blend of Diced Pears and Cranberries for that naturally Sweet and Tart Taste.
Recommended side; Rosemary Red Potatoes

Baked BBQ *Chicken

Baked Chicken drenched and baked in a BBQ Sauce. Served with Cole Slaw. *Recommended sides; French Fries and Cornbread.*

Herb Roasted *Chicken

A Camp Favorite. Chicken encrusted with a combination of herbs and spices and roasted to perfection.
Recommended side; Wild Rice Blend

Roasted Pork Lion

Slow Roasted Pork Lion with herbs and spices, sliced and served in its own Naturally Au Jus.
Recommended side; Garlic Mashed Potatoes

Pork Chops with Apple & Pear Chutney

Grilled and Roasted Pork Chops and covered in Savory Caramel Apple and Pear Chutney.
Recommended side; Herb Roasted Quartered Potato

Sweet and Sour Pork or Chicken

Choice of either Pork or Chicken in a flavorsome Sweet and Sour Sauce with Pineapple, Bell Peppers and Onions. Served with a Fortune Cookie. *Recommended side; White Rice or Vegetable Fried Noodles. Extra Special Premium Side: Sesame Soba Noodles*

All American Meatloaf

House made Meatloaf, sliced and served in a Rich Mushroom Gravy. *Recommended sides; Mashed Potatoes and Peas*

Baked Cod Loin

Lemon Butter Baked Cod with Grape Tomatoes, Served with Mushy Peas. *Recommended side; Greek Roasted Potatoes.*

Breaded Pollack Fish

Breaded Pollack Fish baked and served with Rye Bread, Cole Slaw and Tartar Sauce. *Recommended side; French Fries*

Roasted Beef and Gravy

Slow Roasted and Thinly Sliced Eye of Round in a Rich Beefy Gravy. *Recommended side; Mashed Potatoes*

Beef Brisket

Slow Roasted Lightly Smoked Beef Brisket, hand carved and served with either its Naturally Au Jus or BBQ Sauce. *Recommended side; Baked Potato.*

*Note: The Chicken we served can be a combination of Quartered Chicken (Leg/Thigh or Breast/Wing) or pieces depends on the availability from our Supplier.

Premium Dinner Options

All Premium Dinners includes a choice of Two Premium or Dinner Sides, unless noted, along with either a Premium Dessert or Regular Dessert. A Plated Salad replaces the Salad Bar. All Premium Dinner include Bread and Butter.

Premium Dinners can be served either Buffet Style by the Y-Staff or as a Plated Dinner.

\$16.00 per Person

Roasted Turkey

Freshly Roasted Breast of Turkey, Chef craved and served with Turkey Gravy, Herb Stuffing and Cranberries. *Recommended sides; Mashed Potatoes and Green Bean Casserole.*

Apple Stuffed Chicken Breast

Chicken Breast Stuffed with an Apple Stuffing, roasted and served with a Sage Butter Sauce. *Recommended side; Sautéed Brussel Sprouts and Bacon*

Center Cut Pork Chop

An 8 Ounce Bone-in Thick Cut Pork Chop, Seasoned and Grilled to Perfection, served with an Apple Cider and Dijon Mustard Sauce. *Recommended side; Cheesy Au Gratin Potatoes*

Chicken Parmesan

Hand Breaded Chicken Breast, pan fried, covered with Marinara Sauce and our Five Cheese Blend, served with Garlic Butter Fettuccini Pasta. Can be combined with Eggplant Parmesan. *Please choose only one additional side. Recommended side; Roasted Asparagus*

Eggplant Parmesan

Hand Breaded pieces of sliced Eggplant, pan fried, covered with Marinara Sauce and our Five Cheese Blend, served with Garlic Butter Fettuccini Pasta. Can be combined with Chicken Parmesan. *Please choose only one additional side. Recommended side; Roasted Asparagus*

Shrimp Scampi

Jumbo Shrimp Sauté in a Garlic Butter Sauce with Diced Mixed Vegetables served over Cappelini Pasta. *Please choose only one additional side. Recommended side; Bang Bang Brussel Sprouts.*

