

Camp Kintail Rental Catering Guide



Food and the kitchen is a big priority for us, as it is a big part of the warm Christian hospitality that we want everyone to experience when they are at Camp Kintail. Our chefs and kitchen staff work hard to provide lots of delicious, nutritious and safe food that everyone will like. It is common for us to receive e-mails following stays at Camp Kintail asking for recipes, and we are happy to provide those for you. Below is information about our food services and kitchen, and about our amazing food.



2019 Catering Rates

All prices are per person, plus HST

Breakfast \$8.00

Lunch \$11.00

Dinner \$13.00

Snack \$3.00

Note: all meals include unlimited coffee, tea & juices that are self serve from the beverage hospitality station, and is generally open and stocked during your entire stay

Our food is high quality and there is always lots. Any special diets or allergies can be accommodated. We use local products when possible and always do our best to support our local farms. Meal times and the menu are flexible and can be tailored to suit the needs of your group. We know how important food is for an event and we are confident our food service will impress you!



Important Catering Information

- Meals are served family style to the table or by buffet. There is always lots for seconds.
- There is a vegetarian and gluten free option prepared at every meal, as requested.
- There is fresh fruit available on the hospitality counter throughout the day.
- All special diets and allergies are accommodated with individual meal options prepared as needed. We do allow people to bring food for the kitchen to prepare if they want a certain brand or exact type of food prepared, ie a specific brand of gluten free pasta.
- Camp Kintail's kitchen is nut aware and we do not prepare any food with peanuts or nut products. We ask that our guests not bring any nut products on to the camp's property.
- There is a juice machine that contains real juice options of orange, apple, cranberry, peach and grape juices, and flavor drink options of lemonade and iced tea.
- The chef prepares a menu that is based on your requests, and approved by you. We can accommodate almost any menu and food requests and are happy to make recommendations for your menu.
- We try to use as much local produce as possible, and will often suggest menu items that are in season. For example, cakes with fresh strawberries in June or fresh apple and pumpkin pie in the fall.
- There is always a dessert served at dinner, and dessert can be served at lunch by request.
- Camp Kintail purchases good quality food. Our goal is to provide a high quality, nutritious food experience. For example, we only serve chicken fingers, nuggets or chicken burgers that are 100% white meat.
- Camp Kintail tries to purchase local food when possible. All of our products come from farms and suppliers that are properly inspected and certified. We love when we can get local berries, or tomatoes, or meat, since we are surrounded by wonderful farms. All our cheese comes from Pine River Cheese, a local farmer owned co-op.
- We try to purchase food that is fair traded or organic. For example, our coffee is organic and fairly traded from a local roaster, Costal Coffee.
- Camp Kintail exceeds the health department standards and has 3 inspections from the Health Inspector each year.



Most Popular Food Options

Please note: The options below are the most popular menu items Kintail provides. We are flexible and if you wish to have a particular menu item that is not on this list you may request it on the menu selection form.

All meals include unlimited coffee, tea, juice and ice water.

Breakfast

- All breakfasts include cereal and milk, oatmeal.

Pancakes & Sausage

Scrambled eggs, toast & bacon

French toast & sausage

Egg mcmuffins with hashbrown patties

Breakfast bake (quiche like) with home fries

Belgian waffles with strawberry sauce and whip cream

Scrambled eggs with wraps, ham, onion, and red pepper saute, salsa & cheese

Fresh muffins, cinnamon buns, tea biscuits, croissants, yogurt, granola and hard boiled eggs are commonly served

Lunch

- All lunches include a soup and salad bar

Perogies and Oktoberfest sausages with garden salad

Meat tacos with hard and soft shells with Mexican rice and tortilla chips

Home-made soup and sub Sandwiches with 3 meat options

Chicken quesadilla with sweet potato fries and garden salad

Soup and grilled cheese sandwiches with veggie tray

Home-made macaroni and cheese with salad and garlic toast

Pulled pork on a bun with baked beans and cole slaw

Chicken Caesar salad with soup, pita wedges & hummus

BBQ hamburgers with pasta salad, chips, veggies and dip

Wraps with Greek chicken and Greek salad, with tatziki and hummus

Deluxe nachos with onion rings, garden salad & veggie tray

Chili with salad and garlic toast

Enchilada casserole with nachos/salsa/guacamole & garden salad

Back bacon on a bun, beans in tomato sauce, potato salad and green salad

Stir fry with salad and bread

Chicken wings & poutine with veggie tray & dip

Sloppy joe, corn & buns

Assorted cold cuts & sub buns, soup or chips & veggie tray

Snack

Cookies

Pretzels

Goldfish Crackers

Rice Krispie Squares

Fresh Fruit

Marshmallows roasted at campfire

Pogos

Bits & Bites

Trail Mix

S'mores

Crackers and Cheese

Popcorn

Cheesies

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Dinner - All dinners include salad bar and dessert

