## CAMP NAMANU <br> Catering Menu

KITCHEN STAFFING COST

10-50 GUESTS

- 1 DISHWASHER - \$136/DAY
- 2 COOKS - \$352/DAY
- 1 DINING HALL STEWARD - \$144/DAY

51-160 GUESTS

- 1 DISHWASHER - \$136/DAY
- 3 COOKS - \$528/DAY
- 2 DINING HALL STEWARDS - \$288/DAY
$160+$ GUESTS
- 2 DISHWASHER - \$272/DAY
- 4 COOKS - \$704/DAY
- 3 DINING HALL STEWARDS - \$432/DAY


## TIPS TO UNDERSTAND OUR MENU

- ALL SERVINGS LISTED ARE PER PERSON.
- MEALS LISTED BELOW WILL BE SERVED WITH DIETARY ALTERNATIVES TO MEET ALL NEEDS BY DEFAULT.
- BEVERAGES INCLUDED WITH ALL MEAL SERVICES.


## BREAKFAST BAR \$15/PERSON

COFFEE, TEA, ORANGE JUICE, MILK (DAIRY \& NON-DAIRY)

| YOGHURT | ASSORTED CEREAL |
| :--- | :--- |
| HARD BOILED EGGS | ASSORTED BREADS |
| SEASONAL \& CANNED FRUIT | BUTTER, CREAM CHEESE, \& JAM |

ADD-ON: HOT OATMEAL BAR + $\$ 2 /$ PERSON
3/4 CUP OATMEAL
PECANS
RAISINS
berries
BROWN SUGAR
TOASTED COCONUT
BANANA

## ADD-ON: HOT ENTREES + $\$ 5 / P E R S O N$

CHOOSE ONE:

- 1/2 CUP PLAIN SCRAMBLE
- 1/2 CUP VEGGIE SCRAMBLE
- 3 PANCAKES
- 2 SLICES FRENCH TOAST
- 1/2 CUP POTATO HASH
- 2 BISCUITS \& $1 / 2$ CUP GRAVY

CHOOSE ONE:

- 4 SLICES BACON
- 3 sausage patties
- 3 SAUSAGE LINKS
- 1/2 CUP DICED HAM


## LUNCH \& DINNER PICK \& CHOOSE

## HOT ENTREE \& SIDES \$20/PERSON <br> SALAD BAR INCLUDED

COFFEE, TEA, LEMONADE

## CHOOSE 1 ENTREE, 2 SIDES, AND 1 BREAD

## CHOOSE ONE (1):

- HAMBURGER
- 4 OZ BBQ PULLED PORK
- 4 OZ GARLIC PULLED PORK
- GRILLED CHEESE
- HAM
- TURKEY
- BACON
- 6 OZ MEATLOAF
- ROASTED SPICED CHICKEN (CHOOSE 1)
- 1 BONELESS AND SKINLESS BREAST
- 2 BONELESS AND SKINLESS THIGHS
- 2 BONE-IN AND SKIN-ON THIGHS
- 2 BONE-IN AND SKIN-ON LEGS
- CHICKEN PICCATA
- 1 CUP BAKED PENNE MARINARA (CHOOSE 1 PROTEIN)
- 6 BEEF MEATBALLS
- 1/2 CUP DICED CHICKEN
- 1 CUP BAKED PENNE ALFREDO (CHOOSE 1 PROTEIN)
- 6 BEEF MEATBALLS
- 1/2 CUP DICED CHICKEN


## LUNCH \& DINNER PICK \& CHOOSE

## CHOOSE TWO (2):

- POTATO CHIPS
- 1 CUP COLE SLAW
- 1 CUP POTATO SALAD
- 1 CUP MAC \& CHEESE
- 1 CUP MASHED POTATOES
- 1 CUP ROASTED PETITE POTATOES
- 2 BUTTER BATH CORN COB
- 1/2 CUP WILD RICE
- 1/2 CUP RICE PILAF
- 1/2 CUP ROASTED CARROTS v/gf
- 1/2 CUP SAUTEED MIX VEGETABLES v/gf
- 1/2 CUP BROCCOLI V/GF
- $1 / 2$ CUP WILTED SEASONAL GREENS v/gf


## CHOOSE ONE (1):

- 2 DINNER ROLLS
- FRENCH BREAD
- CORNBREAD
- CRACKERS

ADD-ON: CUP OF SOUP + \$5/PERSON

- TOMATO
- CORN CHOWDER
- TORTILLA
- BROCCOLI CHEDDAR


# LUNCH \& DINNER CLASSIC BUFFET 

COFFEE, TEA, LEMONADE

## ELEVATED DELI $\$ 20 /$ PERSON

CHOOSE THREE (3):