Hawaii Stuffed Pork Lion

Whole Pork Lion cut to lay flat and pounded thin, covered in ham and bananas, than rolled, tied and slowly baked. *Recommended side; Hawaiian Purple Sweet Potato Mashed. (If available) and Hawaiian Roasted Vegetables (Red, Green, Yellow and Orange Bell Pepper, Red Onions, Carrots and Broccoli)*

\$21.00 per Person

BBQ Baby Back Ribs

Slowly Cook and Roasted Half-Rack of Baby Back Ribs, covered in a Spice Tangy BBQ Sauce. Served with a Coleslaw. *Recommended side; Double Baked Potato*

Pan Seared Salmon

A Pan Seared Skinless Salmon served with a Lemon Dill Sauce. Served with Arugula and Citrus Salad with Honey Dressing. *Recommended side; Spinach and Rice Pilaf*

Market Price per Person within 2 Weeks of Event

Braised Short Ribs

Slowly Braised Short Ribs with celery, onions, carrots and red wine. Served on top of Horseradish Mashed Potatoes. *Recommended side; Sautéed Broccolini*

Boneless Leg of Lamb

Boneless Leg of Lamb slowly roasted with Garlic, Lemon and Oregano, served with Lamb Roasted Quartered Potatoes. *Recommended Side; Spanakopita.*

Ribeye Steak

A 12 ounce Ribeye Steak, grilled to a Medium-Rare, and served with Sautéed Mushroom and Onions. *Recommended side; Baked Sweet Potato.*

Prime Rib

Slow Roast and Chef Carved Prime Rib, served with horseradish sauce. *Recommended side; Mushroom Risotto and Grilled Mixed Vegetable Skewers.*

Ultimate Dinner Buffet - \$35.00 per person

Chef Craved Standing Beef Roast, Herb Roasted Baked Chicken, Fresh Shrimp

Garlic Mashed Potatoes, Cheesy Scalloped Potatoes, Bacon Roasted Red Potatoes, Maple Butternut Squash, Mushroom Melody with Thyme, Brown Butter Brussel Sprouts, Corn Au Gratin, Baked Pineapple, Fresh Fruit Kebabs, Assorted Sauces, Rosemary Rolls and Butter, New York Cheesecake with Fresh Strawberries, Vanilla Crème Brule, Y-Camp Celebration Cookie, Y-Camp House Salad Bar.

As The Y Camp at Horsethief tries to accommodate different foods and choices with each meal or snack, but sometimes you find you don't like any of the Y's choice. Please let us know as we can work with you to provide meals or snacks that your group would enjoy, from special dietary requirements and restrictions, to completely different options or adding on additional items. We strive to make all meals hassle free when your group is here.

Lunch and Dinner Side Dishes

Choice One Side for Lunch or Two Sides for Dinner per Entrée, unless noted. You can only choice one Soup and another Side. Note: All Vegetables are steamed unless noted. All Soups include Crackers.

Rice and Bean Sides

Cowboy Baked Beans
Red Beans and Rice
Steamed White Rice
Spanish Rice
Wild Rice Blend
Brown Rice
Garlic Butter Baked Rice
Vegetable Fried Rice
Quinoa with Mixed Vegetables

Pasta Sides

Pasta with Garlic Butter
Macaroni and Cheese
Vegetable Fried Noodles
Butter Egg Noodles
Spaghetti w/ Marinara
Pasta Salad

Miscellaneous Sides

Mexican Radish Street Salad
Cole Slaw
Spicy Cole Slaw
Garlic Hummus
Roasted Red Pepper Hummus
Cottage Cheese with
Chives or Peaches

Potato Sides

French Fries
Sweet Potato Fries
Potato Chips
Assorted Chips
Baked Potatoes
Roasted Mixed Potatoes
Herb Roasted Quartered Potato
Mashed Potatoes
Garlic Mashed Potatoes
Rosemary Red Potatoes
Greek Roasted Potatoes
American Potato Salad
Blue Cheese Potato Salad

