# Sample Menu

The following is a sample of the type of meals we typically serve at Ghormley. This is not intended to be a guarantee, rather a representative sample of the types of meal offerings we provide for standard priced meals. It is extremely important to understand that menu selections can and will change over time, especially as unpredictable market conditions dictate product availability or pricing. If you have additional questions or would like to discuss your group's specific menu, we ask that you contact us directly so that we can give you the most accurate information close to the time of your retreat. We also offer upgraded meal offerings for an additional per person cost, which you can find more information about at the end of this document.

#### **Breakfast - Hot Dishes**

Sausage, French toast or pancakes

Scrambled eggs, hash browns, ham steaks

## (Other items available in addition to the above)

Toast bar (bagels, English muffins, assorted breads (including gluten free varieties)

Peanut butter, assorted jellies and jams, butter, margarine

Cereal bar, various oatmeals, brown sugar, raisins, walnuts, cold cereals

Assorted yogurt

Cottage cheese

**Boiled eggs** 

Canned fruits (peaches, mandarin orange segments, pears)

Fresh fruits (cantaloupe, honeydew melon, apples, bananas)

Apple juice, orange juice, milk

Coffee, hot tea, hot cocoa, hot apple cider

#### **Lunch – Hot Dishes**

Hamburgers, all beef hot dogs, french fries, buns, condiments

Fish and chips, chicken strips and fries

Grilled cheese, tomato soup



Taco bar

Hearty homemade soups, salad bar, rolls

Deli sandwiches (meat, cheeses, hoagie rolls, condiments)

### (Other items available in addition to the above)

Toast bar (bagels, English muffins, assorted breads (including gluten free varieties)

Peanut butter, assorted jellies and jams, butter, margarine

Fresh salad bar (mixed greens, cherry tomatoes, chopped cucumbers, slivered red onions, sliced mushrooms, croutons, shredded cheese, pepperoncini, cherry peppers) assorted salad dressings

Potato salad, macaroni salad

Canned fruits (peaches, mandarin orange segments, pears)

Fresh fruits (cantaloupe, honeydew melon, apples, bananas)

Coffee, hot tea, hot cocoa and apple cider

Assorted flavors of all organic tractor beverages (sweet tea, lemonade, blackberry, mandarin cardamom, limeade)

#### **Dinner - Hot Dishes**

Beef stroganoff, egg noodles, fresh steamed vegetables (broccoli, carrots, corn, mixed veggies)

Chicken enchiladas, Mexican rice, black or refried beans

Oven roasted herbed chicken, garlic mashed Yukon potatoes, steamed vegetables

Chicken alfredo, angel hair pasta, bread sticks, steamed vegetables

Spaghetti with camp made meat marinara, bread sticks or garlic bread, steamed vegetables

Beef stir fry, fried rice, pot stickers

Pork schnitzel, mushroom gravy, garlic mashed potatoes, steamed vegetables

### (Other items available in addition to the above)

Toast bar (bagels, English muffins, assorted breads (including gluten free varieties)

Peanut butter, assorted jellies and jams, butter, margarine



Fresh salad bar (mixed greens, cherry tomatoes, chopped cucumbers, slivered red onions, sliced mushrooms, croutons, shredded cheese, pepperoncini, cherry peppers) assorted salad dressings canned fruits (peaches, mandarin orange segments, pears)

Fresh fruits (cantaloupe, honeydew melon, apples, bananas)

Desserts (spice cake with camp made assorted frostings, lemon cake, chocolate decadence cake, fresh baked cookies, assorted puddings, ice cream)

Coffee, hot tea, hot cocoa and apple cider

Assorted flavors of all organic tractor beverages (sweet tea, lemonade, blackberry, mandarin cardamom, limeade)

#### **Continental Breakfast**

Assorted packaged pastries

Fresh baked maple and chocolate bars

Fresh camp made fruit turnovers

Canned fruits (peaches, mandarin orange segments, pears)

Fresh fruits (cantaloupe, honeydew melon, apples, bananas)

Toast bar (bagels, English muffins, assorted breads (including gluten free varieties)

Peanut butter, assorted jellies and jams, butter, margarine

Cereal bar, various oatmeals, brown sugar, raisins, walnuts, cold cereals

Assorted yogurt

Cottage cheese

**Boiled** eggs

Apple juice, orange juice, milk, chocolate milk

Coffee, hot tea, hot cocoa and apple cider

**Brunch -** also includes all items from Continental Breakfast

Vegetable egg scramble

Kielbasa, sautéed onion and mushrooms

Sweet and sour or bbg meatballs



Fresh bak	ed butter	milk	biscuits
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Country fried steak

Camp made country gravy

Pepper steak

Baked salmon filets

Camp made assorted pizzas (on group request - contact us directly if you want this)

Chocolate dipped strawberries

#### Other notes regarding our food service:

We strive to use only locally sourced, fresh ingredients, and we do our best to not prepare freezer to fryer items.

We also have the ability to serve your special dietary needs. We care deeply about accommodating you to provide healthy, nutritious meals that are not only delicious but also take into account your allergies and food sensitivities. You must fill out a Special Dietary Request Form for each guest who needs alternative food prepared! You can find this link in the planning email you have received. Please forward it to your guests who have special dietary needs.

### **Upgraded Meal Offerings**

We also offer an upgraded meal menu for additional costs. Below are sample plated meal options for your review. Pricing is dependent on market price and the group size.

Slow oven roasted prime rib roast, garlic Yukon gold mashed potatoes, fresh grilled asparagus with hollandaise sauce

Grilled to order steak, risotto, steamed fresh broccoli with cheese sauce

Herbed baked or cedar planked salmon filets, rice pilaf, fresh grilled or steamed vegetables

Chicken Milano with fettucine noodles, bread sticks, steamed fresh vegetable medley

Steak, chicken or prawn Caesar salad, fresh baked artisan bread

In addition to these choices, if there is a particular dish that you would like to have, you can contact our Food Service Director to discuss your wishes.