

TREETOP MENU

2026

DINNER OPTIONS

All Meals Include an Entree, Bread, One Side, One Salad, and an Assortment of Drinks

ENTREES \$25 per person

Camp Smashburgers
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 Vegetable Skewers
Lemon-Parsley Baked Cod
Lemon-Pepper Tilapia with Roasted Mushrooms

\$35 per person

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

BEVERAGES Iced Tea, Ice Water, Fruit Infused Water, Lemonade

SALAD

Blackberry & Goat Cheese
Caprese
Classic Caesar
Cucumber Pineapple
Greek
House
Lentil and Arugula
Mixed Greens with Balsamic Vinaigrette

SIDES

Baked Sweet Potatoes with Cinnamon Butter
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

BREAD

Cheddar Chive Biscuits
Crostinis
Garlic Bread
Honey Jalapeno Cornbread
House Made Rolls
Sweet Bread



APPETIZER OPTIONS

BASIC CAMP OPTIONS

Dairy

Broccoli Cheddar Bites
Potato Cheddar Bites
Mac and Cheese Bites
Cheese Cubes
Mozzarella Sticks

Vegetables

Breaded Mushrooms
Pickle Chips
Pickle Spears
Stuffed Peppers (Cream Cheese)
Stuffed Mushrooms (Cream Cheese)

International

Guacamole Bites
Santa Fe Egg Rolls
Spanakopita
Egg Rolls
Taqitos

Proteins

Meatballs
Raviolis (Toasted)
Little Sausages
Pulled Pork Puff Pastries

Bread

Pretzels
Dinner Rolls

*Basic Appetizers are served with related dipping sauces and condiments.
Availability is based on season - when chosen as "Appetizer Dinner" appetizers are
Chef's Choice, unless worked out otherwise with Experience Coordinator.*

ELEVATED OPTIONS

*Elevated Appetizers are served for Special Events and are priced accordingly.
All appetizers are served with related dipping sauces and condiments.
Elevated appetizers can be adjusted to fit dietary restrictions as needed.*

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