

CAMPFIRE MENU 2025

BREAKFAST OPTIONS

Homestyle Breakfast includes basic entree, eggs, hash browns, toast bar, milk, fruit, juice
All meals are chef's choice

Entrees

- Bagels (Variety)
- Banana Bread
- Biscuits and Gravy
- Breakfast Burritos
- Breakfast Cookies
- Breakfast Pizza
- Chicken and Waffles
- Danishes (Variety)
- French Toast
- Muffins (Variety)
- Pancakes
- Scones
- Waffles
- Yogurt Bar

Fruit Options

- Apples
- Bananas
- Berry Fruit Salad
- Blueberries
- Cantaloupe
- Fruit Cocktail
- Grapes
- Honeydew
- Melon Fruit Salad
- Oranges
- Pineapples
- Raspberries
- Strawberries
- Watermelon

Toast Bar

- Bagels and Cream Cheese
- Gluten Free Bread
- Honey
- Jelly and Sunbutter
- Wheat Bread
- White Bread

Egg Options

- Fried Eggs
- Boiled Eggs
- Omelette
- Quiche
- Scrambled Eggs

Milk Options

- 2%
- Oat
- Soy

Juice Options

- Apple
- Cranberry
- Grape
- Orange
- Pineapple

Hash Brown Options

- Cubes
- Oval
- Patty
- Shreds

At Camp Wyman, we are reimagining our culinary approach to emphasize sustainability and local sourcing. Our commitment is to prioritize fresh, healthy produce from our region, forging partnerships with local farmers to provide sustainably raised meats, seasonal fruits and vegetables, and artisanal honey. By embracing the bounty of our community, we aim to create a vibrant dining experience that nourishes both our guests and the environment.



CAMPFIRE MENU 2025

LUNCH OPTIONS

All lunches include 1 carbohydrate side, 1 vegetable side, 1 fruit side and drinks

All meals are chef's choice

Entrees

- Bratwurst
- Burgers
- Chicken Tenders
- Chicken Strips
- Chicken Wings
- Chili Mac
- Deli Sandwich on Croissant
- Grilled Chicken Sandwich
- Personal Pizzas
- Philly's (French Dip)
- Soup and Sandwiches
- Totchos
- Wraps

Fruit Options

- Apples
- Banans
- Berry Fruit Salad
- Blueberries
- Cantaloupe
- Fruit Cocktail
- Grapes
- Honeydew
- Melon Fruit Salad
- Oranges
- Pineapples
- Raspberries
- Strawberries
- Watermelon

Vegetable Options

- Broccoli Salad
- Chef's Salad
- Coleslaw
- Corn
- Corn on the Cob
- Cucumber Salad
- Fresh Veggies with Ranch
- Green Beans
- Honey Roasted Carrots
- House Salad
- Roasted Asparagus
- Roasted Mixed Veggies
- Sesame Green Beans
- Stir Fry Veggies
- Sweet Peas

Carb Sides

- Mac and Cheese
- Baked Potatoes
- Chips
- Fries
- Garlic Bread
- Mashed Potatoes
- Pasta Salad
- Potato Salad
- Potato Wedges
- Roasted Potatoes

Drink Options

- Lemonade
- Coffee Bar
- Hot Tea
- Ice Water
- Iced Tea

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CAMPFIRE MENU 2025

DINNER OPTIONS

*All dinners include 1 carbohydrate side, 1 vegetable side, 1 fruit side, 1 dessert, and drinks
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Entrees

- Appetizer Dinner
- Balsamic Chicken
- Beef or Vegetable Chili
- Country Fried Pork Chops
- Dirty Rice
- Fried Rice
- Hawaiian BBQ Chicken
- Orange Chicken
- Pasta Bar
- Pulled Pork or BBQ Chicken
- Shepherd's Pie
- Taco Bar
- Teriyaki Chicken

Fruit Options

- Apples
- Bananas
- Berry Fruit Salad
- Blueberries
- Cantaloupe
- Fruit Cocktail
- Grapes
- Honeydew
- Melon Fruit Salad
- Oranges
- Pineapples
- Raspberries
- Strawberries
- Watermelon

Vegetable Options

- Blackened Corn
- Chef's Salad
- Corn on the Cob
- Cucumber Salad
- Fresh Veggies
- Honey Roasted Carrots
- House Salad
- Roasted Asparagus
- Roasted Mixed Veggies
- Roasted Mushrooms
- Sesame Green Beans
- Stir Fry Veggies

