Entree Offerings

All options include plated House Salad with choice of two dressings, Yeast Rolls and butter along with a choice of two side options. For Plated Style add $2.00 per person. Lunch portions and pricing available upon request for all options below.

Choose one of the following entrees:

**Cedar Plank Salmon** $25.00
Atlantic Salmon Filets Roasted on Cedar Wood Planks, Topped with Sweet Corn and roasted Red Pepper Compound Butter

**Pretzel Crusted Whitefish** $25.00
Snyders Honey Mustard and Onion Pretzel encrusted Whitefish filets, served with house-made remoulade sauce

**Pesto Shrimp** $25.00
Pesto Marinated Sauteed Jumbo Shrimp, Served over spaghetti noodles tossed with a warm roasted tomato vinaigrette

**Fiesta Chicken** $19.00
Tequila and Lime Marinated Baked Chicken Breast, Topped with Avocado Bruschetta

**Tuscan Chicken** $19.00
Pesto Marinated Baked Chicken Breast, Topped with Bruschetta, and Balsamic Glaze

**Boursin Chicken** $19.00
Baked Boneless Skinless Chicken Breast, served with Boursin Cheese Cream Sauce

**Herb Roasted Chicken** $16.00
Bone-In 8 cut chicken roasted with our house seasoning

**Up North Pork Loin** $18.00
Slow Roasted Pork Loin Medallions Smothered with Cherry Maple Glaze

**Stuffed Pork Tenderloin** $18.00
Pork Tenderloin medallions stuffed with an Apple and Cranberry Stuffing

**Bacon Wrapped Meatloaf** $18.50
House-made meatloaf wrapped with crispy bacon and brushed with our house glaze

**Pot Roast** $24.75
Stout braised pot roast, cooked low and slow. Served with roasting vegetables and gravy

**Delmonico Steak** $35.00
Traditional Prime Rib Served as individual steaks cooked medium rare. Served with house-made horsey sauce

**Hanger Steak** $31.00
Hanger Steak cooked medium rare. Served Sliced with Mushroom Demi-glace

**Smoked Brisket** $30.00
Fall Apart Slow Roasted Brisket Sliced Thin and Served with house-made Root Beer BBQ

Add an additional entrée to your buffet $6

Multiple Entrees for plated will be charge per each
Vegetarian Options and Sides

Vegetarian Entrees

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Korean BBQ</td>
<td>$25.00</td>
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<tr>
<td>Jackfruit tossed with Korean BBQ, served atop Quinoa and Sauteed Veggies</td>
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<tr>
<td>Tuscan Lasagna</td>
<td>$20.00</td>
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<tr>
<td>Sundried Tomato and Asparagus Lasagna</td>
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</tr>
<tr>
<td>Cauliflower Steaks</td>
<td>$19.50</td>
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<tr>
<td>Curry seasoned seared cauliflower “steaks”</td>
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<tr>
<td>Tortellini</td>
<td>$18.00</td>
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<tr>
<td>Cheese tortellini tossed with a Pesto Alfredo</td>
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</tbody>
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Side Options

Choose two of the following sides:

- **Wild Rice Pilaf**: A mix of wild rice and white rice with carrot, onion, celery and seasonings
- **Parmesan Risotto**: Creamy Italian risotto seasoned with parmesan cheese
- **Lemon Thyme Orzo**: Cooked orzo served tossed with a warm lemon thyme vinaigrette
- **Smashed Potatoes**: Smashed skin on yukon potatoes, seasoned with sour cream and chives
- **Herb Roasted Reds**: Wedge cut red potatoes roasted with our house-seasoning
- **Balsamic Brussels**: Char-roasted brussel sprouts tossed with balsamic glaze
- **Mixed Vegetables**: Steamed mix of yellow carrot, green bean, broccoli, and red pepper strips
- **Italian Roast Vegetables**: Zucchini, yellow squash, red onion, bell peppers roasted with Italian seasoning
- **Garlic Green Beans**: Blanched green beans tossed with roasted garlic butter
- **Cauliflower Pilaf**: Riced cauliflower tossed with carrot, onion, celery, and thyme
- **Glazed Carrots**: Honey and Bourbon glazed rainbow carrots
- **Sweet Potatoes**: Maple roasted sweet potatoes

Additional Entrees and Sides available upon request. Contact our chef directly with any dietary accommodations at wsaylor@campnewaygo.org

*Notice, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

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