

TRAILSIDE MENU 2026

BREAKFAST OPTIONS

Trailside 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.

Entrees

- 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

Hash Brown Options

- Cubes
- Ovals
- Patties
- Triangles

Toast Bar

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

Juice Options

- Apple
- Cranberry
- Grape
- Orange
- Pineapple

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 Entree, One Carbohydrate, One Vegetable, One Fruit, and Juice.

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Entrees

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

Fruit Options

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

Vegetable Sides

- 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
- Vegetable/Fruit 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

Dessert Options

- Apple Dumplings
- Cakes
- Cobblers
- Cookies
- Cupcakes
- Fruit Bites
- Fruit Tarts
- Brownies
- Pies

Drink Options

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

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DINNER OPTIONS

All dinners include one chef-selected entrée, one carbohydrate side, one vegetable side, one fruit option, one dessert option, and a beverage.

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Entrées

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

Carbohydrate Sides

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

Vegetable Options

- Brown Sugar Carrots
- Corn and Black Bean Salad
- Grilled Corn on the Cob
- House Salad
- Mixed Roasted Vegetables
- Roasted Brussel Sprouts
- Roasted Zucchini and Squash
- Sesame Green Beans
- Stir Fry Vegetables
- Stuffed Mushrooms
- Vegetable/Fruit Kabobs

Fruit Options

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

Dessert Options

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

Drink Options

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

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