



FOR YOUTH DEVELOPMENT®  
FOR HEALTHY LIVING  
FOR SOCIAL RESPONSIBILITY

# YMCA Camp at Horsethief Reservoir

## Menu Selection

Name of Group \_\_\_\_\_

Dates of Stay \_\_\_\_\_

**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 **10 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.

Please fill in number of people in group:		Adults: _____	Youth: _____			
	# of Meals	# of PP	Included	Premium Option Price	Add-Ons	Totals
Breakfast	_____	_____	\$ 7.50 _____	_____	_____	_____
Lunch	_____	_____	\$ 8.00 _____	_____	_____	_____
Dinner	_____	_____	\$10.00 _____	_____	_____	_____
Snacks	_____	_____	Varies _____	_____	_____	_____
Approximate Total ( <i>Actually price will be on your final invoice.</i> )						_____

The Lodge is open 24 Hours for your convenience, during your stay.

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, Cappuccino, Juices, Milk, Water and Ice. Freshly brewed coffee is available from 6am to 8pm. (*Note: Hot Chocolate and Cappuccino 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.

Lunch and Dinner include Appropriate Salad Bar for Your Selection.

If you prefer a Plated Salad; Y-Camp House Salad or Caesar Salad can replace the Salad Bar. Premium Plated Salads are an Additional \$1.00 per person and replaces the Salad Bar.

As The Y Camp at Horsethief tries to accommodate different foods and choices with each meal or snack, but sometimes you find you don't 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.

**Name of Group** \_\_\_\_\_

**Dates of Stay** \_\_\_\_\_

**10 Days prior to your event, please fill in the actually numbers and dietary restrictions, along with your meal choices.**

Please fill in number of people in group along with any dietary restrictions:

Adults: \_\_\_\_\_ Youth: \_\_\_\_\_ Infant \_\_\_\_\_

Dietary Restrictions: (Please Note: The Y-Camp at Horsethief is PEANUT and TREE NUT Free)

Number of: Vegetarians: \_\_\_\_\_ Vegans: \_\_\_\_\_

Number of: Gluten Free: \_\_\_\_\_ Dairy Free: \_\_\_\_\_ Egg Free: \_\_\_\_\_ Soy: \_\_\_\_\_ Fish: \_\_\_\_\_

Additional Restrictions: (Example: 1 person No Pineapple)

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The Lodge is open 24 Hours for your convenience, during your stay.

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, Cappuccino, Juices, Milk, Water and Ice. Freshly brewed coffee is available from 6am to 8pm.

*(Note: Hot Chocolate and Cappuccino only available in the Spring and Fall)*

### **Breakfast Options: Choose one Meal per Day of Stay**

All Breakfast Options come with a choice of either a Cold or Hot Cereal Bar, Yogurt and Granola.

You can add Cottage Cheese and Diced Peaches for an additional 50 Cent per person.

Cold Cereal included are the following: Frosted Flakes, Raisin Bran, Rice Krispies, Frosted Mini Wheats, Cinnamon Toast Crunch, Cheerios, Corn Flakes and Apple Jacks.

Hot Cereal included the following: Oatmeal, Grits or Cream of Wheat and include a variety of topping and dried fruits.

All meals include a Vegetarian, Vegan, Gluten Free or other Dietary Restriction Option as noted for your Group

### **\$7.50 per Person. Served Buffet Style.**

#### **On the Go Breakfast**

Breakfast Sandwich with a Scrambled Egg Patty, Cheese and choice of either Bacon or Sausage Patty on an English Muffin, served with Hash Browns, and Chef's choice of fruit. Includes a Choice of Cold or Hot Cereal Bar along with Yogurt and Granola.

#### **The Southern Style**

Biscuits and Gravy, Scrambled Eggs, Hash Browns, and Chef's choice of fruit. Includes a choice of Cold or Hot Cereal Bar along with Yogurt and Granola.

#### **Camp Big Breakfast**

Choice of Scrambled Eggs or Egg White Omelet with Peppers and Cheddar, American Fries with Peppers and Onions, Bacon or Sausage Patty, Biscuit or English Muffin with Jellies and Jams, and Chef's choice of fruit. Includes a choice of Cold or Hot Cereal along and Yogurt and Granola.

