



# Food Service

at Camp  Mitchell

**CHEF'S CHOICE**—Trust our chef to choose your menus! He'll pick from readily available and seasonal ingredients to craft your meals. Costs start at \$10 for breakfast and \$15 for lunch or dinner.

## Breakfast Options

*All breakfasts are served with coffee, tea, water, and juice.*

\$5/person	\$8/person	\$10/person
Cold Cereal, Milk, Whole Fruit	Continental: Bagels & Cream Cheese, Fruit, Hot & Cold Cereal, Boiled Eggs	Scrambled Eggs, Bacon, Toast, Skillet Potatoes, Fruit
Bagels, Cream Cheese, Whole Fruit	Yogurt & Granola Parfait, Muffins	Biscuits and Gravy, Potatoes, Fruit
Hot Cereal, Toppings, Whole Fruit	Fresh Scones & Fruit Salad	Pancakes, Bacon, Potatoes, Fruit

## Lunch or Dinner Options

*All meals are served with coffee, tea, water, and a dessert.*

\$10/person	\$12/person	\$15/person
Seasonal Mixed Green Salad w/ Chef's choice of protein, Fresh Bread, Fruit	Chef's Choice of Hot Sandwich, Chips, Fruit	White Fish in Burr Blanc Sauce, Two Seasonal Side Dishes
Seasonal Soup, Side Salad, Fresh Bread	Seasonal Soup Combo (one meat, one vegetarian), Side Salad, Bread	Braised Beef Entrée, Two Seasonal Side Dishes
Cold Cut Sandwich, Chips, Apple or Orange	Mixed Green Salad w/ Chef's choice of protein, Seasonal Soup, Bread	Roast Chicken Entrée, Two Seasonal Side Dishes
<p>All meals are served camp-style buffet from the kitchen hot line. Choose two menu options for a meal for an additional \$5/person. Tabled, catering presentation is available for an additional \$3/person. Plated meals and waitstaff is available for an additional \$10/person. Meals served in a space other than Keller will incur a 20% delivery fee.</p>		Taco Salad Bar w/ variety of toppings and homemade tortilla chips.
		Meatloaf, Mashed Potatoes, Seasonal Vegetable

*Camp Mitchell's kitchen processes gluten and nuts. We can accommodate some dietary restrictions, but not those with severe allergies.*

