The kitchen team is very much looking forward to your child’s attendance at camp. We are preparing a menu filled with fun, healthy, and tasty food. The menu is an ever-evolving experience throughout the summer. As new items ripen or are harvested from our gardens – often by the campers themselves or being made available from other local sources – we are excited to adapt the menu to meet those resources. Also, there may be a special meal that works off a theme or highlights a culture or region.

**Breakfast**

Every morning we have as wholesome cereal, homemade granola, our fresh camp-baked bread for toast, Camp Stevens Oatmeal, and fresh fruit. Breakfast may include:

- Scrambled or Hard-boiled Eggs (from our own Camp Stevens chickens)
- Turkey Sausages
- Fresh Baked Muffins
- Buttermilk Pancakes
- French Toast
- Egg, Veggie, and Cheese Frittatas
- Tofu Scramble

**Lunch**

You can count on fresh fruit, a soup made from scratch, a garden salad or cut veggies, hummus, and dip, and Camp-baked bread (with peanut butter and jam) available. Lunch may include:

- Build Your Own Tacos
- Macaroni and Cheese
- Turkey Burgers and Home-cut Baked Potatoes
- Grilled Cheese Sandwiches with Tomato Soup
- Four Bean Chili and Baked Potatoes
- Fresh-made Pizza or Pizza Buns

**Dinner**

Twice a week, the campers get to enjoy cooking their own dinner out on the trail over a camp stove or campfire. When they are not on a cookout, their dinner includes seasonal veggies from our garden or farm, Camp-baked breads, and a dessert along with such items as:

- Spaghetti, Baked Penne or Lasagna with garlic bread and Caesar salad
- BBQ or Roasted Chicken with roasted potatoes
- Enchiladas with rice, chips, salsa, and guacamole
- Teriyaki Chicken and rice

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We are equipped to handle most dietary needs, including Celiac Disease, glucose or lactose intolerance, and food allergies. Please complete and submit your camper’s Medical Information Form with these details so the Kitchen can prepare.