

CAMPFIRE CUISINE – DINNER, JULY 5

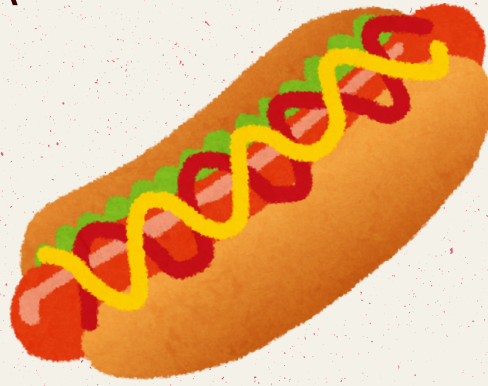
Foil Feast – Build Your Own Foil Packet:

- Veggies: a variety of fresh choices
- Potatoes: roasted to perfection
- Protein Choices: Kielbasa, chicken, chorizo, beans
- Rice: A hearty base
- Seasonings & Sauces: hot sauces, condiments, and spices to customize your meal



Roasted Hot Dogs (Or Veggie Dogs!) – A Classic Over-the-Fire Favorite

- Hot Dogs & Veggie Dogs – Classic or plant-based options
- Buns – Soft and toasty over the fire
- Toppings – Ketchup, mustard, relish, and diced onions
- Extra Crunch – Potato chips for a salty bite
- Fire-Roasted Flavor – Cook it just the way you like over open flames!



Beverages

- Hot chocolate, lemonade, and both non-alcoholic/alcoholic options



DESSERT – JULY 5

Banana Boats

- Campfire-roasted bananas stuffed with chocolate, marshmallows, and toppings of your choice (like ice cream!)

S'mores

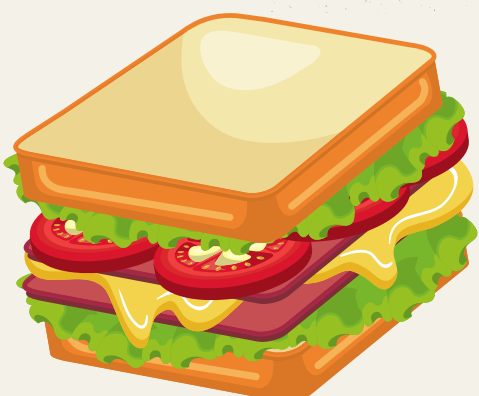
- The epitome of fireside treats!



BREAKFAST – JULY 6

Breakfast Bar – A selection of fresh, ready-to-go options to fuel up for the day ahead:

- Muffins – freshly baked and ready to grab
- Oatmeal – warm, filling, and customizable
- Fresh fruit – a refreshing start to the day
- Scrambled Eggs – freshly made and fluffy
- Bacon + Fake Bacon – crispy and satisfying
- Drinks: Coffee, Tea, Juice



LUNCH – JULY 6

Lunch Bar – A simple, build-your-own sandwich station

- Bread: White and whole wheat
- Cheese: Cheddar and Swiss
- Protein Options: Turkey, ham, and hummus
- Toppings: Lettuce and tomato
- Condiments: Mayo, mustard, and extra hummus
- Chips: A mix of classic and kettle chips