



FOR YOUTH DEVELOPMENT®  
FOR HEALTHY LIVING  
FOR SOCIAL RESPONSIBILITY

# YMCA Camp at Horsethief Reservoir

## Upgraded Buffet Menu Options

### **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.

# **Upgraded Meal Options**

*These options are offered at an increased price and are served self-serve buffet style unless otherwise noted. Please ask about the current price for upgraded options.*

## **Upgraded Breakfast Options: Served Cafeteria Style by 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.

## **Self-Served Lunch Buffet**

The following buffets do have a minimum amount of people per meal. They include everything listed below. All Lunch options are available as dinners upon request and will be billed at the appropriate dinner pricing.

### **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*

### **Pizza Bar: Choose up to 3 of the following options for your pizza bar.**

#### **Meat Lover's Pizza**

Pepperoni, Italian Sausage, Bacon Bits, Diced Ham and Seasoned Ground Beef, Five Cheese Blend. Topped off with Grams Kitchen Original Pizza Topping.

#### **Wisconsin Pizza**

Italian Sausage, Sliced Mushrooms, and Five Cheese Blend.

#### **BBQ Chicken Pizza**

Diced Chicken, BBQ Sauce, Sliced Red Onion, and Cheddar Sauce, Grams Kitchen Parmesan Garlic Seasoning.

#### **Bacon Ranch Chicken Pizza**

Diced Chicken, Ranch Dressing and Bacon, Five Cheese Blend, Grams Kitchen Pizza Ranch topping.

#### **Hawaiian Pizza**

Diced Ham and Pineapple, Five Cheese Blend, and Grams Kitchen Original Pizza Topping

#### **Taco Pizza**

House Made Refried Bean Sauce, Taco Meat, topped with Five Cheese Blend, lettuce, tomatoes and corn chips. On the side Sour Cream, Black Olives, Jalapenos' and Diced Onions.

#### **Margherita Pizza**

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

#### **Tomato and Cheese Pizza**

Roasted Garlic Oil, and Roasted Grape Tomatoes, Five Cheese Blend, Fresh Mozzarella, and Fresh Basil.

#### **Buffalo Chicken Pizza**

Diced Chicken, Ranch Dressing, Buffalo Sauce, Red Onions, Green Onions, Blue Cheese and Five Cheese Blend, Grams Kitchen Pizza Ranch topping.

#### **Chicken Parmesan Pizza**

Diced Chicken, Roasted Peppers and Onions, Marinara Sauce, Mozzarella and Parmesan Cheese, topped off with Grams Kitchen Parmesan Garlic Seasoning.

## **Philly Cheesesteak Pizza**

Alfredo Sauce topped with Strip of Steak, Fire Roasted Peppers and Onions, topped with the Y's Five Cheese Blend and Grams Kitchen Parmesan Garlic Seasoning.

## **Upgraded 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 or cafeteria style served by the Y-Staff

## **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 Cappellini 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)*

## 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

There is additional \$1.00 per person charge as part of any standard or upgraded 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

## 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

## **Premium Desserts**

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

### **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.

**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

**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)

**S'mores Buffet -**

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 -**

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.

## **Appetizer Trays** *Can be made to serve 25 or 50 guests, please 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 Appetizer Trays**

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 Appetizer Trays**

Fresh Jumbo Shrimp with House Made Cocktail Sauce and Lemon Wedges

Smoked Salmon Crostini with Cream Cheese, Red Onions and Capers

Old Fashioned 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 Appetizer Trays**

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*