### **The Lumber Jack**

Pancakes with assorted syrups and butter. Choice of Sausage Links or Bacon, Chef's choice of fruit. Includes Cold or Hot Cereal along with Yogurt and Granola. Add Chocolate Chips or Blueberries to your pancakes for an additional \$0.50 per person. Add Scrambled Eggs to the above for an additional \$1.00 per person.

### **The Lumber Jill**

Brioche French Toast with assorted syrups and butter. Choice of Sausage Links or Bacon, Chef's choice of fruit. Includes Cold or Hot Cereal along with Yogurt and Granola. Add Scrambled Eggs to the above for an additional \$1.00 per person.

### **The Squares**

Belgium Waffle with assorted syrups and butter. Choice of Sausage Links or Bacon, Chef's choice of fruit. Includes Cold or Hot Cereal along with Yogurt and Granola. Add Scrambled Eggs to the above for an additional \$1.00 per person.

### **The Tex-Mex 1**

Breakfast Enchiladas with Eggs, Cheese, Chorizo Sausage and Enchilada's Sauce wrapped in a Tortilla, topped with Sauce and Cheese. Skittle Potatoes. Salsa and Sour Cream, and Chef's choice of fruit. Includes Cold or Hot Cereal along with Yogurt and Granola.

### **The Tex-Mex 2**

Breakfast Burrito with Eggs, Cheese, Hash Browns, and choice of Sausage or Bacon wrapped in a Tortilla. Salsa and Sour Cream, and Chef's choice of fruit. Includes Cold or Hot Cereal along with Yogurt and Granola.

### **The TTC – The Camp's Favorite**

Tater Tot Casserole made with Tater Tots, Crumble Pork Sausage, Eggs, Milk, assorted spices and Mixed Shredded Cheeses and Chef's choice of fruit. Includes Cold or Hot Cereal along with Yogurt and Granola.

### **The Frittata**

Spinach, Onions, Sun-Dried Tomatoes, Eggs and Cheese served with Hash Browns, Croissant with Jellies and Jams, and Chef's choice of fruit. Includes Cold or Hot Cereal along with Yogurt and Granola.

### **Y-Camp Continental – *This is Self-Served***

Assorted Bagels and Breads, with Cream Cheese, Butter, Jellies and Jams, Assorted Muffins and Rolls. Chef's choice of fruit, and Cottage Cheese. Includes Cold or Hot Cereal along with Yogurt and Granola. Add Scrambled Eggs to the above for an additional \$1.00 per person.

## **Premium Breakfast Options - \$12.00 per Person Served Buffet Style**

### **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.

## **Premium Breakfast Options - \$10.00 per Person Plated**

### **Fruit Plate**

Slices of Watermelon, Pineapple, Cantaloupe and Sugar Melon, Strawberries and Grapes. Served with Cottage Cheese and Toasted Cinnamon Raisin Bread. Includes Cold or Hot Cereal along with Yogurt and Granola

## **Premium Breakfast Options - \$14.00 per Person Plated**

### **The Southwestern**

Bacon and Poached Eggs served on top of Jalapeno Corn Bread with a Fire Roasted Tomato Hollandaise Sauce, Breakfast Potatoes with Peppers and Onions, Red and Green Grapes. Includes Cold or Hot Cereal along with Yogurt and Granola

### **The New England**

Rosemary Biscuit Egg Benedict with a Cheese Sauce, served with either Poached or Over Easy Eggs. Along with Roasted Tomato and Arugula Salad, Chef's Choice of Fresh Fruit. Includes Cold or Hot Cereal along with Yogurt and Granola.

### **Cold Breakfast Plate**

Norwegian Smoke Salmon, Sliced Red Onions, Tomatoes, Capers, Cream Cheese and a Toasted Plain Bagel. Fresh Fruit Salad. Includes Cold or Hot Cereal along with Yogurt and Granola.

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## **Lunch Options: Choice one Meal per Day of Stay**

Lunch include Appropriate Salad Bar for Your Selection. All Lunch Entrée's include two sides unless noted.

Any Lunch Option can be for Dinner for an additional \$2.00, just add any Regular Dessert

If you prefer a Plated Salad the following are included and replace the Salad Bar.

**Y-Camp House Salad** – Mixed Greens, Grape Tomatoes, Sliced Cucumbers, Red Onions, and Croutons

**Caesar Salad** – Chopped Romaine Lettuce, Croutons, Caesar Dressing and Parmesan Cheese.

Premium Plated Salads are an additional \$1.00 Per Person charge and replace the Salad Bar. Does not include Lunch Salad as listed below.

