RETREATS AND CONFERENCE CATERING MENU







BREAKFAST

Minimum of 20 guests (For less than 20 guests, please call the office for dining options)

Breakfast meals come with assorted bagels, cereal, juice, yogurt, coffee, tea and a fruit display

Choose 1

Scrambled Eggs Hard Boiled Eggs

Choose 1

Bacon
Breakfast Sausage (link/patty)
Maple Breakfast Sausage
Smoked Polish Sausage
Turkey Sausage
Corn Beef Hash
Sausage Gravy
Ham

Add \$1.50 per guest for additional items

Choose 1

French Toast
Pancakes
Biscuits
Waffles
Bread Pudding

Add \$1.50 per guest for additional items

Choose 1

Hash Brown Home Fries Grits



PRICING

\$10.00 per guest



LUNCH

Minimum of 20 guests (For less than 20 guests, please call the office for dining options) All lunches include drinks, salad, coffee, and tea.

Choose 1

Hot Dog

Hamburger

Italian Sausage

Grilled Cheese

Baked Ziti

Philly Steak

Chicken Patty

Chicken Fingers

Baked Chicken

Pulled Pork

Pulled Chicken

BBQ Chicken

BBQ Burger

Assorted Subs

Meatballs

Ravioli and Sauce

Tortellini and Sauce

Chicken Gyro

Add \$2.00 per guest for additional items

Choose 2

Mac n Cheese

Baked Beans

Coleslaw

Macaroni Salad

Pasta Salad

Potato Salad

Chips

Corn

Peas

Green Beans

Beets

Rice

French Fries

Tater Tots

Tomato Soup

Pasta and Sauce

Garlic and Herb Buttered Pasta

Chicken Noodle Soup

Onion Rings

Add \$1.00 per guest for additional items

Choose 1

Cookies

Fruit Cocktail

Peaches

Pears

Chocolate Pudding

Vanilla Pudding

Apple Sauce

Brownies

Jell-O



PRICING

\$13.00 per guest Add \$1.00 per guest for a salad bar option



DINNER

Minimum of 20 guests (For less than 20 guests, please call the office for dining options) All dinners include drinks and a salad.

Option 1 (Choose 1)

Grilled Chicken Breast Chicken or Pork Scaloppini Chicken Marsala Chicken Marbella **Boneless Pork Roast Loin Pulled Pork Pulled Chicken** Sautéed Chicken with **Roasted Red Pepper Sauce Roasted Turkey Breast Fried Fish BBQ Hamburgers** Southern Fried Chicken or **Boneless Pork Chop Hot Dogs** Hamburgers **Italian Sausage**

Add \$4.00 per guest for additional items

Option 2 (Choose 1)

Seafood Newburg
Herb Grilled Flank Steak
New York Strip Steak
Chicken Cordon Blue
Chicken Kiev
Roast Beef
Macadamia Herb Encrusted Tilapia
Salmon Papillote

Additional \$5.00 per guest for option 2

Sides (Choose 2)

Salted Potato
Corn on the Cob
California Mix
Snow Peas and Carrots
Cauliflower
Broccoli
Baked Sweet Potato
Lemon Orzo
Herb Roasted Red Potato
Rice Pilaf
Chived Potato
Au Gratin Potato
Tortellini Salad
Confetti Couscous
Cranberry Sauce



PRICING

\$16.00 per guest Add \$1.00 per guest for a salad bar option



DESSERTS

Assorted Pies

Apple Blueberry Lemon Pumpkin

Cakes

Chocolate Yellow Carrot Red Velvet Hawaiian Dump

Other

Chocolate Mousse Lemon Soufflé Apple Crisp Blueberry Crisp Peach Cobbler Strawberry Shortcake



PRICING

\$3.00 per guest

PIONEER CAMP & RETREAT CENTER

DESSERTS AND SNACKS

S'mores Bar

Assorted Marshmallows
Milk and Dark Chocolate Bars
Graham Crackers
Almond Chocolate Bars
Mint and Fudge Chocolate Cookies
Strawberries
Peanut Butter Cups

Ice Cream Bar

3 Flavors of Ice Cream Sauces

- Chocolate
- Strawberry
- Raspberry
- Peanut Butter
- Caramel

Whipped Cream

Peanuts

Cherries

Marshmallows

Nacho Bar

Cheese

Cheese Sauce

Black Beans

Chili

Sour Cream

Black Olives

Guacamole

Salsa



PRICING

\$6.00 per guest



SNACK TIME

Option 1

Chips Pretzels

Nacho Chips

Popcorn

Option 2

Nacho Chips and Salsa Chips and Bison Chip Dip Pretzels and Dip

Option 3

Assorted Hummus and Chips Fresh Baked Cookies Nacho Supreme Deluxe Mixed Nuts M&M Mix



PRICING

\$1.00 Choose 1 per guest \$1.50 Choose 2 per guest

PRICING

\$1.50 Choose 1 per guest \$2.50 Choose 2 per guest

PRICING

\$2.50 Choose 1 per guest \$4.00 Choose 2 per guest



LATE NIGHT EXTRAS

Sheet Pizza - cheese or cheese and pepperoni

Additional Toppings

Mushrooms, sweet peppers, bacon, ham, sausage, onions, broccoli, pineapple, hot peppers

Chicken Finger sheet pizza

Fingers prepared hot medium or mild with a blue cheese sauce

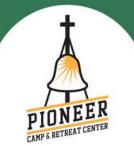
Chicken Wings

50 pc with celery carrots and blue cheese



PRICING

\$25.00 cheese/pepperoni \$3.00 each additional topping \$28.00 chicken finger pizza \$30.00 chicken wings



IN-HOUSE DISPLAYS

Minimum of 10 guests

Fruit Display

Fruits such as assorted melon, strawberries, blueberries, pineapple, and grapes

Vegetable Display

Assorted vegetables such as sweet pepper, scallion, cauliflower, broccoli, carrots, radishes, mushrooms, summer squash, tomatoes, and celery. Served with Blue Cheese, Honey Mustard or Ranch dressing

Cheese Display

Assorted cheeses such as Cheddar, Pepper Jack, Colby, Smoked Gouda, Cheese Curd, Buffalo Chicken Wing. Also comes with crackers and pepperoni.



PRICING

\$2.25 fruit per guest

\$2.25 vegetable per guest

\$3.50 cheese per guest



CONTINENTAL BREAKFAST

Minimum of 20 guests

Includes butter, cream cheese, jellies and peanut butter

Fresh melons and berries
Assorted Danish and muffins
Croissants
Bagels
Assorted yogurt
Assorted dry cereal
Assorted juices
Coffee and Tea



PRICING

\$9.00 per guest



BREAKFAST BUFFET

Minimum of 50 guests

Assorted Melon and Berries
Assorted Bagels
Home fried Potato or Hashbrown Patty
Fresh Scrambled Eggs
Ham, Breakfast Sausage, Bacon
Pancake or Waffle
Country Biscuits with Sausage Gravy
Assorted Dry Cereal
Vegetable
Pasta Dish
Assorted Meats
Assorted Sides: Mashed Potatoes, French Fries
Assorted Yogurt
Milk, Juice, and tea

Omelet Station (made-to-order)

Cheddar Cheese, Pepper Jack, Mozzarella, Swiss, Ham, Bacon, Sausage Sliced Mushrooms, Peppers, Onion, Spinach, Tomatoes



PRICING

\$18.00 per guest