House Made Soups

Cream of Tomato
Fire Roasted Tomato
Cheesy Broccoli
Cream of Potato
Minestrone
Chili with Beans
White Chili with Chicken
Cream of Mushroom
Corn Chowder
French Onion
Tomato Basil
Boston Clam Chowder
Stuffed Green Pepper
Chicken Noodle
Split Pea with Ham

Vegetable Sides

Corn
Cream Corn
Baby Carrots
Peas
Peas and Carrots
Mushy Peas
Broccoli
Cut Green Bean
Cut Wax Bean
Greek Green Beans with
Diced Tomatoes (Baked)
Asian Style Mixed Vegetables
Italian Mixed Vegetables
Roasted Mixed Vegetables
(Spring/Summer Vegetables) or
(Fall/Winter Vegetables)
Roasted Baby Carrots with Dill
Roasted Acorn Squash with
Brown Sugar & Butter
Corn on the Cob
Mexican Corn
Green Bean Casserole

Breads (served with Butter)

Garlic Breadsticks
French Baguette Rolls
Mixed Dinner Rolls
Italian Bread
Cornbread
Jalapeno' Cornbread
Hawaiian Sweet Rolls

Premium Sides

These are included with any Premium Dinner Sides. There is additional \$1.00 per person charge as part of any regular Lunch or Dinner Side.

Premium Potato, Rice or Pasta Side

Cheesy Au Gratin Potatoes
Double Baked Potato
Horseradish Mashed Potatoes
Mashed Sweet Potatoes with Brown Sugar
Baked Sweet Potato
Sesame Soba Noodles
Mushroom Risotto
Spinach and Rice Pilaf

Premium Vegetable Sides

Bacon Wrapped Green Beans
Grilled Mixed Vegetable Skewers
Roasted Asparagus
Sautéed Brussel Sprouts and Bacon
with Balsamic Glaze
Bang Bang Brussel Sprouts
Spanakopita (Greek Spinach Pie)
Sautéed Broccolini

Premium Plated Salads

These Salads replaces the normal Salad Bar for all Premium Meals. You can replace the Salad Bar in any Regular Meal Options for additional \$1.00 per person.

- Arugula and Fresh Citrus Salad (*Grapefruit and Orange*) with a Honey Dressing.
- Spinach, Strawberry, Goat Cheese and Pepitas with a Poppy Seed Dressing.
- Caprese Salad with Sliced Tomatoes, Fresh Mozzarella, Basil and Balsamic Dressing.
- Cantaloupe, Fig, and Prosciutto Salad on top of Mixed Spring Green with a Lemon Honey Dressing

Dinner Salad- \$11.00 – Includes Bread and Butter and a Choose of a Dessert.

Classic Nicoise Salad

Chopped Spring Greens and Romaine Lettuce, Haricot Beans, Fingerling Potatoes, Hard Boiled Eggs, Cherry Tomatoes, Sliced Red Onions and Cucumbers, quartered Artichoke Hearts, Kalamata Olives, Sliced Radishes and with or without Chicken or Tuna. Served with a Mustard Vinaigrette.

As The Y Camp at Horsethief tries to accommodate different foods and choices with each meal or snack, but sometimes you find you don't like any of the Y's choice. Please let us know as we can work with you to provide meals or snacks that your group would enjoy, from special dietary requirements and restrictions, to completely different options or adding on additional items. We strive to make all meals hassle free when your group is here.

