

2010 Camp Menu

Friday – Dinner

Brats

Char-grilled and carefully bathed in beer, peppers, onions & garlic served on buns (no ketchup).

Black Eyed Peas

Slow-cooked in beer with onions, jalapenos and 1 pound of bacon. Finished with cilantro.

Potato Chips

Kettle Cooked. Salty.

Saturday – Brunch

Egg Medley

Rick's special blend of scrambled eggs, peppers, onions, pico de gallo and tortillas. Served with salsa.

Bacon

1 pound of bacon Cooked to perfection on the nitro-turbo-burner.

Saturday – Dinner

Pizza

Hand-tossed and cooked on an open fire. Toppings include Italian sausage, pepperoni, onions, pesto, olives and mushrooms.

Caesar Salad

Gently tossed in its original packaging to preserve the authentic mass-produced taste. Dusted with fresh parmesan.

Smores Ganache

Chocolate Ganache perched atop a graham cracker crust in personal demitasse cups. Finished with a toasted marshmallow.

Sunday – Brunch

Egg Medley

Rick's special blend of scrambled eggs, sausage, peppers, onions, pico de gallo and tortillas. Served with salsa and Carmen's guacamole.

Bacon

1 pound of bacon Cooked to perfection on the hyper-assault-nitro-turbo-burner.

Sunday – Dinner

Les's Thing

Description

Dove

Paired with jalapeno and lovingly wrapped with 1 pound of bacon. Slow-grilled and brushed with BBQ sauce.

Caesar Salad

Skillfully prepared dressed by Les. Topped with freshly grated parmesan.

Monday – Brunch

Egg Medley – Sausage Fest

Rick's special blend of scrambled eggs, sausage, and onions. Served with salsa and Carmen's guacamole.

Bacon

1 pound of bacon Cooked to perfection on the wicked-nasty-hyper-assault-nitro-turbo-burner.

Cornbread

Got creamed corn?

Pancakes

Fresh off the griddle and topped with pecans by request. Served with maple syrup.