Salad Dressing are as follows, note that only Five Dressing are available per meal and go along with the Salad Bar Theme: Ranch, Blue Cheese, Thousand Island, Golden Italian, Red Raspberry, French, Greek, Poppy Seed, Caesar, Honey Mustard, Balsamic, Asian Sesame, Southwestern Ranch, and Catalina.

Fruit of the Day is included with each Lunch Entrée.

All meals include a Vegetarian, Vegan, Gluten Free or other Dietary Restrictions Option as noted for your Group.

**\$8.00 per Person. Served Buffet Style.**

### **Classic Grilled Cheese**

American Cheese grilled between slices of either White or Wheat Bread. *Recommended side; Fire Roasted Tomato Soup.*

### **Chicken Tender Strip**

Lightly Breaded Chicken Tenders Baked to perfection. *Recommended side; Sweet Potato Fries or Regular French Fries.*

### **Chili Cheese Dogs**

Our All Beef Hot Dog, smothering in House made Chili made just for Hot Dogs and covered in Shredded Cheddar Cheese. *Recommended side; Assorted Chips.*

### **Sloppy Joes.**

Our house made Sloppy Joe served on a hamburger bun. *Recommended side; French Fries*

### **Ham and Cheese Sliders**

Ham and American Cheese on a Hawaiian Sweet Roll, baked with our Special Mustard Sauce on top. *Recommended side; Marconi Salad.*

### **Cheese Quesadilla**

A mixture of assorted shredded cheeses with sour cream and spices in a flour tortilla and grilled to perfection. Served with Salsa, Sour Cream and Jalapeños'. *Recommended side; Spanish Rice or Mexican Corn.*

### **Cheese Enchiladas**

Our mixture of cheeses, House Made Enchiladas Sauce Wrap in a Flour Tortilla, topped with more sauce and Shredded Cheese and baked. Served with Salsa and Sour Cream. *Recommended side; Spanish Rice or Mexican Corn.*

## **Mexican Lasagna**

A Y-Camp original. Layers of Corn Tortillas, Salsa, Refried Beans, and Cheeses. Served with Sour Cream and Jalapeños'. Choose only one additional side. *Recommended side; Mexican Corn.*

## **Beefy Burritos**

Seasoned Beef, Refried Beans, Rice, Shredded Cheese wrapped in a Flour Tortilla and served with Salsa, Sour Cream and Jalapeños'. Choose only one additional side. *Recommended side; Mexican Street Salad.*

## **Sweet Potato Burritos**

A Y-Camp Original. Seasoned Sweet Potatoes, Refried Beans and Shredded Cheese wrapped in a Flour Tortilla and served with Salsa, Sour Cream, and Jalapeno's. Choose only one additional side. *Recommended side; Mexican Corn or Mexican Street Salad.*

## **BBQ Shredded Pork Sandwich**

Our Slow Cooked Pull pork in a Sweet BBQ Sauce, served on a Bun. *Recommended sides; House made Cole Slaw and Cowboy Beans*

## **BLT Wrap**

Bacon, Lettuce, and Sliced Tomatoes with mayonnaise wrapped in a Tomato Basil Tortilla, *Recommended side; Sweet Potato Fries*

## **Turkey Sub Sandwich**

Sliced Roasted Turkey, American Cheese and Shredded Lettuce on a Whole Wheat Sub Roll. *Recommended side; Potato Chips.*

## **Ham Sub Sandwich**

Sliced Black Forest Ham, American Cheese and Shredded Lettuce on a Whole Wheat Sub Roll. *Recommended side; Potato Chips.*

**Lunches To Go.** The Turkey and Ham Sub Sandwich can be made to go and would include; Chips, Apples Slices or Grapes, Carrot and Celery Sticks, Ranch Dressing and a Treat. Condiments, Napkin, Salt & Pepper.

**Lunch Salads – Includes Bread and Butter and a Choose of One Side.** *Recommended side; one of our House Made Soups.* Lunch Salads do not include the Salad Bar.

## **Chef Salad**

Spring Greens and Romaine Lettuce with Slices of Ham, Turkey, Salami and Swiss Cheese. Quartered Hard Boiled Eggs and Croutons. Choice of Salad Dressing.

## **Cobb Salad**

Chopped Iceberg, Watercress and Romaine Lettuces, Roasted Chicken Strips, Diced Tomatoes, Bacon Bits, Hard Boiled Eggs, Blue Cheese Crumbles, and Sliced Avocados. Choice of Salad Dressing.

