

MENDOCINO WOODLANDS CAMP 2018

WEEKEND MENU

Friday Night Dinner: (Buffet Style), (5:30-7:30), (Vegetarians Served First) **(Leftovers saved for late arrivals until 10 PM)**

Posole, simmered pork stew with posole and mushrooms (shiitake, king trumpets, & porcini)
Vegetarian version with Tofu or Tempeh and maitake mushrooms.
Organic corn tortillas, sour cream, radishes and onions for garnish.
Salad of fresh local greens and cabbage slaw, with mushrooms & oyster mushroom dressing
Apple/Pear crisp with Candy Cap crème fraiche

Saturday Night Dinner: (Buffet Style), (7:00-8:30), (Vegetarians Served First)

Half Cornish Game Hen with Madeira glaze and king trumpet mushrooms
Polenta with shiitake and maitake mushrooms, Butternut Squash, & Walnuts.
Tempeh and oyster mushrooms braised with Madeira for vegetarians
Broccoli Rabe or other winter veggie with shiitake mushrooms
Organic green salad with toasted walnuts & glazed chanterelle mushrooms
Brownies with Candy Cap crème fraiche.

Breakfast: (Buffet Style), (7:00-8:30), (Staff & Vegetarians Served First)

Day 1: Biscuits & Homemade Sausage Gravy with porcini & maitake mushrooms.
Fresh fruit, Granola, Oatmeal, & Yogurt.
Orange Juice, Coffee, Hot Chocolate & Teas.

Day 2: Buckwheat Buttermilk hotcakes with maple syrup and sausage. (Real Maple syrup)
Fresh Fruit, Granola, Oatmeal, & Yogurt.
Orange Juice, Coffee, Hot Chocolate & Teas.

Lunch: (Bagged by Campers after Breakfast), (8:30-9:00), (two lines).

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).