



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 or Pancakes

Served with maple syrup and your choice of sausage or bacon

Veggie Scramble

Served with tofu, fresh vegetables, country potatoes and toast

Cheddar and Herb Scrambled Eggs

Served with toast and your choice of sausage or bacon

Frittata (baked omelet)

Served with toast and your choice of sausage or bacon

Continental

Pastries, bagels, croissants, and scones served with fresh preserves



LUNCH SELECTIONS

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

Assorted Sandwiches and Wraps

A selection of deli roast beef, turkey, ham, 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 Caesar Pita Pocket

Tender chicken, fresh cucumbers, lettuce, caesar dressing

Hearty Country Chili

Vegetarian or meat, served with garlic toast



Serving healthy, nutritious meals since 1916





DINNER SELECTIONS

Dinner selections include your choice of salad, side dish, vegetable and a dessert

Tender Chicken Breasts

Choose teriyaki sesame, curried mango, caribbean jerk chicken or lemon and herb

Vegetarian Lasagna (Meat option also available)

Fresh vegetables smothered in tomato sauce and Italian style cheese

Sunset Pasta

Tender pasta with meat, alfredo or primavera sauce

Served with a variety of fresh breads

Old Fashioned Roast Beef

Slow roasted, crusted with Dijon and cracked pepper

Served with rolls

Souvlaki – Chicken, Beef or Pork

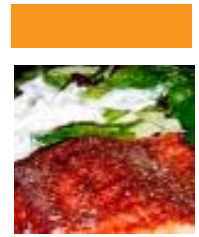
Two marinated skewers served with pita bread and tzatziki

Salmon Dinner -Herb baked or barbequed

(Please add \$2 for this choice)

Children’s Favorite - Baked Chicken Fingers

Served with oven-baked fries, cut fresh veggies and choice of salad



SOUPS, SALADS, SIDE DISHES AND VEGETABLES

SOUPS - Lunch Only

Beef or Vegetable Barley

Roasted Red Pepper

Thai Curry Chicken

Chicken Noodle

Gingered Carrot

Split Pea with Ham



FRESH SALADS

Tossed Green Salad

Marinated Broccoli & Cauliflower Salad

Spinach Salad

Caesar Salad

Thai Noodle Salad

Coleslaw



SIDE DISHES

Rice (jasmine or basmati)

Rice Pilaf

Oven Roasted Herb Potatoes

Scalloped Potatoes

Garlic Mashed Potatoes

Oven Baked Fries/Potato Wedges



VEGETABLES

Sautéed Green Beans

Honey & Ginger Glazed Carrots

Variety of fresh cut raw veggies

Grilled Zucchini, Peppers & Onions

Broccoli or Cauliflower with Seasoning

Grilled or Steamed Asparagus (in season)



DESSERTS

Sorbet and Biscuit

Fruit Loaf

Home Baked Cookies

Fresh Fruit Platter

Lemon Squares

Fruit Crisp a la Mode

COFFEE BREAKS & SNACKS

• Include fresh Coffee • Assortment of Teas, Hot Chocolate and Juices • Home-baked savory or fruit scones • Assorted fresh muffins • A variety of baked cookies • Home-baked squares or loaves • Home-made Granola Bars



APPETIZERS

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

- Fresh Veggie tray with two dips
- 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

