



CAMP ALEXANDRA CATERING MENU

All meals are served
buffet style
and include
selected juices, water,
coffee, assorted teas
and dessert



The group organizer
must choose ONE menu
selection for the group



COUNTRY STYLE BREAKFASTS

Breakfast selections include assorted cold cereals, yogurt and fresh fruit



French Toast

Served with maple syrup and bacon

Pancakes

Served with maple syrup and sausage

Scrambled Eggs

Served with toast and your choice of sausage or bacon

Frittata (baked omelet)

Served with toast

Continental Breakfast

Pastries, bagels, croissants, and scones served with fresh preserves and a selection of cheese slices

Veggie Scramble

Served with tofu, fresh vegetables, country potatoes and toast



LUNCH SELECTIONS

Lunch selections include your choice of soup or salad and a dessert

Hearty Country Chili

Vegetarian or meat, served with garlic toast

Assorted Sandwiches and Wraps

Assorted deli meats, vegetarian and egg salad

Classic Quiche

Ham, swiss cheese, onions

Vegetarian (onion, feta, sundried tomatoes)

Spanokopita

Spinach, feta cheese in a light crispy pastry

Chicken Wrap

Tender chicken, fresh cucumbers, lettuce, caesar dressing

Chicken or Vegetarian Quesadillas

Served with salsa and sour cream



Serving healthy, nutritious meals since 1916





DINNER SELECTIONS

Please choose one salad and one dessert.

Old Fashioned Roast Beef

Slow roasted, served with roast potatoes, seasonal vegetables, your choice of salad and rolls

Chicken Souvlaki

Two marinated skewers of chicken served with seasoned rice, seasonal vegetables, pita bread and tzatziki

Tender Chicken Breasts

Your choice of teriyaki sesame, curried mango, caribbean jerk chicken or lemon and herb served with rice or potato, seasonal vegetables, rolls and your choice of salad

Salmon Dinner (Please add \$2/person for this selection)

Herb baked and served with rice, seasonal vegetables, rolls and your choice of salad

Tender Pasta

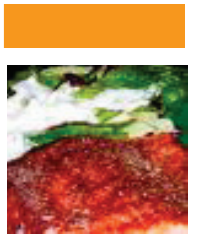
Served with your choice of either meat or primavera sauce served with fresh dinner rolls and your choice of salad

Lasagna

Served with your choice of either meat or primavera sauce served with fresh dinner rolls and your choice of salad

Children's Favorite

Spaghetti and meatballs



SOUPS, SALADS

SOUPS - Lunch Only

Beef or Vegetable Barley
Roasted Red Pepper
Split Pea with or without Ham

Chicken Noodle
Gingered Carrot
Lentil



FRESH SALADS

Tossed Green Salad
Spinach Salad

Caesar Salad
Coleslaw



DESSERTS

Sherbert and Biscuit
Fruit Loaf

Home Baked Cookies
Fresh Fruit Platter

Lemon or Date Squares
Fruit Crisp a la Mode

COFFEE BREAKS & SNACKS

- Includes fresh coffee, assortment of teas, hot chocolate and juices
- Home-baked savory or fruit scones, or
- Assorted fresh muffins or
- A variety of baked cookies or
- Home-baked squares or loaves



APPETIZERS

Guests may choose any number of appetizers (additional per person charge.)

- Fresh Veggie tray with dip • Hot spinach and artichoke dip with tortilla chips
- Creamy spinach dip with breads and crackers • Cheese platter-assorted cheeses and crackers
- Mediterranean hummus, tzatziki & pita bread • Fresh fruit platter



WEDDING & EVENT DINNERS

- Maximum catering service in a tent setting is 100 people. (Tent, tables and chairs supplied by renter).
- Maximum catering service in the Lodge Dining Hall is 80 people.

* Special Occasion catering rates are based on menu and other requirements.

* Extra charge for cake cutting and serving.

