



# BREAKFAST

## CONTINENTAL

*Homemade muffins and assorted pastries with butter, fresh fruit, yogurt and cereal.*

## BACON & EGGS

*Scrambled eggs, bacon, toasted bagels with cream cheese and jam, fresh fruit, yogurt, and cereal.*

## WAFFLES

*Waffles with pork breakfast sausage, fresh fruit, yogurt, and cereal.*

## PANCAKES

*Buttermilk pancakes with pork breakfast sausage, fresh fruit, yogurt, and cereal.*

*All breakfasts include: coffee & tea, 2% milk, and juice.*

# CAMP TRILLIUM 2019 MENU

# LUNCH

## CHILI & COBB SALAD

*Homemade chili and corn muffins with a Cobb salad.*

## PIZZA

*An assortment of homemade pizzas with vegetables and dip.*

## SOUP & SANDWICHES OR WRAPS

*Homemade soup of the day, with rainbow salad, choose either assorted sandwiches or wraps.*

## TACOS & SOUTHWEST SALAD

*Southwest salad with a creamy salsa dressing, beef tacos, corn shells and soft tortilla.*

## PULLED PORK

*BBQ pulled pork on a pretzel bun, with a Rainbow salad, and waffle fries.*

## HAMBURGERS

*Hamburgers with all the fixings, Rainbow salad, and french fries.*

## HOT DOGS WITH MAC & CHEESE

*Homemade mac & cheese, hot dogs, with vegetables and dip.*

*All lunches include: Chef's choice of dessert, coffee & tea, and juice.  
Lunches options may be requested for dinner.*



# DINNER

## PASTA & MEATBALLS

*Penne pasta with a tomato basil marinara, Caesar salad, and garlic rolls.*

## LASAGNA

*Vegetable & meat lasagna with garlic rolls and a Rainbow salad. (meat lasagna contains beef and pork)*

## BANQUET DINNER

**\$28.50**

*Slow roasted beef with gravy, steamed vegetables, herb roasted potatoes, mixed greens salad, and dinner rolls.*

## CHICKEN SOUVLAKI

*Greek marinated chicken souvlaki with pitas, homemade tzatziki and Greek salad.*

## CHICKEN BREAST & STEAMED VEGETABLES

*Baked chicken breast with steamed vegetables, rice pilaf, spinach salad, and dinner rolls.*

*All dinners include: Chef's choice of dessert, coffee & tea, and 2% milk.  
Lunches options may be requested for dinner.*

# SPECIAL DIETS

*Our Food Service team takes great care in accommodating those with special dietary needs and ensuring satisfaction with their food experience while at camp. Camp Trillium Rainbow Lake is a nut aware facility. Camp Trillium does not operate in a kosher kitchen, as such, we suggest those guests requiring kosher or halal meals choose vegetarian or vegan options in order to observe dietary laws.*

*Below are special dietary needs we are regularly able to accommodate.*

*Food Allergies  
Lactose Intolerance / Dairy Free  
Vegetarian  
Vegan  
Gluten Free*

*Please contact us if you have questions or have a dietary requirement beyond those listed.*

*Groups must submit dietary needs 2 weeks prior to their arrival.*

# CAMP TRILLIUM 2019 MENU