## **Classic Nicoise Salad**

Chopped Spring Greens and Romaine Lettuce, Haricot Beans, Fingerling Potatoes, Hard Boiled Eggs, Cherry Tomatoes, Sliced Red Onions and Cucumbers, quartered Artichoke Hearts, Kalamata Olives, Sliced Radishes and with or without Tuna. Served with a Mustard Vinaigrette.

## **Chicken or Shrimp Caesar Salad**

The Classic Caesar Salad with chopped Romaine Lettuce, Caesar Dressing and Croutons, topped off with your choice of Strips of Chicken Breasts or Shrimp and Fresh Parmesan Cheese.

## **Pizza at Y-Camp**

Our House Made 16 Inch Thick Crusted Pizza, 10 Slices per Pizza, Choose only one additional side.  
*Recommended side: Broccoli.* Includes our Caesar Salad Bar.

The following are included and a variety will be served unless noted. The Camp will provide as required per your dietary restrictions, Gluten Free Pizza Crust and Alternative Cheeses.

### **Cheese Pizza**

Five Cheese Blend on top of our House Made Pizza Sauce

### **Pepperoni Pizza**

We add slices of Pepperoni to our Five Cheese Blend Pizza

### **Vegetable Pizza**

We add Diced Peppers, Onions, Sliced Mushrooms and Black Olives to our Five Cheese Bland Pizza

Want to have a Pizza Party, the following Varieties are available for an additional cost of \$1.50 per person. Tell us what and how many of each.

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

Pepperoni, Italian Sausage, Bacon Bits, Diced Ham and Seasoned Ground Beef on top of our Five Cheese Blend Pizza.

### **BBQ Chicken Pizza**

Covered with BBQ Sauce on the bottom, add mixed Cheddar Cheese Blend and Breaded Chicken Nuggets to the top.

### **Bacon Ranch Chicken Pizza**

Covered with Ranch Dressing on the bottom, add Mixed Cheddar Cheese Blend, Bacon Bits, and Breaded Chicken Nuggets.

### **Hawaiian Pizza**

We start with our Five Cheese Blend Pizza and add Diced Ham and Pineapple to the top.

### **Taco Pizza**

Covered in Salsa on the bottom, add Mixed Cheddar Cheese Blend and Seasoned Taco Meat, with crunchy Corn Chips on top.

### **Margherita Pizza**

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

### **Tomato and Cheese Pizza**

Covered in our House Made Pizza Sauce, Sliced Grape Tomatoes, Our Five Cheese Blend, Fresh Mozzarella, Smoked Gouda and Fresh Basil.

## Buffet Meals

The following buffets are included at standard prices, but do have a minimum amount of people per meal. They includes everything and no additional sides can be chosen. If you would like additional sides added, please talk to a Y Staff member regarding the additional charge. If you would like to choose these as a Dinner Option additional \$2.00 person will be added on. The Dinner option includes one additional side and a variety of desserts.

### **Sandwich Bar (Minimum 25 People)**

Sliced Turkey, Ham, and Beef. House Made Roasted Red Pepper and Garlic Hummus  
Sourdough and Rye Breads, 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, Fresh Fruit Salad and Y-Camp American 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, Macaroni and Potato Salads, Watermelon and Y-Camp American 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, Dice 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, Dice Tomatoes,  
Sliced Limes, Sour Cream Diced Onions, Sriracha Ranch, Feta Cheese,  
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 American 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*



## **Premium Lunch Options - \$12.00 per Person**

### **Philly Steak Sandwich**

Sliced Grilled Eye of Round Beef with Peppers, Onions and Mushrooms covered in Provolone cheese and served on a freshly baked Sub Roll, side of Horseradish Sauce. *Recommended side; French Fries*

### **French Dip**

Sliced Eye of Round Beef served on a French Baguette with Au Jus for dipping, side of Horseradish Sauce. *Recommended side; Blue Cheese Potato Salad*

### **Monterey Chicken Sandwich**

Seasoned Grilled Chicken Breast with Monterey Jack Cheese, Bacon, Lettuce, Tomatoes, Sliced Red Onions, Served with Mayonnaise and BBQ Sauce on the side. Served on a Sesame Seeded Roll. *Recommended side; Sweet Potato Fries*

