

Camp Solomon Schechter

FOOD SERVICE MENU

Camp Solomon Schechter is a nut-free campus.

All prices below assume a minimum of 50 guests.

Our chef will accommodate nearly any dietary restriction.

Our kitchen is kosher (menu selections may not allow for dairy and/after meat).

This menu is intended to inspire, not limit, so please inquire about custom menus.

Key: vegan (v), vegetarian (veg), gluten-free (gf)

Please contact our Retreat Center Coordinator with any questions:

retreatcenter@campschechter.org





Event Level Menu

Service: Glass tableware, family style, set and cleared tables, linen available by third party.

Beverages: Orange juice, milk, & milk alternatives in AM - coffee, tea, & soda water all day.

EVENT LEVEL DINNER

Schechter Shabbat (\$27 - \$40)

Challah, soup, salad, seasonal vegetables, starch, entree, dessert

Soup options (choose 1)

Matzo ball, chicken noodle, creamy tomato (v), vegetable (v), lentil (v), miso (v),
butternut bisque (v), white bean (v)

Salad/vegetable options (choose 1)

Lentil (v), quinoa (v), potato (v), pasta, roasted vegetables (v), grilled vegetables (v),
green salad with tomato & cucumber, Israeli salad (v), Asian noodle salad (v)

Starch options (choose 1)

Roasted red garlic potatoes, mashed potatoes, couscous, persian rice, wild rice blend, grain blend

Entree options (choose 1)

Roasted chicken (\$27), salmon (\$30), leg of lamb (\$30), lamb chop (\$32),
prime rib (\$42), baked cod (\$27), brisket (\$42), beef ribs (\$40)

Dessert options (choose 1)

Chocolate cake (v), fruit cobbler (v), fruit pie (v)

EVENT LEVEL LUNCH

Sandwich Bar (\$20 - \$30)

Deli spread, salad, sandwich, dessert

Deli spread (includes all)

Fresh greens, hummus, pickled vegetables, tomatoes, cucumbers, carrots, cut fruit,
breads & rolls, condiments, dressings

Salad options (choose 3)

Israeli salad (v), legacy grain salad (v), Asian noodle salad (v),
grilled Mediterranean salad (v), lentil salad (v), chickpea salad (v), slaw (v)

Sandwich options (choose 1)

Sliced turkey + roast beef + corned beef (\$30), chicken salad + tuna salad + egg salad (\$25),
"grand fromage" + tomato bisque + chips (\$20)

Dessert options (choose 1)

Cupcakes, cookies, brownies, fruit pie, or ice cream (v)

Lunch enhancements (optional)

Additional salad (\$5), BBQ brisket sliders (\$5), soup (\$5)

EVENT LEVEL BREAKFAST

Full Breakfast Buffet (\$20)

Breakfast spread, eggs, potatoes

Breakfast spread (includes all)

Bagels, cream cheese, pastries, cut fruit, cereals, oatmeal, hummus, granola, yogurt, sliced tomato, sliced cucumber, Israeli salad, hard-boiled eggs

Egg options (choose 1)

Scrambled, cheesy scrambled, onion & pepper, southwest seasoning & green chiles

Potato options (choose 1)

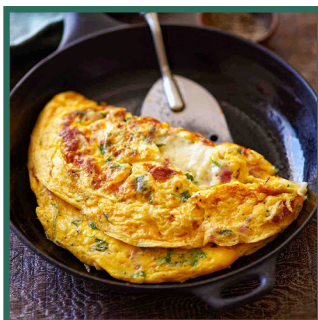
Hash brown patty, tater tots, cheesy tots, O'Brien, shredded hash browns

Breakfast enhancements (optional)

Omelet bar (\$12), crepe bar (\$12), plant-based sausage (\$5), beef bacon (\$7), frittata (\$9), french toast (\$7), pancakes (\$7), french toast bread pudding (\$9)

EVENT LEVEL SNACKS

Mediterranean spread (\$20), fruit, cheese, & breads platter (\$24), deep-fried cheesecake (\$18), dessert bar (\$22), flat-bread pizzas (\$20), chocolate fountain (\$20)





Retreat Level Menu

Service: Ceramic tableware, buffet style, assisted clearing.

Beverages: Orange juice, milk, and milk alternatives in AM - coffee & tea all day.

