2017 SUMMER CAMP SAMPLE LUNCH MENU

ODD WEEKS

Week 1. 3. 5. 7 & 9

Monday

Turkey & lettuce on a whole-wheat bun with an apple, carrots and organic lemon snaps.

Tuesday

Tuna & lettuce on ciabatta bread with a plum, grape tomatoes and arrow root

Snack: tortilla chips & salsa Snack: banan<u>a oatmeal bar</u>

Wednesday

Chicken on whole wheat bread with a pear, carrots and organic ginger snaps.

Snack: mini pita & nutfree butter

Thursday

Roast beef on a wholewheat pita with an orange. grape tomatoes and an oatmeal cookie.

Snack: melba toast & carrots

Friday

Honey bagel with soft cheese with an apple, carrots and organic lemon snaps.

Snack: zucchini & carrot loaf

EVEN WEEKS

Week 2, 4, 6 & 8

Chicken. lettuce & cheese on a whole-wheat wrap with an orange, tomatoes and an oatmeal cookie.

Snack: ginger snaps & fresh fruit

Egg salad & lettuce on a whole wheat pita with a plum, grape tomatoes and arrowroot cookies.

Snack: lemon cranberry loaf

Ciabatta with soft cheese. served with a pear, carrots and organic ginger snaps.

Snack: banana roll up

Turkey & lettuce on a whole-wheat bun with an apple, carrots and organic lemon snaps.

Snack: triscuits & nut free butter

Roast beef, lettuce & cheese on a whole-wheat wrap with an orange, carrots and an oatmeal cookie.

Snack: trail mix with whole banana

Notes

- 85% of the grains on the menu are whole wheat, whole grain, multi-grain or organic.
- The menu is trans-fat free unless it is naturally occurring (meats and cheese).
- Local ingredients and products are used whenever possible.
- All lunches are made fresh daily by Red Seal Chefs.
- The facility is nut-free. Accommodations can be made for most allergies and dietary restrictions.