### **Patty Melt**

Seasoned Third Pound Burger between Grilled Marble Rye Bread, Caramelized Onions and Melted Swiss Cheese. Can substitute Third Pound Turkey Burger. *Recommended side; Cowboy Baked Beans*

### **Grown Up Grilled Cheese**

Melted Cheddar Cheese, Swiss Cheese and Pepper Jack Cheese between Grilled Sourdough Bread with Sliced Tomatoes and Applewood Smoked Bacon. *Recommended side; Corn Chowder*

### **Gyros**

Seasoned Sliced Beef Gyros on Pita Bread with Shredded Lettuce, Sliced Tomatoes and Onions, served with Feta Cheese and Tzatziki Sauce. *Recommended side; Greek Roasted New Potatoes*

### **Reuben Sandwich**

Sliced Corn Beef between Grilled Marble Rye Bread, Sauerkraut, Melted Swiss Cheese and Thousand Island Dressing. Dill Pickle Spear. Can be ordered with The Rachel Sandwich. *Recommended side; Cream of Potato Soup*

### **Rachel Sandwich**

Sliced Roasted Turkey between Grilled Marble Rye Bread, Cole Slaw, Melted Swiss Cheese and Russian Dressing. Dill Pickle Spear. Can be ordered with The Reuben Sandwich. *Recommended side; Cream of Potato Soup*

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## **Dinner Options: Choice one Meal per Day of Stay**

Dinner includes the choice of Two Side, Dessert and appropriate Salad Bar for your Selection.

If you prefer a Plated Salad the following are included and replace the Salad Bar.

**Y-Camp House Salad** – Mixed Greens, Grape Tomatoes, Sliced Cucumbers, Red Onions, and Croutons

**Caesar Salad** – Chopped Romaine Lettuce, Croutons, Caesar Dressing and Parmesan Cheese.

Premium Plated Salads are an additional \$1.00 Per Person charge and replace the Salad Bar.

Salad Dressing are as follows, note that only Five Dressing are available per meal and go along with the Salad Bar Theme: Ranch, Blue Cheese, Thousand Island, Golden Italian, Red Raspberry, French, Greek, Poppy Seed, Caesar, Honey Mustard, Balsamic, Asian Sesame, Southwestern Ranch, and Catalina.

All meals include a Vegetarian, Vegan, Gluten Free or other Dietary Restrictions Option as noted for your Group.

## **\$10.00 per Person. Served Buffet Style**

The following Pasta dishes all include either Dinner Roll or Garlic Bread. Choose only one additional side and a Dessert. *Recommended side; A Vegetable Side*

### **Turkey Tetrazzini**

Cubed Roasted Turkey with Mushrooms and Peas in a Parmesan Cheese Sauce with Linguine.

### **Lasagna**

Fresh Pasta layered with Italian Sausage, Ricotta Cheese, and Marinara Sauce covered with Mozzarella Cheese.

### **Vegetable Lasagna**

Fresh Pasta layered with Grilled and Sliced Eggplant, Zucchini, Yellow Squash, Mushrooms and Roasted Red Peppers in a Marinara Sauce and covered with Mozzarella Cheese.

### **Cheese Ravioli**

Fresh Egg Rich Pasta filled with a blend of Parmesan, Cheddar and Ricotta Cheeses served in either an Alfredo Sauce or Marinara Sauce.

### **Meatballs and Spaghetti**

House made Greek Meatballs from a secret family recipe served in a Rich Mediterranean Tomato Sauce and served over Spaghetti.

### **Hamburger Stroganoff with Egg Noodles**

Ground Beef in a Creamy and Beefy Flavor Sauce with Mushrooms and Sour Cream served over Egg Noodles

The following Dinners, choose two sides and a dessert.

### **Roasted Chicken with Pear & Cranberry Sauce**

Roasted Quartered Chicken with a blend of Diced Pears and Cranberries for that naturally Sweet and Tart Taste. *Recommended side; Rosemary Red Potatoes*

### **Baked BBQ Chicken**

Baked Quartered Chicken drenched and baked in a BBQ Sauce. Served with Cole Slaw. *Recommended sides; French Fries and Cornbread.*

### **Herb Roasted Chicken**

A Camp Favorite. Quartered Chicken encrusted with a combination of herbs and spices and roasted to perfection. *Recommended side; Wild Rice Blend*