RETREAT LEVEL DINNER

Standard Dinner (\$24 - \$34)

Salad bar, entree, berry shortcake

Salad bar (includes all)

Mixed greens, tomatoes, cucumbers, carrots, hummus, grain salad, noodle salad, vegetable salad, cut seasonal fruit, dressings

Entree options (choose 1)

Grilled chicken (\$24), Mongolian lamb (\$28), meatloaf (\$25), fish & chips (\$27), poke (\$34), California roll (\$27), brisket (\$34), beef ribs (\$34)

Fiesta Time (\$20)

Small salad greens bar, taco bar, protein, churros

Taco bar (includes all)

Tortillas, beans, rice, salsas, avocado, cheese, tortilla chips, sour cream

Protein options (choose 1)

Plant-based meat, fish, beef, chicken

Asian Buffet (\$24 - \$30)

Lo mein, fried rice, Asian vegetables & greens, entree, fortune cookies, ice cream (p)

Asian vegetables & greens (includes all)

Snow peas, carrots, bok choy, napa cabbage, savoy cabbage, spinach, baby corn, edamame salad

Entree options (choose 1)

Teriyaki chicken (\$27), Mongolian chicken (\$27), teriyaki beef (\$27), Mongolian Beef (\$27), cod (\$25), halibut (\$35), imitation crab (\$30), orange chicken (\$27), Mongolian lamb (\$30), vegetarian (\$24), tofu (\$22)





RETREAT LEVEL LUNCH

Sandwich Bar (\$19 - \$22)

Deli spread, salad, sandwich, dessert

Deli spread (includes all)

Fresh greens, hummus, pickled vegetables, tomatoes, cucumbers, carrots, cut fruit, breads & rolls, condiments, dressings

Salad options (choose 3)

Israeli salad (v), legacy grain salad (v), Asian noodle salad (v), grilled Mediterranean salad (v), lentil salad (v), chickpea salad (v), slaw (v)

Sandwich options (choose 1)

Sliced turkey + roast beef + corned beef (\$22),
chicken salad + tuna salad + egg salad (\$19)

Dessert options (choose 1)

Cupcakes, cookies, brownies, fruit pie, or ice cream (p)

Pasta Meal (\$17 - \$22)

Salad, pasta, cheesy garlic bread, cannoli

Pasta options (choose 1)

Spaghetti with plant-based meatballs (\$19), spaghetti with beef meatballs (\$19),
pasta with red & white sauces (\$19), macaroni & cheese (\$17),
vegetarian lasagna (\$22), vegetarian baked ziti (\$22)

Add beef or chicken to any pasta (\$7)

Soup & Sandwich (\$14)

Enhanced grilled cheese, roasted tomato soup, chips, small salad greens bar

RETREAT LEVEL BREAKFAST

Scrambled Eggs (\$14)

Eggs, potatoes, bagels, cream cheese, cereal, yogurt, granola, oatmeal, cut fruit

Breakfast enhancements (optional)

Plant-based sausage (\$5), cheesy scrambled eggs (\$4), potatoes with peppers & onions (\$4),
waffles (\$5), pancakes (\$5)

RETREAT LEVEL SNACKS

Slider bar (\$12), nacho bar (\$14), donut bar (\$8), Asian fusion tray (\$10)



Camp Level Menu

Service: Ceramic tableware, buffet style, self clearing.

Beverages: Orange juice, milk, and milk alternatives in AM - coffee & tea all day.

CAMP LEVEL DINNER

Grilled Chicken Dinner (\$20)

Roasted potatoes, seasonal vegetables, grilled chicken, small greens salad bar, fruit pie

Taco Bar (\$18)

Plant-based meat, rice, beans, tortilla, salsa, cheese, chili-lime greens, chopped onions, chopped tomatoes, churros

CAMP LEVEL LUNCH

Deli Trio (\$17)

Chicken salad, tuna salad, egg salad, greens, pickled vegetables, tomatoes, cucumbers, carrots, cut fruit, bread, condiments, dressings, brownies

Soup & Sandwich (\$10)

Grilled cheese, tomato soup, chips, cookies

CAMP LEVEL BREAKFAST

Breakfast Sandwich (\$12)

Cut fruit, hash brown patty

Continental Breakfast (\$10)

Bagels, spreads, whole fruit, pastries, yogurt, granola

CAMP LEVEL SNACKS

Popcorn (\$2), trail mix (\$3), hummus & crudite (\$5), cookies & chips (\$3), popsicles (\$2), chips + salsa + guacamole (\$5)

