

CAMPFIRE MENU 2026

BREAKFAST OPTIONS

Campfire Breakfasts include a basic entree, eggs, protein, hashbrowns, fruit, juice, milk, and toast bar.

All Meals are Chef's Choice unless worked out otherwise with experience coordinator.

Entrées

- Bagels
- Banana Bread
- Biscuits and Gravy
- Breakfast Burritos
- Breakfast Pizzas
- French Toast
- Muffins (Variety)
- Pancakes
- Pastries (Variety)
- Waffles
- Yogurt Bar

Fruit Options

- Apples
- Bananas
- Berries
- Citruses
- Fruit Cocktail
- Fruit Salads
- Melons

Proteins

- Bacon
- Canadian Bacon
- Chorizo
- Sausage
(Links/Patties)

Egg Options

- Boiled Eggs
- Fried Eggs
- Omelettes
- Scrambled Eggs

Toast Bar

- Sandwich Bread
- Butter
- Jelly
- Sunbutter
- Honey
- Cinnamon Sugar

Juice Options

- Apple
- Cranberry
- Grape
- Orange
- Pineapple

Hash Brown Options

- Cubes
- Oval
- Patties
- Triangles

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.



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LUNCH OPTIONS

All Lunches Include an entrée, one carbohydrate, one vegetable, one fruit, and juice.

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Entrées

- Bratwurst/Hotdogs
- Burgers
- Chicken Tenders
- Chicken Wings
- Deli Sandwiches
- Grilled Chicken Sandwiches
- Personal Pizzas
- Phillycheesesteaks
- Soup and Sandwiches
- Totchos (Camp Tater Tot Nachos)
- Wraps

Vegetable Sides

- Broccoli Salad
- Baked Beans
- Chef's Choice Salad
- Coleslaw
- Corn
- Cucumber Salad
- Fresh Vegetables with Ranch
- Green Beans
- Honey Roasted Carrots
- Roasted Asparagus
- Roasted Mix Vegetables
- Sesame Green Beans
- Stir Fry Veggies
- Sweet Peas

Carb Sides

- Baked Potatoes
- Chips
- Fries
- Garlic Bread
- Mashed Potatoes
- Pasta Salad
- Potato Salad
- Roasted Potatoes

Fruit Options

- Apples
- Bananas
- Berries
- Citruses
- Fruit Cocktail
- Fruit Salads
- Melons

Drink Options

- Lemonade
- Pink Lemonade
- Fruit Punch
- Iced Tea
- Coffee
- Water

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DINNER OPTIONS

All Dinners Include an entrée, one carbohydrate, one vegetable, one fruit, juice, and one dessert option.

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Entrées

- Appetizer Dinner
- Balsamic Chicken
- BBQ Chicken
- Beef or Vegetable Chili
- Country Fried Steaks
- Dirty Rice
- Orange Chicken
- Pasta Bar
(Spaghetti/Alfredo)
- Pulled Pork
- Shepherd's Pie
- Taco Bar
- Teriyaki Chicken

Fruit Options

- Apples
- Bananas
- Berries
- Citruses
- Fruit Cocktail
- Fruit Salads
- Melons

Vegetable Sides

- Blackened Corn
- Chef's Salad
- Corn on the Cob
- Cucumber Salad
- Honey Roasted Carrots
- House Salad
- Roasted Asparagus
- Roasted Mixed Vegetables
- Roasted Mushrooms
- Roasted Squash
- Sesame Green Beans
- Stir Fry Vegetables
- Sweet Peas

Carb Sides

- Baked Potatoes
- Garlic Bread
- Mac and Cheese
- Mashed Potatoes
- Pasta Salad
- Red Beans and Rice
- Rice
- Roasted Red Potatoes

Drink Options

- Lemonade
- Pink Lemonade
- Fruit Punch
- Iced Tea
- Coffee
- Water

Dessert Options

- Apple Dumplings
- Brownies
- Cake
- Cookies
- Cupcakes
- Fruit Bites
- Fruit Pizzas
- Ice Cream
- Popsicles
- Puff Pastries

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