Desserts

Choose one Dessert for each Dinner Entrée

Chocolate Brownie (GF)(DF)(EG)(VG)
Y-Camp Special, loaded with Chocolate Chips

Caramel Filled Churros

Ice Cream Treats (DF)(VG)
Vanilla, Chocolate and Strawberry Ice Cream Cup
Rainbow Sherbet Cup
Ice Cream Sandwich

Ice Cream Bars (DF)(VG)
(Can be Combined)
Ice Cream Bars (Vanilla Ice Cream, Chocolate Coated)
Orange Dream
Strawberry Shortcake

Popsicles

Orange, Grape, Cherry Flavors

Cookies

Y-Camp 10 Year Celebration Cookie (GF)(DF)(EG)(VG)
Sugar (GF)(DF)(EG)(VG)
Snickerdoodle (GF)(DF)(EG)(VG)
Triple Chocolate Chip (GF)(DF)(EG)(VG)
M & M
Strawberry Shortcake
Oatmeal Raisin

Cupcake Cheesecakes (GF)(EG)
With Chocolate or Caramel Topping

Mixed Berry Shortcake (GF)(DF)(EG)(VG)
Berries with Angel Food Cake and
Topped off with Whipping Cream.

Jell-O Cake (GF)(DF)(EG)
Angel Food Cake mixed in with your choice of
Jell-O flavor and topped with Whipping Cream.
Raspberry, Strawberry, Orange, Lime, Lemon

Oreo Parfait
Crushed Oreo Cookies, mixed with Layers of
Chocolate and Vanilla Mousse.

Banana Parfait
Sliced Bananas, Vanilla Wafers and Banana
Mousse, topped off with Swirls of Chocolate.

Cakes or Cupcakes

Choose A Cake and Frosting Flavor

Cake Flavors

Chocolate (GF)(EG)(VG)
Yellow (GF)(EG)(VG)
Banana
Orange
Pineapple
Marble (GF)(EG)(VG)
Spice

Frosting Flavors

Vanilla
Chocolate
Orange
Raspberry
Pineapple
Whipping Cream
Cream Cheese

If your Group would like a special dessert instead of the ones listed, please talk to the Y-Staff Member handling your Group, to see if that is possible.

Note: Desserts marked with the following are also available with these dietary restrictions: Gluten Free (GF), Egg Free (EG), Dairy Free (DF) and Vegan (VG). Cake Flavors and Frosting are all made Dairy Free, except for Cream Cheese and Whipping Cream.

Premium Desserts

Choose One Premium Dessert with each Premium Meal. You can replace Regular Desserts with Premium Desserts for an additional \$1.00 per person.

Italian Cheesecake (GF)

House Made Cheesecake and served with a Blueberry, Wild Cherry, Pineapple Toppings, and Caramel and Chocolate Sauces. All served up with Whipping Cream.

Mixed Berry Puff Pastry (GF)(DF)

A Puff Pastry Cup, served with Freshly Made Lemon Curd on the bottom topped off with Mixed Berries and Whipping Cream.

Peach Cobbler (GF)(DF)(EG)(VG)

Warm Peach Cobbler with a Scoop of Vanilla Ice Cream and Whipping Cream

Flourless Chocolate Brownie (GF)(DF)

A Decadent Chocolate Fudge Brownie topped with Chocolate Icing and Whipping Cream.

Vanilla Crème Brule (GF)(DF)(EG)(VG)

Served with assorted Berries on Top

Pumpkin Crème Brule (GF)(DF)(EG)(VG)

(Available Fall/Winter)

Served with a freshly made Ginger Snap Cookie

Make Your Own Sundae Bar (GF)(DF)(EG)(VG)

Vanilla Ice Cream, Sliced Bananas, and Strawberries, and Wild Cherry, Blueberry, and Pineapple Toppings. Chocolate and Caramel Sauces, Cherries and Whipping Cream.

Carrot Cake

House Made Carrot and Pineapple Spice Cake with Cream Cheese Frosting

Boston Crème Pie (GF)

House Made Yellow Cake, with a layer of Vanilla Cream and topped off with Chocolate Icing.

Assorted Pies *(Choose 2 Pies per Dinner)*

Dutch Apple (DF)(EG)(VG)

Cherry (DF)(EG)(VG)

Blueberry (DF)(EG)(VG)

Pumpkin

Fruit of the Forest (DF)(EG)(VG)

Strawberry Rhubarb (DF)(EG)(VG)

Chocolate Silk (EG)

Chocolate Brownie - *Camp Favorite* (DF)

Note: Desserts marked with the following are also available with these dietary restrictions: Gluten Free (GF), Egg Free (EG), Dairy Free (DF) and Vegan (VG). Cake Flavors and Frosting are all made Dairy Free, except for Cream Cheese and Whipping Cream.