Carb Sides

- Baked Potatoes
- Garlic Bread
- Mac and Cheese
- Mashed Potatoes
- Pasta Salad
- Potato Salad
- Potato Wedges
- Red Beans and Rice
- Roasted Potatoes
- Vegetable Spring Rolls
- White Rice

Drink Options

- Coffee Bar
- Hot Tea
- Ice Water
- Iced Tea
- Lemonade

Dessert Options

- Apple Dumplings
- Brownies
- Cookies (Variety)
- Cupcakes (Variety)
- Fruit Bites
- Fruit Pizza Cookies
- House Made Fudge
- Pineapple Upside Down Cake
- Truffles

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TRAILSIDE MENU 2025

BREAKFAST OPTIONS

Homestyle Breakfast includes basic entree, eggs, hash browns, toast bar, milk, fruit, juice
All meals are chef's choice

Entrees

- Bagels (Variety)
- Banana Bread
- Biscuits and Gravy
- Breakfast Burritos
- Breakfast Cookies
- Breakfast Pizza
- Chicken and Waffles
- Danishes (Variety)
- French Toast
- Muffins (Variety)
- Pancakes
- Scones
- Waffles
- Yogurt Bar

Fruit Options

- Apples
- Bananas
- Blueberries
- Canteloupe
- Fruit Cocktail
- Honeydew
- Oranges
- Pineapples
- Raspberries
- Strawberries
- Watermelon

Toast Bar

- Bagels and Cream Cheese
- Gluten Free Bread
- Honey
- Jelly and Sunbutter
- Wheat Bread
- White Bread

Egg Options

- Fried Eggs
- Boiled Eggs
- Omelette
- Quiche
- Scrambled Eggs

Milk Options

- 2%
- Oat
- Soy

Cereal Options

- Fruit loops
- Rice Chex
- Rice Krispies
- Trix
- Cocoa Puffs
- Cheerios

Hash Brown Options

- Cubes
- Oval
- Patty
- Shreds

Juice Options

- Apple
- Cranberry
- Grape
- Orange
- Pineapple

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TRAILSIDE MENU 2025

LUNCH OPTIONS

*All lunches include 1 carbohydrate side, 1 vegetable side, 1 fruit side, 1 dessert and drinks
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Entrees

- Baked Eggplant Parmesan
- Buffalo or Ceasar Chicken Wraps
- Elevated Burgers
- Grilled Chicken with Seasonal Salsa
- Gyros
- Lemon and Herb Chicken Breast
- Mushroom and Cauliflower Skillet
- Pork and Pineapple Stir Fry
- Protein Bowls
- Soup and Sandwiches
- Teriyaki Chicken Rice Bowl
- Unstuffed Pepper Bowls

Fruit Options

- Apples
- Bananas
- Berry Fruit Salad
- Fruit Skewers
- Grapes
- Melon Fruit Salad
- Oranges
- Pears
- Pineapples

Vegetable Options

- Baked Asparagus
- Coleslaw
- Corn and Black Bean Salad
- Cucumber Salad
- Grilled Corn on the Cob
- Honey Roasted Carrots
- House Salad
- Mixed Roasted Vegetables
- Roasted Brussel Sprouts
- Sesame Green Beans
- Stir Fry Vegetables
- Stuffed Mushrooms
- Veggie Kabobs

Carb Sides

- Baked Mac and Cheese
- Baked Potatoes
- Garlic Bread
- Garlic Fries
- Herb Risotto
- House Made Rolls
- Mashed Potatoes
- Potato Salad
- Quinoa Salad
- Rice
- Roasted Sweet Potatoes

Drink Options

- Coffee Bar
- Fruit Infused Water
- Hot Tea
- Ice Water
- Iced Tea
- Lemonade

Dessert Options

- Apple Dumplings
- Cookies (Variety)
- Cupcakes (Variety)
- Fruit Bites
- Fruit Tarts
- Gourmet Brownies
- Pies (Variety)
- Upside Down Cakes

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TRAILSIDE MENU 2025

DINNER OPTIONS

*All dinners include 1 carbohydrate side, 1 vegetable side, 1 fruit side, 1 dessert and drinks
All meals are chef's choice*

Entrees

- Baked Ziti
- Beef or Vegetable Chili
- Beef Pot Roast
- Braised Short Ribs
- Creamy Garlic Chicken
- General Tso's/Teriyaki Chicken
- Jerk Chicken
- Mushroom Pork Tenderloin
- Orange/Honey Sesame Chicken
- Roasted Pork Chops with Apple Compote
- Shrimp or Tilapia Tacos
- Spaghetti with Roasted Garlic Tomato Sauce
- Stuffed Bell Peppers
- Taco Bar

