

# Food Service Menu

*We are committed to providing high quality low-cost hospitality in our unique setting.*

## Contact & Ordering Information:

Quinipet Camp and Retreat Center

Phone: (631) 749-0430

Fax: (631) 749-3403

Email: [info@quinipet.org](mailto:info@quinipet.org)

*Chef Chris Baer*

## Special Instructions

Please review the instructions below if you will be dining with us:

- 1) **Final menu choices are due 10 days prior to event.**  
**This includes special diet requests.**

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- 2) We request everyone arrive within a 10-minute window around your food service start time. You may begin preparing your meal on the buffet line, fill drinks and make salads as soon as you arrive within the 10-min window of your start time. You might consider taking the beverage order for your table and serve your friends to be especially courteous!

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- 3) Your food will be kept warm and available for the first half hour of your mealtime. You are welcome to have seconds within your mealtime.

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- 4) Upon finishing your meal, we ask that you clear your area and wipe tables down with provided cloths.  
Dirty dishes, cups and silverware go to the dish room window.  
Chairs are to be returned around the tables.

also....

We serve real orange, apple, cranberry juices,  
decaf and regular coffee, tea, hot chocolate and cappuccino  
all of which are available during the meals of your stay.

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Ice water is available 24/7!

*Thank you for choosing Quinipet*



Group Name: \_\_\_\_\_

Total Number: \_\_\_\_\_

Catering Fee: \$10 per person/meal

Must be submitted 10 days prior to retreat



First Meal: \_\_\_\_\_

Last Meal: \_\_\_\_\_

email: info@quinipet.org

fax: 631.749.3403

~Shellfish or specialty meats are available for an extra fee.

~We can help customize your menu, just ask!

Pick one option per meal (for ex: if during your stay you require two breakfasts -pick two entrees and two sides.

You may also indicate which day you would like your choice, otherwise the Chef will choose).

### Breakfast Choices

Served with Juice, Coffee, Tea,  
Hot & Cold Cereal and Fruit.

#### Entree:

- Pancakes/Waffles
- Scrambled Eggs/Home Fries
- Continental - yogurt, bagels,  
fruit, coffee cake, rolls (no meats)
- French Toast

#### **Choose your mealtime:**

- 8:00am
- 8:30am
- 9:00am

#### Sides:

- Turkey Bacon
- Pork Sausage
- Corned beef hash
- Sausage gravy

### Lunch Choices

Served with Salad Greens

#### Entree:

- Turkey/Ham/Cheese/Tuna
- BBQ Burgers/Hotdogs (May-Sept)
- Chicken Patty on Roll
- Pulled Pork
- Chicken Fingers/Nuggets
- Boneless BBQ Ribs
- Philly Cheese Steak
- Homemade Pizza/Pasta (no side)
- Spaghetti with Meatballs

#### **Choose your mealtime:**

- 11:30am
- Noon
- 12:30pm

#### Sides:

- Macaroni Salad & Potato Salad
- Fries
- Tater Tots
- Baked Beans
- Mac & Cheese

### Dinner Choices

Served with Salad Greens & rolls/bread

#### Entree:

- Lasagna/Ziti (no side)
- Pork Loin/Chops
- Roast Beef w/Gravy
- Chicken Parmesan
- Roast Turkey w/Stuffing
- Roasted/Marinated Chicken
- Beef Stir-Fry (no veg)
- Meatloaf w/Gravy
- Fish du jour

#### **Choose your mealtime:**

- 5:00pm
- 5:30pm
- 6:00pm

#### Sides:

- Linuini/Pasta
- Mashed Potatos
- Baked Potatos
- Roasted Potatos
- Rice Pilaf

#### Vegetable:

- Corn
- Green Beans
- Squash/Zucchini
- Broccoli
- Cauliflower
- Carrots
- Chef's Choice

#### Desserts:

- Pudding Parfaits
- Frosted Cake
- Apple Crisp

### Special Diets:

Please note number of people per special diet \_\_\_\_\_

- Vegetarian
- Celiac

- Allergy\* \_\_\_\_\_
- Other \_\_\_\_\_

\*We do not use peanuts or tree nuts in any of our recipes, however, please inform us of these allergies regardless.