

Wedding Camp Menu 2018

BREAKFAST 8:30am

- Continental Style \$13
Your Choice of two: Muffins, Bagels, Scones, or toast served with Hard boiled eggs
- Sweet Breakfast \$12.50
Your Choice of one: Buttermilk Pancakes, French Toast, or Waffles served with Pork Sausages
 - Sub Turkey Sausages (add \$.50)
 - Sub Scrambled Eggs (add \$.50)
- Baked Frittata \$12
Vegetarian mix of fillings with cheese and served with Toast
 - Add a ham frittata option (\$1.50)
- Vegan Tofu Scramble \$12
Our house pumpkin seed vegan pesto with sautéed veggies and tofu and served with toast
 - Add a scrambled egg option (\$1.50)
- Camp Basics \$10
Cinnamon Oatmeal, Toast, and a fully stocked cereal bar
- Diner Classic \$14
Scrambled Eggs, Hashbrowns, Pork Sausages OR Bacon
 - Add toast (\$.50)
- Latin Breakfast \$14
Chili Spiced Egg Scramble with onions and peppers and served with feta cheese and corn tortillas
 - Add black beans and avocado (\$2)
- West Coast \$15
Scrambled Eggs served with cheese and salmon lox with toast

ADD-ON's (per person):

- Add another protein (eggs, bacon, pork sausages, salmon) to any meal \$3
- Add Hard Boiled Eggs (1 per person) \$1.50
- Add fruit smoothie \$3
- Add extra vegetable option (avocado, roasted peppers, etc) \$2.50
- Add cereal bar: 4 types of cold cereals \$2

*All breakfasts are served with fresh fruit and house made granola with yogurt and milk. We also provide orange juice, water, coffee at 2 cups per person, and tea.

Our granola is nut free and wheat free and vegan friendly! *does contain coconut

LUNCH 12:30pm

- Camp Classics \$14
 - Tomato Soup and Grilled Cheese
 - Baked Macaroni and Cheese
 - Vegetarian Chili and Cornbread

- Cozy Comforts \$14.75
 - Assorted Soups with potato and pasta salads

- Fircom Creations \$15
 - Moroccan Stew with Rice and Tzatziki
 - Baked Pasta Casserole
 - Pulled Pork or Vegetarian Jackfruit option on a bun with coleslaw

- Camp Favorites \$15
 - Turkey and Veggie Burgers
 - Vegetarian Quesadillas
 - Chicken Skewers and Rice

- Dietary-Friendly options
 - Vegan Samosas with Mango Chutney \$15
 - Falafels with Pita and Tzatziki \$16

*All lunches come with a make-your-own Salad Bar and are served with water, coffee, and tea.

ADD-ON's (per person):

- Deluxe Sandwich Bar (pre-made sandwiches/wraps) \$3
- Add on a pasta, greek, or potato salad to your lunch buffet \$3.50

CAMP SNACKS \$5

- Banana Bread (V)
- Zucchini Choc Chip Bread
- Granola Bar
- Tortilla chips and Salsa
- Cookie (various types available)
- Cheese and crackers
- Veggies and Dip

DINNER – Latest serving start time 7pm

- Butternut Squash Lasagna served with Caesar Salad \$18
- Meat and Black Bean Burritos served with toppings \$18
- Roasted Chicken Thigh, hot seasonal vegetable and your choice of:
 - Roasted Potatoes \$18
 - Rice \$18
- Wild Salmon served with a hot seasonal vegetable and rice \$20
- Rice Bowl: Assorted Vegetables and Crispy Tofu served on Rice with Miso Gravy \$17
- *All dinners served with a make-your-own Salad Bar and water. You may purchase coffee to have available for your guests at dinner for \$2/person
- Fircom's Shepherd's "Hill" – Meat or Lentil option with Mash Potatoes \$17
- Vegetarian Curry served on Rice with Crispy Tofu OR Chickpeas \$17
- Meat or Tofu Stir-fry on Rice \$18
- Spaghetti with Meat or Veggie Sauce served with Caesar Salad \$17
- Beef Stew with Fresh Bread/Buns \$17
 - Vegetarian Stew \$15.50

Friday DESSERT

- Brownies (V) \$5
- S'mores \$4
- Fruit Crumble \$5
 - With ice cream \$7
- Cookies (assorted types to choose from) \$5
- Carrot Cake \$5
- Nanaimo Bars \$4
- Rice Crispy Squares \$4

*Purchase Hot Chocolate for \$3/guest