### **Roasted Pork Lion**

Slow Roasted Pork Lion with herbs and spices, sliced and served in its own Naturally Au Jus. *Recommended side; Garlic Mashed Potatoes*

### **Pork Chops with Apple & Pear Chutney**

Grilled and Roasted Pork Chops and covered in Savory Caramel Apple and Pear Chutney. *Recommended side; Herb Roasted Quartered Potato*

### **Sweet and Sour Pork or Chicken**

Choice of either Pork or Chicken in a flavorful Sweet and Sour Sauce with Pineapple, Bell Peppers and Onions. Served with a Fortune Cookie. *Recommended side; White Rice or Vegetable Fried Noodles. Extra Special Premium Side: Sesame Soba Noodles*

### **All American Meatloaf**

House made Meatloaf, sliced and served in a Rich Mushroom Gravy. *Recommended sides; Mashed Potatoes and Peas*

### **Baked Cod Loin**

Lemon Butter Baked Cod with Grape Tomatoes, Served with Mushy Peas. *Recommended side; Greek Roasted Potatoes.*

### **Roasted Beef and Gravy**

Slow Roasted and Thinly Sliced Eye of Round in a Rich Beefy Gravy. *Recommended side; Mashed Potatoes*

### **Beef Brisket**

Slow Roasted Lightly Smoked Beef Brisket, hand carved and served with either its Naturally Au Jus or BBQ Sauce. *Recommended side; Baked Potato.*

## **Premium Dinner Options:**

All Premium Dinners includes a choice of Two Premium or Dinner Sides, 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 as a Plated Dinner.

### **\$15.00 per Person**

#### **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 Mozzarella Cheese, served with Garlic Butter Angel Hair Pasta. Can be combined with Eggplant Parmesan. *Recommended side; Roasted Asparagus*

#### **Eggplant Parmesan**

Hand Breaded pieces of sliced Eggplant, pan fried, covered with Marinara Sauce and Mozzarella Cheese, served with Garlic Butter Angel Hair Pasta. Can be combined with Chicken Parmesan. *Recommended side; Roasted Asparagus*

#### **Shrimp Scampi**

Jumbo Shrimp Sauté in a Garlic Butter Sauce with Diced Mixed Vegetables served over Cappelini Pasta. *Recommended side; Bang Bang Brussel Sprouts.*

### **\$20.00 per Person**

#### **BBQ Baby Back Ribs**

Slowly Cook and Roasted Half-Rack of Baby Back Ribs, covered in a Spice Tangy BBQ Sauce. Served with a Coleslaw. *Recommended side; Double Baked Potato*

#### **Pan Seared Salmon**

A Pan Seared Skinless Salmon served with a Lemon Dill Sauce. Served with Arugula and Citrus Salad with Honey Dressing. *Recommended side; Spinach and Rice Pilaf*

## **\$25.00 per Person**

### **Braised Short Ribs**

Slowly Braised Short Ribs with celery, onions, carrots and red wine. Served on top of Horseradish Mashed Potatoes. *Recommended side; Sautéed Broccolini*

### **Boneless Leg of Lamb**

Boneless Leg of Lamb slowly roasted with Garlic, Lemon and Oregano, served with Lamb Roasted Quartered Potatoes. *Recommended Side; Spanakopita.*

### **Ribeye Steak**

A 12 ounce Ribeye Steak, grilled to a Medium-Rare, and served with Sautéed Mushroom and Onions. *Recommended side; Baked Sweet Potato.*

## **\$30.00 per Person**

### **Prime Rib**

Slow Roast and Chef Carved Prime Rib, served with horseradish sauce. *Recommended side; Mushroom Risotto and Grilled Mixed Vegetable Skewers.*

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## Lunch and Dinner Side Dishes

Choice Two Items 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  
Macaroni Salad

### Miscellaneous Sides

Mexican Street Salad  
Cole Slaw  
Spicy Cole Slaw  
Garlic Hummus  
Roasted Red Pepper Hummus  
Cottage Cheese with  
Chives

### 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  
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  
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 Bread  
French Baguette Rolls  
Mixed Dinner Rolls  
Italian Bread  
Cornbread  
Jalapenos' Cornbread  
Hawaiian Sweet Rolls

## Premium Sides

These are included with any Premium Dinner Sides. There is additional \$1.00 per person charge as part of any regular 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

## Premium Plated Salads

These Salads replaces the normal Salad Bar for all Premium Meals. You can replace the Salad Bar in any Regular Meal Options for additional \$1.00 per person.