Carb Sides

- Garlic Bread
- Herb Risotto
- Honey Butter Corn Bread
- House Made Rolls
- Mashed Potatoes
- Pesto Pasta Salad
- Quinoa Salad
- Rice
- Rice Pilaf
- Rosemary Roasted Baby Potatoes
- Vegetable Fried Rice

Fruit Options

- Apples
- Bananas
- Berry Fruit Salad
- Fruit Skewers
- Grapes
- Melon Fruit Salad
- Oranges
- Pears
- Pineapples

Drink Options

- Coffee Bar
- Fruit Infused Water
- Hot Tea
- Ice Water
- Iced Tea
- Lemonade

Vegetable Options

- Corn and Black Bean Salad
- Grilled Corn on the Cob
- Honey Roasted Carrots
- House Salad
- Mixed Roasted Vegetables
- Roasted Brussel Sprouts
- Roasted Zucchini and Squash
- Sesame Green Beans
- Stir Fry Vegetables
- Stuffed Mushrooms
- Veggie Kabobs

Dessert Options

- Apple Dumplings
- Cake (variety)
- Cookies (Variety)
- Cupcakes (Variety)
- Fruit Bites
- Fruit Tarts
- Gourmet Brownies
- Pies (Variety)

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TREETOP MENU

2025

All dinners include 1 carbohydrate side, 1 vegetable side, 1 fruit side, 1 dessert and drinks

ENTREES \$25 per person

Chicken Piccata
Garlic Dijon Salmon
Jerk Chicken with Black Bean and Avocado Salad
Roast Pork with Apple Chutney
Steak Tips with Chimichurri
Taco Bar with Barbacoa and Street Chicken

\$30 per person

Grilled Shrimp and Veggie Skewers

\$35 per person

Beef Tenderloin with a Red Wine Reduction
Prime Rib with Au Jus & Horseradish Sauce

BEVERAGES Coffee Bar, Iced Tea, Infused Water, Lemonade, Water

SIDE ITEMS

- Baked Sweet Potatoes with Cinnamon Butter
- Balsamic Roasted Beets with Goat Cheese
- Charred Green Beans with Red Onion and Mint
- Crispy Roasted Brussel Sprouts
- Fire Roasted Vegetables
- Garlic Mashed Potatoes
- Grilled Asparagus
- Herbed Roasted Fingerling Potatoes
- Roast Vegetable Quinoa Salad
- Roasted Red Potatoes
- Stuffed Mushrooms

APPETIZERS

- Caprese Bites
- Charcuterie Board
- Orange Honey BBQ Wings
- Potato Boats with Bacon
- Proscuitto Flatbread
- Pulled Pork Puff Pastry
- Smoked Salmon and Cucumber Canapés
- Spinach and Fetta Puffs
- Stuffed Mini Peppers
- Veggie Platter with House Made Dill Dip

SALAD

- Caprese Salad
- Classic Caesar Salad
- Greek Salad
- House Salad
- Lentil and Arugula Salad
- Mixed Greens with Balsamic Vinaigrette

BREAD

- Cheddar Chive Biscuits
- Crostini
- Garlic Bread
- Honey Corn Bread
- House Made Rolls
- Sweet Bread



MENU ADD-ONS

2025

Popcorn Machine	Fresh popcorn made in-house, popped to perfection with just the right amount of butter	\$100 minimum, additional \$2 per guest over 50 guests
Ice Cream Social	Enjoy ice cream with your group, featuring customizable sundaes, cones, and bowls with endless toppings, all served by our fun and friendly staff!	\$3.25 per person
Salad Bar	Our fresh self-serve salad bar lets you build your perfect salad with a wide variety of crisp greens, colorful veggies, and delicious toppings.	\$2.00 per person
Cereal Bar	A fun selection of cereals to make every breakfast exciting and diverse to dietary restrictions.	\$2.00 per person
Continual Beverage Service	Drinks for any event including lemonade, tea, water, and coffee!	\$1.75 per person
Upgraded Continual Beverage Service	Includes everything in "Continual Beverage Service" with the addition of a variety of sodas and sparkling water.	\$2.50 per person
Camp Snacks	Easy grab and go snacks!	\$2.00 per person
Trail Snacks	Fun house-made treats for any time of day!	\$2.75 per person

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