- 2 OZ HAM
- 2 OZ TURKEY
- 2 OZ ROAST BEEF
- 2 OZ PASTRAMI
- 2 OZ SALAMI
- 2 OZ CHICKEN SALAD
- 2 OZ TUNA SALAD
- 2 OZ EGG SALAD


## CHOOSE TWO (2):

- 1 SLICE SWISS
- 1 SLICE CHEDDAR
- 1 SLICE PEPPER JACK
- 1 SLICE MUNSTER


## TACO BAR $\$ 25 /$ PERSON

1/2 CUP DICED CHICKEN SALSA
1 TACO SHELLS
1 FLOUR TORTILLA
TORTILLA CHIPS

JALAPENOS
SOUR CREAM
SHREDDED CHEESE

1/2 CUP REFRIED BEANS

## GLAMP CAMP <br> \$25/PERSON

BACON BLEU GRILLED CHEESE
APPLE BRIE GRILLED CHEESE
CHICKEN CHEDDAR GRILLED CHEESE

1 CUP TOMATO SOUP

## LUNCH \& DINNER

 ELEVATED BUFFETCOFFEE, TEA, LEMONADE

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MEDITERRANEAN S30/PERSON
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OREGANO SPICED CHICKEN

- 1 BONELESS SKINLESS THIGHS OR 1 BREAST

1/2 CUP ROASTED GARLIC HUMMUS

GREEK SALAD
$1 / 2$ CUP TOMATO COUSCOUS

1/2 CUP TZATZIKI
1 PITA

## CHOOSE ONE (1):

- 1 BONELESS SKINLESS CHICKEN BREAST
- 1 BONELESS SKINLESS CHICKEN THIGH
- 1 BONE-IN SKIN-ON CHICKEN THIGH \& LEG
- 1 SKIN-ON CHICKEN BREAST

1/2 CUP MACARONI PIE
1/2 CUP BLACKEYED PEAS \& RICE
1/2 CUP SAUTED GREENS
CORNBREAD AND HONEY

## CARRIBBEAN CURRY <br> \$30/PERSON

CHOOSE ONE (1):

- 3/4 CUP CHICKEN
- 3/4 CUP PORK

1/2 CUP SPICED RICE
MANGO CHUTNEY

SPICY EGGPLANT RELISH
TOASTED COCONUT
BANANAS


COFFEE, TEA, LEMONADE

## AMASIAN $\quad \$ 30 /$ PERSON

CHOOSE ONE (1) :
SESAME GINGER

- 1/2 CUP BEEF
- 1/2 CUP CHICKEN
- 1/2 CUP PORK


## FAJITAS <br> \$30/PERSON

CHOOSE ONE (1) :

- $1 / 2$ CUP FAJITA CHICKEN
- $1 / 2$ CUP FAJITA BEEF

1 FLOUR TORTILLA
2 CORN TORTILLA
TORTILLA CHIPS
1/2 CUP BLACK BEANS \& RICE
SALSA
1/2 CUP ROASTED CORN SALSA
CHEESE


3/4 CUP STIR-FRIED NOODLES
1/2 CUP FRIED RICE

1/2 CUP LIME CILANTRO SLAW
JALAPENOS
GUACAMOLE
SOUR CREAM

## DUCKCONFIT $\$ 40 /$ PERSON

CHOOSE ONE (1):

- LEG/THIGH
- BREAST

1/2 CUP BRAISED CABBAGE \& SABA
1/2 CUP ROSEMARY ORZO

## BAKED SALMON \$40/PERSON

LEMON HERB BAKED SALMON 1/2 CUP WILD RICE
$1 / 2$ CUP SEASONAL VEGGIES


COFFEE, TEA, LEMONADE
PRIMERIB $\$ 60 /$ PERSON

4 OZ PRIME RB \& AUS JU
CREAMED HORSERADISH
1/2 CUP ROASTED POTATO

LEG OF LAMB \$60/PERSON

4 OZ BONELESS MOROCCAN SPICED LAMB
1/2 CUP HARISSA MIREPOIX
1/2 CUP BOILED PETITE POTATOES
LEMON YOGHURT DRESSING

## DESSERTS

| COOKIES | \$15/DOZEN |
| :--- | :--- |
| CHOCOLATE CHIP |  |
| OATMEAL RAISIN |  |
| SNICKERDOODLE |  |
| CUPCAKES | $\$ 15 / D O Z E N$ |

TRIPLE CHOCOLATE BUTTERSCOTCH

NO BAKE CHEESECAKE \$20/PAN

1 PAN = 25 SERVINGS

OREO COOKIE
STRAWBERRY