Dessert Buffet and Beverage Bar - \$7.00 per Person *Note: Last serving is at 9 PM*

Just want to enjoy our Desserts and Beverage Bar for a late night snack. Choose up to three Premium Desserts for a Dessert Buffet, includes Y-Camp Celebration Cookie and a Fresh Fruit Salad.

Y-Camp Dinnerware

If you would like to upgrade the Y-Camp Dinnerware which is White Melamine, to White China or Plastic Glasses to Glass, the costs are below.

Dinnerware; Plate, Salad, Dessert/Bread & Butter \$6.00 - For 1 to 3 Days per Person

Dinnerware; Plate, Salad, Dessert/Bread & Butter, Cup/Sauce, Soup \$7.00 - For 1 to 3 Days per Person

Glassware; Cold Beverages (Water/Milk/Juice) \$2.00 - For 1 to 3 Days per Person

S'mores - \$2.00 per Person

Everything you need for S'mores at a Campfire within the Y-Camp Grounds. Chocolate Bars, Grahams Crackers, Large Marshmallows, Sticks and a Fire.

S'mores Buffet - \$5.00 per Person

Everything you need. This buffet is only served at the Lodge's outdoor Fireplace.

Includes the following items: Regular Graham Crackers, Chocolate Graham Crackers, Sugar Cookies, Chocolate Bars, Cookie and Cream Bars, Marshmallows, Sliced Strawberries, Sliced Bananas, Bacon Bits, Toasted Coconut, Caramel Sauce, and Whipping Cream

Campfire Cones - \$4.00 per Person

Everything you need to make your own Campfire Cone at a Campfire with the Y-Camp Grounds. Waffles Cones, Mini-Chocolate Chips, Strawberries, Mini-Marshmallows and Whipping Cream, Foil and a Fire.

Snacks - \$1.75 per Person

The following Snacks are currently available and served at any time.

String Cheese with Crackers	Cheez-It Crackers
Rice Krispie Treats	Teddy Grahams
Granola Bars Variety (<i>Chocolate Chip and Raisin</i>)	Simply Chex Chocolate Caramel
Lorna Doone Snack Pack (4 Cookies)	Simply Chex Strawberry Yogurt
Oreo Cookie Snack Pack (2 Cookies)	Ritz Cracker and Cheese Sandwich
Italian Ice Mango	Soft Pretzel with Cheese Sauce
Italian Ice Strawberry	Strawberry Craisins
Italian Ice Lemon	

Sweet Trays

	<u>Serves 25</u> <u>Guests</u>	<u>Serves 50</u> <u>Guests</u>
Assortment of Cookies (<i>Y-Camp Celebration- Sugar-Strawberry Shortcake-Oatmeal Raisin</i>)	\$40.00	\$60.00
Y-Camp Chocolate Brownies	\$45.00	\$75.00
Assortment of Freshly Made Muffins (<i>Blueberry - Chocolate Chip Banana - Double Chocolate Chip</i>)	\$65.00	\$110.00
Y-Camp Cinnamon Roll with White Icing	\$40.00	\$60.00



FOR YOUTH DEVELOPMENT®
FOR HEALTHY LIVING
FOR SOCIAL RESPONSIBILITY

YMCA Camp at Horsethief Reservoir

Appetizer Selection

Hot Appetizers

	<u>Serves 25 Guests</u>	<u>Serves 50 Guests</u>
Vegetable Spring Roll with Thai Sweet Chili Sauce (V)	\$80.00	\$130.00
Baked Potato Skins with Cheddar Cheese, Sour Cream and Green Onions (GF)	\$75.00	\$110.00
Mushroom Quesadilla with Pico de Gallo, Sour Cream and Guacamole (*V)	\$80.00	\$130.00
Mediterranean Cocktail Meatballs with Sauce (Beef)	\$75.00	\$110.00
Mediterranean Cocktail Meatballs with Sauce (Turkey)	\$70.00	\$100.00
Chicken Souvlaki and Vegetable Skewers served Tzatziki Sauce (GF)	\$95.00	\$140.00
Gyros Bits wrapped in Philo dough with Tomatoes, Onion and Feta served with Tzatziki Sauce (<i>Choice of Beef, Chicken or Pork</i>)	\$95.00	\$140.00

