



CATERING MENU 2021

Please contact our food service department to discuss any allergies or dietary restrictions or needs.
Contact: Retreats@ymcafw.org

Any meals – Chef’s choice \$10.00 per meal per person average – sides included.

Breakfast

Each plate and price is indicative of one person. Eggs are served scrambled. Serving styles are negotiable. Additional prices may occur depending on serving style and group size. Juice, water and coffee are included.

Add on options to any breakfast meal:

- Self-serve cereal bar – includes 3 types of cereal , milk and fruit – Add \$1.50/person
- Self-serve Waffle bar – Add \$1.50/person

Country Morning-\$9.00/person – Biscuits and gravy, sausage links and eggs.

Bunyan’s Breakfast-\$10.00/person – Fresh made buttermilk pancakes, eggs and bacon

Traditional-\$8.00/person – Eggs, bacon and hash browns

Alamo-\$10.00/person – Everything so that you can make a breakfast burrito the way you want it. Eggs, potatoes, sausage or bacon with warm flour tortillas (corn on request) served with shredded cheese and salsa.

Continental-\$8.00/person – Bagel, assorted muffins, glazed donuts, and fruit

MAIN DISHES:

All meals include 2 side options, unless stated otherwise. Each plate and price is indicative of one person. Serving styles are negotiable. Additional prices may occur depending on serving style and group size.

Hamburgers-\$9.00/person - ¼ lb. all beef patties cooked to perfection and served with all the trimmings.

Hotdogs-\$8.00/person - All beef hotdogs served on a warm bun.

Fish sticks-\$8.00/person - Fish sticks fried to golden perfection.

Spaghetti with meat sauce-\$8.50/person, comes with 1 additional side
Seasoned beef on spaghetti noodles, topped with home-style spaghetti sauce.

Chicken Strips-9.00/person - Breaded chicken strips fried golden brown and served with peppered gravy or BBQ sauce.

Tacos-\$9.00/person - Beef crunchy or soft tacos served with fresh lettuce and tomatoes, Mexican rice and beans.

Chicken Enchiladas-\$10.00/person - Hand rolled shredded chicken in a flour tortilla topped with either cheese or sour cream sauce, with Mexican rice and beans.

Chicken Fried Steak-10.00/person - Hand breaded beef cube steak seasoned and fried to a golden brown served with country style gravy.

Meatloaf-\$10.00/person - Traditional handmade meatloaf.

Chicken Fettuccini Alfredo-\$10.00/person, comes with 1 additional side
Grilled chicken served with fettuccini pasta and creamy homemade Alfredo sauce with garlic bread.

Pot Roast-\$12.00/person * - Slow cooked beef roast served with carrots & potatoes, comes with 2 additional sides.

Chicken Fajitas-\$12.00/person - Seasoned fajita chicken served with onions and bell peppers with flour tortillas with salsa and chips.

Lemon Pepper Chicken Breast - \$12.00/person - 6 oz all white chicken comes with two sides.

BBQ Brisket-\$13.00/person - Beef brisket seasoned and slow cooked and served with BBQ sauce.

SIDE DISHES

Traditional stocked salad bar – add 1.50/person	Sweet Potato Fries
Mexican Rice	Vegetable Medley
Baked Beans	Steamed Broccoli
Refried Beans	Baked Potato with sour cream, cheese, bacon bits * additional \$1.00/person
Spanish Corn	Baked Sweet potato
Mashed Potatoes	Cole slaw
Macaroni & Cheese	Fried okra
Potato salad	Cookie
Sweet corn	Chips
Rice Pilaf	Ice cream cup
Green Beans	
French fries	

DESSERTS

All desserts are priced as an individual item; serving sizes may vary upon the item.

Pie-\$9/each (serves 8) - Your choice of apple, peach, or cherry.

Cream pie-\$8/each (serves 8) - Banana cream, coconut cream, or chocolate cream

Banana pudding-\$25/each (serves 25) - Homemade banana pudding with bananas and vanilla wafers

Cobbler-\$20/each (serves 20) - Peach, apple with flaky crust

Ice cream cups-\$1/each

Vanilla, chocolate, or rainbow sherbet

Ice Cream Sundae Bar-\$2/person

Chocolate, vanilla, or strawberry ice cream served with assorted sprinkles, cherries, whipped topping, chocolate sauce