



## Event Menu Planner

*Hello, and welcome to our food services Menu Planner Form.  
The organized planning of your food services for your event is the key to happiness. The more we can know up front, the better we can prepare to serve you, our guests.*

Your group representative can download and print this form, complete all entries and send it back to us in a variety of ways.

**USPS:**

Pilgrim Cove Camp & Conference Center  
c/o Food Services Manager  
P.O. Box 867  
McCall ID 83638-0867

**FAX: 425-650-9397**

Email Attachments to: [Chef.John@PilgrimCoveCamp.org](mailto:Chef.John@PilgrimCoveCamp.org)

**Notes:**

- Retain this Menu Planner for your reference.
- Meal times at Pilgrim Cove are:  
Breakfast: 8:00am,  
Lunch: 12:00noon  
Dinner: 6:00pm.
- All meals are served buffet style. Variations on these times and serving method may be negotiated. **All Request for changes need to accompany this menu selection form.**
- Menu requests must be received at the Camp no later than **(14 DAYS)** prior your arrival date.
- Carefully read the entire menu before making your selection. Please request by number.  
Example: B3 = breakfast #3, L1= lunch #1, D2= dinner #12, etc...

**Special Event Catering Services:**

If your group has reserved the entire conference center for your event we also have custom catering available.

Many of the meals at Pilgrim Cove Camp & Conference Center include freshly baked bread and desserts. We put a lot of TLC into our bakery items and all of our cooking. We try our best to serve these goodies while they are warm. For this reason it is always helpful to let the kitchen know if and when you are running late for any meal.

Thank you for taking the time to work with us to ensure the greatest experience possible.

Take Care,

**Bill Beckham**

Executive Director  
Pilgrim Cove Camp & Conference Center

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Rev. 12.01.11



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**Meals are calculated to serve 25 guests minimum.**

<b>NAME OF GROUP:</b>					<b>DATES OF EVENT:</b>				
<b>FIRST MEAL SERVED</b>					<b>LAST MEAL SERVED</b>				
MEAL	DAY	DATE	TIME	# GUESTS	MEAL	DAY	DATE	TIME	# GUESTS
Breakfast			8AM		Breakfast			8AM	
Brunch			11AM		Brunch			11AM	
Lunch			12NOON		Lunch			12NOON	
Dinner			6PM		Dinner			6PM	

\*Menu prices subject to change without notice due to market and/or transportation price increases.  
 \*In the event of multiple camps during your visit, your choices will be limited. Please call for details.  
 \*This pricing is based on user groups performing basic dining hall set up, tear down and simple cleaning as directed by Staff.

**MENU SELECTIONS: PLACE CORRESPONDING MENU NUMBER IN APPROPRIATE BOX!**

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST							
Add-							
LUNCH							
Add-							
DINNER							
Add-							

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## Event Menu Planner

### ***Breakfast Menu for the 2011 Season***

Coffee, hot chocolate or tea and are available after 7 AM for the early risers.

Breakfast includes included a choice of milk, juice, hot chocolate and coffee or tea.

1. Continental Breakfast Buffet ~ Featuring, a Hot Multigrain Cereal, with condiments of Cinnamon, Brown Sugar, Raisins, and Whipped Butter, along with a Variety of Cold Cereals and Muffins, Half-And-Half and Milk, ~ \$ 7
  - a) Add: Candied Brandy Apple Cinnamon Compote ~ \$ 1
  - b) Granola and Yogurt, ~ \$ 1,
2. Buttermilk Pancakes , with your choice of Hickory Smoke Bacon or Sausage ~ \$ 7
  - c) Add Blueberries and Homemade Blueberry Syrup~ \$ 2
3. Chef John's Breakfast Sandwich, a choice of Sausage or Ham, American Cheese, Eggs and Hash Brown Patties ~ \$ 7
4. Cheesy Scrambled Eggs, Hash Browns, Bacon and or Sausage, Southern Biscuit and Honey ~ \$ 7
5. Multi- Grain Pancakes, with your choice of Hickory Smoke Bacon or Sausage ~\$ 8
6. Buttermilk Sage Biscuits and Country or Sausage Gravy and Scrambled Eggs ~ \$ 9 Full or 7 Half
7. French Toast with Whipped Butter, Maple Syrup and your choice of Hickory Smoke Bacon or Sausage ~\$ 9
8. Spinach and Sweet Onion Quiche and , or Bacon and Cheddar Quiche and Fresh Tomato Slices ~ \$ 9
9. Wild Idaho Salmon or Steelhead Hash, Poach or Scramble Eggs and Morning Bread~ When in season, call for market pricing

Extras that may be added to your selected breakfast menus:

10. Oatmeal: Add ~ \$ 1 per person
11. Seasonal Fresh Fruit Cocktail: ~ add \$ 1.75 per person
12. Fresh Eggs: ~ add \$ 2 for Scrambled, per person
13. \$ 3 for 2 poached eggs per person

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## Event Menu Planner

### ***Lunch Menu for the 2011 Season***

The following lunch entrees are served with fresh fruit and cookies and milk, coffee and hot or ice tea.

1. Grilled Ham and Cheese Sandwich and Potato Chips ~ \$ 8
  - a. Make it a Grilled Double Ham and Three Cheese Sandwich Cheese , Add ~ \$ 2
2. Hot Dogs and Tater Tot ~ \$ 8 ~ \$ 9 call for pricing
3. Chili Cheese Hot Dog and Tater Tot ~ \$ 8
4. Deli Sandwiches, Choice of Cold Cuts - Ham, Turkey, Roast Beef, Cheese, Lettuce, Tomatoes, Onions, and Pickles, and Potato Chips or Peanut Butter and Jelly on Your Choice of Bread: White, Whole Wheat, Sourdough ~ \$ 8
  5. Home Style Macaroni and Cheese, Toss Mixed Green Salad, ~ \$ 9
  6. Johnny McCall's Sheet Pan Pizza And Salad Bar ~ \$ 9
  7. Chef Juan's Burritos, Beef and Bean and or Bean and Cheese and Spanish rice and corn. ~ \$ 9
  8. CAB Hamburgers with French Fries or Tater Tots and  
The Fixings – Cheese, Lettuce, Tomatoes, Onions, and Pickles ~\$ 8 (1/4 lbs) or \$ 9 (1/3 lbs)
9. Slow Roasted Hot Beef Brisket Sandwich, Potato Chips, and Your Choice of Cold Slaw, Macaroni Salad or Potato Salad ~ \$ 9
  10. Add Salad Bar ~ \$ 1.50 per person
  11. Add Soup of the Moment ~ \$ 1.50 per person

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