

Enjoy a nutritious lunch catered by Broward Center’s preferred caterer, Artisan Foods Catering. Your performer can enjoy the same quality Broward Center’s patrons have come to know and love. Our buffet-style lunch program features freshly made items with the most quality ingredients.

DAILY GARDEN BAR AVAILABLE INCLUDES:

- Chopped Romaine & iceberg lettuces
- Chopped grilled chicken
- Shredded carrots, tomato wedges, sliced cucumbers, sliced mushrooms, diced peppers, chickpeas, finely shredded cheese
- Italian-style rotini pasta salad
- Homemade croutons, Balsamic vinaigrette, low-fat ranch dressing, olive oil & vinegar
- Chopped fresh fruit
- Homemade cookies
- Individual assorted juices and chilled water



FANTASTIC FRIDAY DECADENT DESSERTS:

Every Friday, Artisan Foods will feature any **ONE** of the below Decadent Dessert items which will rotate weekly:

- Ice cream cups with assorted sundae bar toppings
- Chocolate pudding with whipped heavy cream
- Assorted Italian ices
- Spun-to-order cotton candy
- Homemade warm S’mores



Monday	Tuesday	Wednesday	Thursday	Friday
10 Garden bar Crispy chicken fingers with assorted dips Homemade meatballs with garlic toast	11 Garden bar Grilled American burger (cheese offered on the side) Baked potato wedges Ketchup, Mustard on the side	12 Garden bar Homemade baked ziti (no meat) Grilled breadflat-style thin crust pizza	13 Garden bar Penne pasta with marinara sauce offered on the side Sliced turkey breast pinwheels wrapped in spinach wraps with Swiss cheese	14 Garden bar Homemade French Toast sticks with warm maple syrup Assorted whole grain cereals with fat free milk Fantastic Friday Decadent Dessert
17 Garden bar Grilled cheese quesadillas Soft shell tacos (beef & chicken) Salsa, sour cream, lettuce and mixed cheese on the side	18 Garden bar Thick-crust grilled cheese sandwiches Grilled turkey burgers topped with Swiss cheese	19 Garden bar Crispy chicken fingers with assorted dips Homemade meatballs with garlic toast	20 Garden bar Grilled American burger (cheese offered on the side) Baked potato wedges Ketchup, Mustard on the side	21 Garden bar Homemade baked ziti (no meat) Grilled breadflat-style thin crust pizza Fantastic Friday Decadent Dessert
24 Garden bar Penne pasta with marinara sauce offered on the side Sliced turkey breast pinwheels wrapped in spinach wraps with Swiss cheese	25 Garden bar Homemade French Toast sticks with warm maple syrup Assorted whole grain cereals with fat free milk	26 Garden bar Grilled cheese quesadillas Soft shell tacos (beef & chicken) Salsa, sour cream, lettuce and mixed cheese on the side	27 Garden bar Thick-crust grilled cheese sandwiches Grilled turkey burgers topped with Swiss cheese	28 Garden bar Crispy chicken fingers with assorted dips Homemade meatballs with garlic toast Fantastic Friday Decadent Dessert
1 Garden bar Grilled American burger (cheese offered on the side) Baked potato wedges Ketchup, Mustard on the side	2 Garden bar Homemade baked ziti (no meat) Grilled breadflat-style thin crust pizza	3 Garden bar Homemade French Toast sticks with warm maple syrup Assorted whole grain cereals with fat free milk	4 NO CAMP INDEPENDENCE DAY	5 PIZZA PARTY Fantastic Friday Decadent Dessert

Commitments are made on a **monthly** basis for a total of **\$129** for Session 1. We cannot accept daily or a la carte commitments. Items are not made with peanut oil, although some products may be manufactured in a plant with airborne exposure to peanuts. Food items are not certified kosher. All daily menus may be subject to change or substitution with bagged lunch based upon Broward Center facilities availability.

To register, visit BrowardCenter.org/Camp
For any questions or concerns, please contact the camp office: 954-414-6904

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