Ribs in house special BBQ sauce with garlic mashed potato, carrots & rolls

Steak, BBQ'd to order, baked potato & beans and assorted rolls

Roast beef with potato, hot veggie & assorted rolls

Roast Turkey with thanksgiving meal

Our famous lasagna with garlic bread & Caesar salad

Salmon, BBQ or oven baked, dill & lemon or honey mustard glazed, with rice, veggie & rolls

Fish and chips, peas and assorted rolls

Kintail pizzas, variety, with salad and garlic strips

Chicken nuggets with French fries and veggies with dip

Spaghetti & meatballs with Caesar salad and garlic toast

Fettuccine alfredo with Caesar salad and garlic toast

Chicken curry with garden or spinach salad, naan bread & samosas

Greek seasoned chicken breast with potatoes or rice, tatziki, Greek salad, & pita with hummus

BBQ pork chops with oven roasted potatoes, baked beans, hot carrots and assorted rolls

Chicken stew with tea biscuits & garden salad

Chicken pot pie with salad and bread

Haddock or Halibut pan seared with a lemon butter sauce, chef specialty

Chicken Breast 10 different ways

Chicken burgers with French fries and veggie tray with dip

Pizza casserole with Caesar salad and garlic bread

Beef stew with potatoes and hot veggies with buns

Pasta with olive oil and herbs with salad and buns

Special recipe meatloaf with mashed potatoes, corn and bread

Oven baked ham, scalloped potatoes, peas and buns

Fried rice, spring rolls, chicken balls, chow mein noodles, garden salad

Desserts

Fresh Fruit (bananas, apples, pears, grapes, watermelon or oranges)

Jello

Ice Cream Sandwiches / Fudisicles / Popsicles

S'mores

Cupcakes with icing

Brownies

Assorted Squares

Apple sauce

Cake with icing

Ice Cream, cone or bowl, many flavours to choose from

Pudding

Fresh Cookies, many kinds

Chocolate Oven Pudding Cake

Camp Kintail Catering Request Form

Group Reservation Name:

Group Contact Name:

Group Contact Email:

Dates of Booking: **to**

Expected number of participants:

Arrival time: **Departure time:**

Dietary Restrictions

*If member(s) of your group have Dietary restrictions please list below.
Eg. 4 Vegetarian, 1 Vegan, 2 Gluten Free*

Meal Selection

** We are flexible with meal times, however once you select a specific meal time your group must adhere to that meal time.

***Only fill out the expected number at meal if it differs from your total expected number of participants above

	Day 1	Day 2	Day 3	Day 4	Day 5
Breakfast	Select Meal: Meal Time: Expected Number at Meal: Menu Request	Select Meal: Meal Time: Expected Number at Meal: Menu Request	Select Meal: Meal Time: Expected Number at Meal: Menu Request	Select Meal: Meal Time: Expected Number at Meal: Menu Request	Select Meal: Meal Time: Expected Number at Meal: Menu Request
Lunch	Select Meal: Meal Time: Expected Number at Meal: Menu Request	Select Meal: Meal Time: Expected Number at Meal: Menu Request	Select Meal: Meal Time: Expected Number at Meal: Menu Request	Select Meal: Meal Time: Expected Number at Meal: Menu Request	Select Meal: Meal Time: Expected Number at Meal: Menu Request
Dinner	Select Meal: Meal Time: Expected Number at Meal: Menu Request	Select Meal: Meal Time: Expected Number at Meal: Menu Request	Select Meal: Meal Time: Expected Number at Meal: Menu Request	Select Meal: Meal Time: Expected Number at Meal: Menu Request	Select Meal: Meal Time: Expected Number at Meal: Menu Request
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