- Arugula and Fresh Citrus Salad (*Grapefruit and Orange*) with a Honey Dressing.
- Spinach, Strawberry, Goat Cheese and Pepitas with a Poppy Seed Dressing.
- Caprese Salad with Sliced Tomatoes, Fresh Mozzarella, Basil and Balsamic Dressing.
- Cantaloupe, Fig, and Prosciutto Salad on top of Mixed Spring Green with a Lemon Honey Dressing

## Desserts

Choose one Dessert for each Dinner Entrée

### Chocolate Brownie

Y-Camp Special, loaded with Chocolate Chips

### Caramel Filled Churros

### Ice Cream Treats

Vanilla Ice Cream Cup  
Rainbow Sherbet Cup  
Ice Cream Sandwich

### Ice Cream Bars (*Can be Combined*)

Ice Cream Bars (Vanilla Ice Cream, Chocolate Coated)  
Orange Dream  
Strawberry Shortcake

### Popsicles

Orange, Grape, Cherry Flavors

### Cookies (*Choose up to 2 Cookies per Dessert*)

Sugar  
Snickerdoodle  
Triple Chocolate Chip  
M & M  
Strawberry Shortcake  
Oatmeal Raisin

### Peach Cobbler

Warm Peach Cobbler with Whipping Cream

### Mixed Berry Shortcake

Berries with either Pound or Angel Food Cake and Topped off with Whipping Cream.

### Raspberry Jell-O Cake

Angel Food Cake mixed in with Raspberry flavor Jell-O and topped with Whipping Cream.

### 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  
Yellow  
Banana  
Orange  
Pineapple  
Marble  
Spice

#### Frosting Flavors

Vanilla  
Chocolate  
Orange  
Raspberry  
Pineapple  
Whipping Cream  
Cream Cheese

## Premium Desserts

Choose One Premium Dessert with each Premium Meal. You can replace Regular Desserts with Premium Desserts for an additional \$1.00 per person.

### Italian Cheesecake

House Made Cheesecake and served with a Blueberry, Wild Cherry, Pineapple Toppings, and Caramel and Chocolate Sauces. All served up with Whipping Cream.

### Cannoli Dip and Chips

Lightly fired Cannoli Pastry Chip served with a Ricotta Cheese and Chocolate Chip Dip.

### Mixed Berry Puff Pastry

A Puff Pastry Cup, served with Freshly Made Lemon Curd on the Bottom topped off with Mixed Berries and Whipping Cream.

### Peach Cobbler

Warm Peach Cobbler with a Scoop of Vanilla Ice Cream and Whipping Cream

### Flourless Chocolate Brownie

A Decadent Chocolate Fudge Brownie topped with Chocolate Icing and Whipping Cream.

### Make Your Own Sundae Bar

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

House Made Yellow Cake, with a layer of Vanilla Cream and topped off with Chocolate Icing.

### Assorted Pies (Choose 2 Pies per Dinner)

Dutch Apple  
Cherry  
Blueberry  
Pumpkin  
Fruit of the Forest  
Strawberry Rhubarb  
Chocolate Silk  
Chocolate Brownie

## Dessert Buffet and Beverage Bar - \$6.00 per Person

Just want to enjoy our Desserts and Beverage Bar for a late night snack. Choose up to three Premium Desserts for a Dessert Buffet, includes a Fresh Fruit Salad. *Note: Last serving is at 9 PM*

## Y-Camp Dinnerware

If you would like to upgrade the Y-Camp Dinnerware which is White Melamine, to White China or Plastic Glasses to Glass, the costs are below.

Dinnerware; Plate, Salad, Dessert/Bread & Butter	\$4.00 - For 1 to 3 Days per Person
Dinnerware; Plate, Salad, Dessert/Bread & Butter, Cup/Sauce, Soup	\$5.00 - For 1 to 3 Days per Person
Glassware; Cold Beverages (Water/Milk/Juice)	\$1.00 - For 1 to 3 Days per Person



### **S'mores - \$2.00 per Person**

Everything you need for S'mores at a Campfire within the Y-Camp Grounds. Chocolate Bars, Grahams Crackers, Large Marshmallows, Sticks and a Fire.

### **S'mores Buffet - \$5.00 per Person**

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 - \$3.00 per Person**

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.

### **Snacks - \$1.50 per Person**

The following Snacks are available and served at any time.

