

MENDOCINO WOODLANDS CAMP 2015

WEEKEND MENU

DINNER: Friday Night: (Buffet Style), (5:30-7:30)
(Leftovers saved for late arrivals until 10:00 PM)

Three cheese lasagna with gourmet King Trumpet & Maitake Mushrooms.
Vegetarian version with Tofu or Tempeh, & Gourmet Mushrooms.
Fresh homemade bread or rolls.
Gourmet Salad of fresh local greens, with roasted Nuts and Oyster Mushroom dressing.
Persimmon Spice cake with Candy Cap crème. (Sub is; Brownies & Candy Cap crème).

DINNER: Saturday Night: (Buffet Style), (7:00-8:30)

Cornish Game Hens roasted on a bed of Shitake mushrooms, with a Madeira Sauce.
Polenta with Chanterelles, Butternut Squash, & Walnuts.
Brussel Sprouts, Broccoli Rabe or other winter vegetable.
Vegetarian version, Butternut Squashes filled with Red Organic Quinoa & Chanterelles.
Organic green salad with toasted walnuts & glazed Chanterelle Mushrooms.
Apple Pear crisp with Candy Cap crème.

BREKFAST: (Buffet Style), (7:00-8:30)

DAY 1: Biscuits & Homemade Sausage Gravy with Porcini Powder & Mushrooms.
Fresh fruit, Granola, Oatmeal, & Yogurt.
Orange Juice, Coffee, Hot Chocolate & Teas.

DAY 2: Veggie Cheese Frittata with Oyster, & Maitake Mushrooms, & homemade fried Potatoes, breakfast ham, etc.
Fresh Fruit, Granola, Oatmeal, & Yogurt.
Orange Juice, Coffee, Hot Chocolate & Teas.

LUNCH: (Bagged by Campers after Breakfast), (8:00-9:00)

DAY 1: Sandwich bar with; Quality sliced Turkey & Ham, Tuna Salad, Cheeses, Tomato, Sprouts, Lettuce, Pickles, Pesto, Condiments, Trail Mix, Fruit, Cookies, & Juice Drinks.

DAY 2: Bagels & Smoked Salmon spread, Tomatoes, Sprouts, Onions, Cream Cheese, Cookies & Fruit.

NOTE: (Mushrooms listed in the above ingredients are subject to change due to the availability of various wild and cultivated mushrooms supplied by Far West Fungi of San Francisco & Gourmet Mushrooms of Petaluma).