

# Camp Catering 2020



## **Breakfast (Served 7:45 am to 8:15 am)**

### **BF1 Continental Breaky**

Whole Seasonal Fruit, Fruit in Natural Juice, Natural Yogurt, Home Made Muesli, Cereals, Multigrain, Wholemeal and White Bread, Butter, Spreads

### **BF2 Cooked Breaky**

Bacon, Chipolatas, Cage Free Eggs, Baked Beans, Fresh Herb Tomato and Hash Browns, Multigrain, Wholemeal and White Bread, Butter, Spreads

### **BF3 Continental & Cooked Breaky**

Whole Seasonal Fruit, Fruit in Natural Juice, Natural Yogurt, Home Made Muesli, Cereals, Bacon, Chipolatas, Cage Free Eggs, Baked Beans, Fresh Herb Tomato and Hash Browns, Multigrain, Wholemeal and White Bread, Butter, Spreads

Beverages – included with all Breakfasts is Orange and Apple Juice, Tea and Coffee

## **Morning Teas (Served 10.30 am to 11 am) and Afternoon Tea's (Served 2:30 pm to 3:00 pm)**

### **MAT1 From the Bakehouse**

- Scones with Whipped Cream and Jam or
- Assorted Muffins – Blueberry and Chocolate or
- Assorted Cookies – Choc Chip and ANZAC or
- Banana Bread

Above selections are available for in camp or takeaway.

### **MAT2 Cake Selection**

- Assortment of chocolate, vanilla and lemon.

### **MAT3 Fruit Platters (GFO / VO)**

- Fresh and seasonal platters

### **MAT4 Vegetable Platters (GFO / VO)**

- Vegetable and Hummus dip platter

Beverages – included with all Morning and Afternoon Teas is Orange and Apple Juice, Tea and Coffee. If takeaway – beverages are substituted with juice box drinks.

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## Lunches (Served 12.30 pm to 1:00 pm)

### **LUN1 Sandwich Buffet**

Bread Selections, Ham, Chicken, Tuna, Cheese, Egg, Beetroot, Lettuce, Tomato, Cucumber, Grated Carrot, Red Onion, Condiments. **(GFO / VO)**

### **LUN2 Packed Lunch**

Bread Selection with selected Cold Meat and Salad, Juice Box, Cookies and Whole Seasonal Fruit Selection. Packed in a Takeaway Esky, pick up from 10am. **(GFO / VO)**

### **LUN3 Wrap Your Own**

Wrap your own Tortilla with Mexican Chicken, Cheese, Lettuce, Tomato, Cucumber, Grated Carrot, Red Onion, Sauces, Chutneys and Chili. **(GFO / VO)**

### **LUN4 Gourmet Open Burger**

Stack your own Beef Burger with your choice of Onions, Cheese, Beetroot, Lettuce, Tomato, Cucumber, Grated Carrot, Sauces, Chutneys and Mustards served with waffle fries. **(VO)**

### **LUN5 Stir Fry**

Asian Inspired Stir Fry with Chicken, Vegetables and Rice served in Noodle Boxes with Chop Sticks or Forks for the less adventurous! **(GFO / VO)**

### **LUN6 BBQ Sizzler**

Assortment of beef and chicken sausages and shashliks served with selection of salads. Onion, sauces and condiments to your taste. **(GFO / VO)**

### **LUN7 Hot Dog Delight**

Choose your toppings, cheese, onion, coleslaw, corn chips, mustard, relish, pickles and sauce. **(GFO)**

### **LUN8 Beef Pies and Pasties**

A tradition and great for the colder months. Served with selection of salad, sauces and condiments.

### **LUN9 Ploughman's platter**

Selection of cold meats (including chicken, silver-side and ham), served with a bread roll, selection of salads and condiments. **(GFO)**

Beverages – included with all lunches is Orange and Apple Juice, Tea and Coffee.  
If takeaway – beverages are substituted with juice box drinks.

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## Dinners (Served 5:45 pm to 6:15pm)

### **DIN1 Homemade Lean Beef Lasagna**

Oven Roasted Wedges, Busy Garden Salad, Bread Basket, Parmesan Cheese. **(VO)**

### **DIN2 Chef's Chicken**

With Roast Potato, Chef's Seasonal Vegetables and Bread Basket. **(GFO)**

### **DIN3 Slow Roasted Beef**

Gravy, Roast Potato's, Pumpkin, Steamed Vegetables. **(GFO)**

### **DIN4 Italian Chicken**

Rice, Chef's Seasonal Vegetables and Bread Basket. **(GFO)**

### **DIN5 Fish of the Day**

Oven Roasted Wedges; Busy Garden Salad, Coleslaw, Bread Basket. **(GFO)**

### **DIN6 Stir Fry**

Asian Inspired Stir Fry with Chicken, Vegetables and Rice served in Noodle Boxes with Chop Sticks or Forks for the less adventurous! **(GFO / VO)**

### **DIN7 BBQ Sizzler**

Assortment of beef and chicken sausages and shashliks served with selection of salads. Onion, sauces and condiments to your taste, Bread Basket, Garlic Bread. **(GFO / VO)**

### **DIN8 Mexican Fiesta**

Mexican Chicken or Beef Con Carne Nachos with Grated Cheese, then add to your individual taste Sour Cream, Shredded Lettuce, Tomato, Red Onion, Cucumber, Jalapeños, Chilli and Condiments. **(GFO)**

### **DIN 9 Gourmet Open Burger**

Stack your own Beef Burger with your choice of Onions, Cheese, Beetroot, Lettuce, Tomato, Cucumber, Grated Carrot, Sauces, Chutneys and Mustards served with waffle fries. **(VO)**

## All Dinners served with a Chefs Dessert

Night 1 - Fruits Salad and Ice Cream

Night 2 - Apple Crumble & Ice Cream

Night 3 - Sticky Date Pudding and Ice Cream

Night 4 - Trifle and Custard

Night 5 - Assorted Cake Selections

Beverages – included with all dinners is Orange and Apple Juice, Tea and Coffee.

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## Suppers or Anytime – Self Serve

### **ANY1 Fresh Popcorn**

Great for movie nights, setup, popping and ready when you are for self service.

### **ANY2 Chefs Cookies and Cakes**

Assortment of cookies and cakes.

### **ANY3 Ice Cream**

Assorted flavoured, chocolate coated Ice Cream on a stick.

### **ANY4 Fresh Fruit Bowl**

Seasonal selection of fresh fruit. **(GFO / VO)**

Beverages – included with all suppers is Tea, Coffee and Milo.

Water and a selection of cordial is available at all times during your camp stay, regardless of menu options selected.

\* **(GFO / VO) = Gluten Free / Vegetarian Options Available.**

## Conditions of Catering:

**Service Times:** Serving times displayed are for the start and finish of service. Any changes to service times can be requested but may incur an additional fee. Please speak to us if you would like to change your service times.

**Dietary Requirements:** Openlight Catering will endeavour to accommodate all dietary needs, however, as a large group catering venue menu variations are limited and must be discussed and agreed in advance. Special dietary requirements may incur an additional fee.

Please Note: It is your organisations responsibility to ensure that attendee Special Dietary Information is correct. When you confirm your catering, you are confirming that you, and or your organisation, accept responsibility for your attendees Special Dietary Requirements.

Please have your Special Dietary Requirements completed 10 Working Days Prior to your camp start date, so we can ensure that your guests are properly catered for.

**Dishes:** Your group is responsible for washing its own crockery, cutlery and cups. The scullery area is equipped with a commercial dishwasher for this.