

	Brunch	Dinner									
S A T	<p align="center">2023 Family Camp Meals</p> <p align="center">Due to potential supply chain issues, menu is subject to change without prior notice.</p> <p>Brunch: 10:00 am – 12:00 pm*</p> <p>Supper: 5:00 – 6:00 pm*</p> <p align="right">* Unless noted</p>	<p>*Dinner tonight is 5:30 - 6:00</p> <p>Shredded Pork Potato Bun</p> <p>Battered Fish Fillet</p> <p>Green Bean Casserole Coleslaw</p> <p>Veggie Tray with Dip & Red Pepper Hummus</p> <p>Cottage Cheese Peaches</p> <p>Strawberry Pretzel Dessert</p>									
S U N	<p>*Noon Meal Time: following church</p> <p>Roast Beef</p> <p>Mashed Potatoes & Beef Gravy</p> <p>Corn</p> <p>Tossed Salad</p> <p>Dinner Roll</p> <p>Shortcake</p> <p>Strawberries & Whipped Topping</p>	<p>*Dinner tonight is 5:30 - 6:00</p> <p>Broccoli Cheese Soup</p> <p>Sub Buns, Multi Grain Bread, Wraps</p> <p>Roast Beef, Honey Turkey, Virginia Ham Slices</p> <p>American, Swiss & Colby Jack Cheeses</p> <p>Veggie Tray with Dip & Red Pepper Hummus</p> <p>Ruffles Potato Chips Relishes</p> <p>Fruit Scotcheroots</p>									
M O N	<p>Cinnamon Rolls</p> <p>Ham or Sausage Breakfast Casserole</p> <p>Vegetable Breakfast Casserole</p> <p>Huntington Chicken Tapioca</p> <p>Mini Salad Bar Assorted Breads</p> <p>Yogurts & Homemade Granola Fresh Fruit</p>	<p>White Chicken Lasagna</p> <p>Sausage Lasagna GF Baked Ziti</p> <p>Garlic Toast Broccoli Salad</p> <p>Salad Bar Pickled Beets</p> <p>Cottage Cheese Pears</p> <p>Mint Chocolate Chip & Vanilla Ice Cream Dessert</p>									
T U E S	<p>Omelet Roll Baked Oatmeal</p> <p>Garlic Parmesan, BBQ & Applewood Smoked Wings</p> <p>Roasted Sweet Potatoes</p> <p>Veggie Tray with Dip & Red Pepper Hummus</p> <p>Yogurts & Homemade Granola</p> <p>Fresh Fruit</p> <p>Assorted Salads, Breads & Desserts</p>	<p>Hamburgers Veggie Burgers</p> <p>Brats Hot Dogs</p> <p>Pasta Salad Ice Box Veggie Salad</p> <p>Regular & Michigan Cherry BBQ Kettle Chips</p> <p>Salad Bar</p> <p>Watermelon</p> <p>Blonde & Peanut Butter Bars</p>									
W E D	<p>Tortillas Doritos</p> <p>Scrambled Eggs/Breakfast Burritos</p> <p>Taco Meat Chipotle Chicken</p> <p>Lime Cilantro Rice Black Beans</p> <p>Stir Fry Vegetables Corn Salsa</p> <p>Guacamole Fresh Salsa</p> <p>Fresh Fruit Blueberry Almond Coffee Cake</p>	<p>Applewood Smoked Ham</p> <p>Grandma's Cheesy Potatoes</p> <p>Prince Charles Vegetables</p> <p>Cranberry Bread</p> <p>Apple Slaw</p> <p>Salad Bar</p> <p>Chocolate Éclair</p>									
T H U R	<p>French Toast Bake Sausage Links</p> <p>Breaded Chicken Tenders</p> <p>Homemade Macaroni & Cheese</p> <p>Mini Salad Bar Pickled Beets</p> <p>Yogurts & Homemade Granola Assorted Breads</p> <p>Cottage Cheese Fresh Fruit</p> <p>Banana Bars</p>	<p>Grilled Chicken</p> <p>Baked Beans</p> <p>Baked Lima Beans</p> <p>Honey Oat Bread Nutty Ramen Salad</p> <p>Homemade Potato Salad</p> <p>Fresh Cantaloupe & Watermelon</p> <p>Salad Bar Cookies</p>									
F R I	<p>Denver Scramble</p> <p>Biscuits & Sausage Gravy</p> <p>Chicken Pot Pie with Biscuits</p> <p>Lentil & Black Bean Chili</p> <p>Yogurts & Homemade Granola</p> <p>Fresh Fruit Salad</p> <p>Assorted Salads, Breads & Desserts</p>	<p>Mom's Meatloaf</p> <p>Roasted Root Vegetables</p> <p>Broccoli</p> <p>Cottage Cheese Mandarin Oranges</p> <p>Salad Bar</p> <p>Mini New York Style Cheese Cakes</p> <p>Strawberry & Chocolate Toppings</p>									
	<p>For dietary information & ingredient lists, please see Food Service Ingredient List book provided at camp or contact the Food Service Director at kitchen@littleeden.org or 231-889-4294, Ext. 302</p>	<p>Meal Prices:</p> <table> <tr> <td>Brunch</td> <td>Adult:</td> <td>Child:</td> </tr> <tr> <td></td> <td>\$11.60</td> <td>\$6.40</td> </tr> <tr> <td>Dinner</td> <td>\$11.60</td> <td>\$6.40</td> </tr> </table>	Brunch	Adult:	Child:		\$11.60	\$6.40	Dinner	\$11.60	\$6.40
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