



FOR YOUTH DEVELOPMENT®
FOR HEALTHY LIVING
FOR SOCIAL RESPONSIBILITY

YMCA Camp at Horsethief Reservoir

Premium Menu Selection

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.

The Lodge is open 24 Hours for your convenience, during your stay. WI-FI available 7 AM to Midnight

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, Spiced Apple Cider, Assorted Juices and Lemonade, Milk, Alternative Milk, (*Oat, Soy and Coconut*), 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 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. (*Nature Valley Honey and Oats*)

Cold Cereal includes all of the following: Frosted Flakes, Cinnamon Toast Crunch, Raisin Bran, Cheerios, Rice Krispies, Froot Loops, Special K with Berries, and Frosted Mini Wheats. Dispensed from a Cereal Dispenser. Individual boxes of Corn Flakes.

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 do not 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.

Premium Breakfast Options-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 Lunch Options- Plated

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*

Premium Dinner Options- Plated

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*

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

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.

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 Salads-Plated

These Salads replace the normal Salad Bar for all Premium Meals.

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

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.

Premium Desserts

Choose One Premium Dessert with each Premium Meal.

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 You 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.

Appetizer Trays: Available to serve 25 or 50 guests, inquire about current pricing

Sweet Trays

Assortment of Cookies (*Y-Camp Celebration- Sugar-Strawberry Shortcake-Oatmeal Raisin*)

Y-Camp Chocolate Brownies

Assortment of Freshly Made Muffins

(Blueberry - Chocolate Chip Banana - Double Chocolate Chip)

Y-Camp Cinnamon Roll with White Icing

Hot Appetizers

Vegetable Spring Roll with Thai Sweet Chili Sauce (V)

Baked Potato Skins with Cheddar Cheese, Sour Cream and Green Onions (GF)

Mushroom Quesadilla with Pico de Gallo, Sour Cream and Guacamole (*V)

Mediterranean Cocktail Meatballs with Sauce (Beef)

Mediterranean Cocktail Meatballs with Sauce (Turkey)

Chicken Souvlaki and Vegetable Skewers served Tzatziki Sauce (GF)

Gyros Bits wrapped in Philo dough with Tomatoes, Onion and Feta served with Tzatziki Sauce (*Choice of Beef, Chicken or Pork*)

Cold Appetizers

Fresh Jumbo Shrimp with House Made Cocktail Sauce and Lemon Wedges

Smoked Salmon Crostini with Cream Cheese, Red Onions and Capers

Old Fashion Deviled Eggs (GF)

Cheese and Sausage Tray with Assorted Crackers (*GF)

(Cheddar, Pepper Jack, Swiss, Smoked Provolone Cheeses)

Assorted Fresh Fruit with Vanilla Greek Yogurt Dipping Sauce (GF) (V)

(Cantaloupe, Honeydew, Grapes, Strawberries, Pineapple, and Watermelon)

Fresh Garden Vegetable Tray with Ranch or Dill Dips (GF)(V)

(Celery, Carrots, Broccoli, Cauliflower, Mushrooms, and Grape Tomatoes)

Caprese Skewers with Balsamic Glaze (GF)

(Fresh Mozzarella Cheese, Grape Tomatoes and Basil)

Assorted Hummus Platter with Pita Chips (V)

(Garlic Hummus, Roasted Red Pepper Hummus and Olive Tapenade)

Salsa and Chips (GF) (V)

Vegan Appetizers

Mushrooms and Marinara Crostini with Garlic Oil

Basil Pesto and Zucchini Crostini with Garlic Oil

Artichokes with Fennel & Tomatoes Crostini with Garlic Oil

The above Crostini's can be mixed

Potato Skins with Guacamole and Pico de Gallo

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