Cold Appetizers

	<u>Serve 25 People</u>	<u>Serves 50 People</u>
Fresh Jumbo Shrimp with House Made Cocktail Sauce and Lemon Wedges	\$125.00	\$210.00
Smoked Salmon Crostini with Cream Cheese, Red Onions and Capers	\$100.00	\$140.00
Old Fashion Deviled Eggs (GF)	\$55.00	\$80.00
Cheese and Sausage Tray with Assorted Crackers (*GF) <i>(Cheddar, Pepper Jack, Swiss, Smoked Provolone Cheeses)</i>	\$110.00	\$160.00
Assorted Fresh Fruit with Vanilla Greek Yogurt Dipping Sauce (GF) (V) <i>(Cantaloupe, Honeydew, Grapes, Strawberries, Pineapple, and Watermelon)</i>	\$85.00	\$125.00
Fresh Garden Vegetable Tray with Ranch or Dill Dips (GF)(V) <i>(Celery, Carrots, Broccoli, Cauliflower, Mushrooms, and Grape Tomatoes)</i>	\$75.00	\$110.00
Caprese Skewers with Balsamic Glaze (GF) <i>(Fresh Mozzarella Cheese, Grape Tomatoes and Basil)</i>	\$75.00	\$110.00
Assorted Hummus Platter with Pita Chips (V) <i>(Garlic Hummus, Roasted Red Pepper Hummus and Olive Tapenade)</i>	\$75.00	\$110.00
Salsa and Chips (GF) (V)		\$1.75 per Person

Vegan Appetizers

	<u>Serve 25 People</u>	<u>Serves 50 People</u>
Mushrooms and Marinara Crostini with Garlic Oil	\$85.00	\$120.00
Basil Pesto and Zucchini Crostini with Garlic Oil	\$85.00	\$120.00
Artichokes with Fennel & Tomatoes Crostini with Garlic Oil	\$85.00	\$120.00
<i>The above Crostini's can be mixed</i>		
Potato Skins with Guacamole and Pico de Gallo	\$75.00	\$110.00

*(GF) – Gluten Free (V) – Vegan (*GF) – Gluten Free with no Crackers (*V) – Vegan with No Sour Cream*

Meal Prices Calculator:

Please fill out the rubric below to calculate your fees for meals. Note these will be added to your total fee which will include programs and cabin accommodations.

Meal #1 Name (B/L/D?): _____ Meal Choice: _____

Additions: _____ Fees: _____

Meal #2 Name (B/L/D?): _____ Meal Choice: _____

Additions: _____ Fees: _____

Meal #3 Name (B/L/D?): _____ Meal Choice: _____

Additions: _____ Fees: _____

Meal #4 Name (B/L/D?): _____ Meal Choice: _____

Additions: _____ Fees: _____

Meal #5 Name (B/L/D?): _____ Meal Choice: _____

Additions: _____ Fees: _____

Meal #6 Name (B/L/D?): _____ Meal Choice: _____

Additions: _____ Fees: _____

Meal #7 Name (B/L/D?): _____ Meal Choice: _____

Additions: _____ Fees: _____

Meal #8 Name (B/L/D?): _____ Meal Choice: _____

Additions: _____ Fees: _____

Meal #9 Name (B/L/D?): _____ Meal Choice: _____

Additions: _____ Fees: _____

Meal #10 Name (B/L/D?): _____ Meal Choice: _____

Additions: _____ Fees: _____

Meal #11 Name (B/L/D?): _____ Meal Choice: _____

Additions: _____ Fees: _____

Use other side of paper if more space is needed.

Total Activity Fees: _____