

CAMP FORTUNE EXAMPLE MENUS

GOURMET GRILL

Freshly baked artisan breads
Kale Caesar salad with pancetta and fresh Parmesan cheese
Orzo and grape tomato salad with lemon pesto
Jalapeño coleslaw
Salt-rubbed baked potato with butter, sour cream, sharp cheddar, and green onion
Grilled sirloin steak
Herb marinated grilled chicken breast
Mexican corn (elote) with cilantro, lime and cotija cheese
Chef's selection of desserts

WRAP & SALAD

Quinoa & chickpea salad
Kale Caesar salad
Mixed vegetables with creamy herb dip
Roasted chicken breast wrap with curry mayonnaise
Thinly sliced sirloin wraps with Dijon horseradish mayonnaise and pickled onion
Falafel and cucumber roll with roasted peppers and tahini sauce
Fresh seasonal fruit platter
Chef's selection of desserts

SOUTHWEST

Freshly baked jalapeño cornbread or buttermilk biscuits
Classic Caesar salad
Jalapeño-cilantro coleslaw
Mixed greens with grilled tomatoes and avocado vinaigrette
Panko-crusting macaroni with sharp cheddar
Honey-brined fried chicken with Louisiana hot sauce
Smoked beef brisket with house made BBQ sauce
Vegetarian BBQ baked beans
Chef's selection of desserts

