



FOR YOUTH DEVELOPMENT®
FOR HEALTHY LIVING
FOR SOCIAL RESPONSIBILITY

YMCA Camp at Horsethief Reservoir

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 by the groups and retreats director 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.

Standard Breakfast Choices: Served Cafeteria 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 Fried Egg Patty, American Cheese and choice of either Bacon, Sausage Patty or Turkey 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, (Choice of Sausage or Chicken), 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

Scrambled Eggs and Egg White Omelet with Peppers and Cheddar, American Fries with Peppers and Onions, Y-Camp Mini Hash Browns, Choice of Breakfast Meats: Pork Links, Chicken Links, Turkey Links, Bacon, or Polish Kielbasa, Choice of 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

Freshly made Pancakes with assorted syrups and butter. Choice of Breakfast Meats: Pork Links, Chicken Links, Turkey Links, Bacon, or Polish Kielbasa, 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 \$1.50 per person.

The Lumber Jill

Freshly made French Toast with assorted syrups and butter. Choice of Breakfast Meats: Pork Links, Chicken Links, Turkey Links, Bacon, or Polish Kielbasa, Chef's choice of fruit. Includes Cold or Hot Cereal along with Yogurt and Granola. Add Scrambled Eggs to the above for an additional \$1.50 per person.

The Squares

Belgium Style Waffle with assorted syrups and butter. Choice of Breakfast Meats: Pork Links, Chicken Links, Turkey Links, Bacon, or Polish Kielbasa, Chef's choice of fruit. Includes Cold or Hot Cereal along with Yogurt and Granola. Add Scrambled Eggs to the above for an additional \$1.50 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. Freshly made Pico de Gallo, 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 Pork Sausage, Turkey Sausage, or Bacon wrapped in a Tortilla. Pico de Gallo, 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, Choice of Pork Sausage, Turkey Sausage or just Cheese, 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-Camp 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 \$1.50 per person.

Standard Lunch Choices: Served Cafeteria Style by YMCA Staff

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

Salad bar, Fruit of the Day, and appropriate sides are included with each Lunch Entrée

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 Slow Roasted Chicken with peppers, onions and spices and assorted shredded cheeses in a flour tortilla and baked to perfection. Served with House made Pico de Gallo, 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 House made Pico de Gallo, 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 House made Pico de Gallo, 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 House made Pico de Gallo, 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 House made Pico de Gallo, 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

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

Wraps

Wraps include the Y-Camp House Salad Bar and Relish Tray. Chef's Choice of Fresh Fruit. Wraps all include an appropriate side, selected by the chef, and may include 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 and Calzones

Our 12 inch by 16 inch Fresh 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, Sautéed Sliced Mushrooms and Black Olives to our Five Cheese Blend.

Items To-Go/Sack Lunches

All Sub Sandwiches and Wraps can be made to go and would include the following items; Potato Chips, fresh fruit, Celery and Carrot Sticks with Ranch and a treat, condiments and a napkin.

Additional Items To-Go

Grilled Chicken Salad

Grilled Chicken Strips, Y-Camp Salad Mix, Sliced Hard Boil Egg, Red Onions, Cucumbers and Grape Tomatoes. On the side Croutons, Dried Strawberry Craisins, Mandarin Oranges, Sun Chips, choice of dressing, (Ranch, Italian, Blue Cheese and Thousand Island), Fresh Fruit, Utensils and a napkin.

Cold Ham and Cheese Pasta

Cubed Ham and Cheddar Cheese, Roasted Red Peppers, and Spiral Pasta in a Spicy* Catalina Sauce. Includes Fresh Fruit, Celery and Carrot Sticks with Ranch and a Treat, Utensils and a napkin. *(*Child Friendly)*

Standard Dinner Options: Served Cafeteria-Style by the Y-Staff

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

Dinner includes the choice of Two Sides, Dessert and Salad Bar selected by the chef to coordinate with your main entrée

Pasta Dinners:

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

Meat Entrées:

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.

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

Standard Snacks and Treats:

S'mores -

Everything you need for S'mores at a Campfire within any designated fire pit on Y-Camp Grounds. Chocolate Bars, Grahams Crackers, Large Marshmallows, Sticks and a Fire. Staff will deliver fuel and water to your chosen campfire area and will start the fire upon request.

Snack Options-

The following Snacks are currently available and served at the time designated by your group

String Cheese with Crackers

Rice Krispie Treats

Granola Bars Variety (*Chocolate Chip and Raisin*)

Lorna Doone Snack Pack (4 Cookies)

Oreo Cookie Snack Pack (2 Cookies)

Italian Ice: Mango, Strawberry, and/or Lemon

Cheez-It Crackers

Teddy Grahams

Simply Chex Chocolate Caramel

Simply Chex Strawberry Yogurt

Ritz Cracker and Cheese Sandwich

Soft Pretzel with Cheese Sauce

Strawberry Craisins