

MCET TRUST trading as...

Helen McNicol Catering

Ph. /Fax: 8278 9341 Mob: 043 999 5269

ABN: 20 884 242 749

Email: hmcnicol@adam.com.au

Camp Group Menu

Set Breakfast options: Fresh Pancakes, home made toasted muesli (nut and wheat free) cereals, toast selection, condiments, juice, tea and coffee.

Please choose one option from each meal/snack time for each day's requirements.

Morning Tea

- Option 1: Chocolate chip muffins, fresh fruit, cordial
- Option 2: Apricot muffins, fresh fruit, cordial
- Option 3: Apple and cinnamon muffin, fresh fruit, cordial
- Option 4: Chocolate mud muffins, fresh fruit, cordial
- Option 5: Banana muffins, fresh fruit, cordial

Lunch

- Option 1: Salad rolls with cold meat selection and assorted fillings.
- Option 2: Baked potatoes with sour cream, pineapple, cheese, coleslaw etc
- Option 3: Homemade pizza with garden salad (for groups up to 40 people)
- Option 4: Minestrone or Pumpkin soup with crusty bread
- Option 5: Fresh meat and salad wraps/ vegetarian option
- Option 6: Fresh homemade quiche with garden salad (for groups up to 40 people)
- Option 7: Nachos with Mexican beef sauce, sour cream and seasonal salad items
- Option 8: Fresh hamburgers with assorted salad fillings.

Followed by

- Option 1: Fresh fruit platter

Afternoon Tea

Option 1: Oat and choc-chip biscuits

Option 2: Fresh baked scones with jam and cream

Option 3: Home made dips with crudités.

Dinner

Option 1: Barbeque of satay chicken/ sausages and three salads.

Option 2: Lasagne with Greek salad and crusty bread

Option 3: Lemon chicken noodle stir-fry with fragrant rice.

Option 4: Chicken Schnitzel with home made tomato sauce, Italian potatoes
garden salad

Option 5: Spirali Pasta with chicken, bacon and (mushroom) in a creamy
white wine reduction sauce.

Option 6: Spaghetti bolognese, with green salad and crusty bread

Dessert

Option 1: Chocolate pudding with vanilla ice cream

Option 2: Apple and rhubarb crumble with cream or ice cream, (or custard
upon request)

Option 3: Bread and butter fruit pudding with vanilla ice cream

Option 4: Home made individual pavlovas with passionfruit cream (for
groups of up to 40)

Option 5: Fresh fruit salad and ice cream

Option 6: Banana split with real chocolate sauce and nuts (or not as the case
may be)

PLEASE NOTE that all goods are freshly made using quality ingredients by Regency trained, health conscious, home-style cook.

Also please note that the menu may be subject to change with out notice, depending on the changing supply of goods.

Takeaway lunches are available upon request for an extra \$1.50 per person.

Special dietary requirements can usually be accommodated. A surcharge may apply. Please let me know as soon as possible.

Also note that campers are expected to help lay and clear the tables and to do their dishes. Please bring your own tea towels for this.

Full cleanup service is available to campers with price upon application.

Meals are usually served at the following times:

B/fast @ 8am, M/tea @ 10.30, Lunch @ 12:30, A/tea @ 3.30 and Dinner @ 6pm.

However if these times do not suit other times may be negotiated.

Also please note that a police clearance certificate is available upon request if required.

Thank you.