

Summer Theater Camp Lunch Program
Session 1 – June 18 – July 13, 2018
NSU/Miniaci Performing Arts Center

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.

NEW! GARDEN BAR AVAILABLE DAILY WILL INCLUDE:

- 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

NEW! 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
Garden bar Grilled cheese quesadillas Soft shell tacos (beef & chicken) Salsa, sour cream, lettuce and mixed cheese on the side	Garden bar Thick-crust grilled cheese sandwiches Grilled turkey burgers (Swiss cheese on the side)	20 BAGGED LUNCH Choice of turkey on whole wheat wrap with lettuce & tomato (Swiss cheese on the side) OR Cheese sandwich on white bread Apple, Chips, choc. chip cookie	BAGGED LUNCH Choice of turkey on whole wheat wrap with lettuce & tomato (Swiss cheese on the side) OR Cheese sandwich on white bread Apple, Chips, choc. chip cookie	22 Garden bar Homemade baked ziti (no meat) Grilled breadflat-style thin crust pizza Fantastic Friday Decadent Dessert
Garden bar Penne pasta with marinara sauce offered on the side Sliced turkey breast pinwheels wrapped in spinach wraps with Swiss cheese	Garden bar Homemade French Toast sticks with warm maple syrup Assorted whole grain cereals with fat free milk	Garden bar Grilled cheese quesadillas Soft shell tacos (beef & chicken) Salsa, sour cream, lettuce and mixed cheese on the side	BAGGED LUNCH Choice of turkey on whole wheat wrap with lettuce & tomato (Swiss cheese on the side) OR Cheese sandwich on white bread Apple, Chips, choc. chip cookie	Garden bar Crispy chicken fingers with assorted dips Homemade meatballs with garlic toast Fantastic Friday Decadent Dessert
Garden bar Grilled American burger (cheese offered on the side) Baked potato wedges Ketchup, Mustard on the side	Garden bar Homemade baked ziti (no meat) Grilled breadflat-style thin crust pizza	4 NO CAMP INDEPENDENCE DAY	Garden bar Homemade French Toast sticks with warm maple syrup Assorted whole grain cereals with fat free milk	Garden bar Penne pasta with marinara sauce offered on the side Sliced turkey breast pinwheels wrapped in spinach wraps with Swiss cheese Fantastic Friday Decadent Dessert
9	10	11	12	13
Garden bar Crispy chicken fingers with assorted dips Homemade meatballs with garlic toast	Garden bar Grilled American burger (cheese offered on the side) Baked potato wedges Ketchup, Mustard on the side	Garden bar Homemade baked ziti (no meat) Grilled breadflat-style thin crust pizza	Garden bar Penne pasta with marinara sauce offered on the side Sliced turkey breast pinwheels wrapped in spinach wraps with Swiss cheese	PIZZA PARTY Fantastic Friday Decadent Dessert

Commitments are made on a **monthly** basis for a total of \$114 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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