String Cheese with Crackers	Cheez-It Crackers
Rice Krispie Treats	Teddy Grahams
Granola Bars Variety	Simply Chex Chocolate Caramel
Lorna Doone Snack Pack (4 Cookies)	Simply Chex Strawberry Yogurt
Oreo Cookie Snack Pack (2 Cookies)	Ritz Cracker and Cheese Sandwich
Italian Ice Mango	Soft Pretzel with Cheese Sauce
Italian Ice Strawberry	
Italian Ice Lemon	

### **Cookies & Brownies Trays**

	<b><u>Serves 25</u></b> <b><u>Guests</u></b>	<b><u>Serves 50</u></b> <b><u>Guests</u></b>
Assortment of Cookies ( <i>Sugar – Chocolate Chip – Oatmeal Raisin - Strawberry</i> )	\$30.00	\$50.00
Brownies	\$35.00	\$55.00



FOR YOUTH DEVELOPMENT®  
FOR HEALTHY LIVING  
FOR SOCIAL RESPONSIBILITY

# YMCA Camp at Horsethief Reservoir

## Appetizer Selection

### Hot Appetizers

	<u>Serves 25 Guests</u>	<u>Serves 50 Guests</u>
Vegetable Spring Roll with Thai Sweet Chili Sauce (V)	\$60.00	\$100.00
Baked Potato Skins with Cheddar Cheese, Sour Cream and Green Onions (GF)	\$50.00	\$85.00
Mini Reuben Sandwiches on Cocktail Rye	\$75.00	\$120.00
Mushroom Quesadilla with Pico de Gallo, Sour Cream and Guacamole (*V)	\$60.00	\$100.00
Mediterranean Cocktail Meatballs with Sauce (Beef)	\$55.00	\$90.00
Mediterranean Cocktail Meatballs with Sauce (Turkey)	\$65.00	\$100.00
Chicken Souvlaki and Vegetable Skewers served Tzatziki Sauce (GF)	\$75.00	\$120.00
Gyros Bits wrapped in Philo dough with Tomatoes, Onion and Feta served with Tzatziki Sauce ( <i>Choice of Beef, Chicken or Pork</i> )	\$75.00	\$120.00

### Cold Appetizers

	<u>Serve 25 People</u>	<u>Serves 50 People</u>
Fresh Jumbo Shrimp with House Made Cocktail Sauce and Lemon Wedges	\$100.00	\$190.00
Smoked Salmon Crostini with Cream Cheese, Red Onions and Capers	\$75.00	\$120.00
Old Fashion Deviled Eggs (GF)	\$40.00	\$60.00
Cheese and Sausage Tray with Assorted Crackers (*GF) ( <i>Cheddar, Pepper Jack, Swiss, Smoked Provolone Cheeses</i> )	\$70.00	\$110.00
Assorted Fresh Fruit with Vanilla Greek Yogurt Dipping Sauce (GF) (V) ( <i>Cantaloupe, Honeydew, Grapes, Strawberries, Pineapple, and Watermelon</i> )	\$60.00	\$100.00
Fresh Garden Vegetable Tray with Ranch or Dill Dips (GF)(V) ( <i>Celery, Carrots, Broccoli, Cauliflower, Mushrooms, and Grape Tomatoes</i> )	\$55.00	\$90.00
Caprese Skewers with Balsamic Glaze (GF) ( <i>Fresh Mozzarella Cheese, Grape Tomatoes and Basil</i> )	\$50.00	\$85.00
Assorted Hummus Platter with Pita Chips (V) ( <i>Garlic Hummus, Roasted Red Pepper Hummus and Olive Tapenade</i> )	\$50.00	\$85.00
Salsa and Chips (GF) (V)		\$1.50 per Person

### Vegan Appetizers

	<u>Serve 25 People</u>	<u>Serves 50 People</u>
Mushrooms and Marinara Crostini with Garlic Oil	\$60.00	\$95.00
Basil Pesto and Zucchini Crostini with Garlic Oil	\$60.00	\$95.00
Artichokes with Fennel & Tomatoes Crostini with Garlic Oil	\$60.00	\$95.00
<i>The above Crostini's can be mixed</i>		
Potato Skins with Guacamole and Pico de Gallo	\$60.00	\$95.00

(GF) – Gluten Free (V) – Vegan (\*GF) – Gluten Free with no Crackers (\*V) – Vegan with No Sour Cream