



Camp Zenith Campsite

info@campzenith.co.za

064 842 4508

Standard Menu Plan

Group Name:	
Dates of Camp:	
Contact Person:	
Contact Number:	

Dietary Requirements: Please advise how many of each of the below are in your group (if applicable).

<u>Dietary Requirements</u>	<u>Numbers</u>
Vegetarian	
Diary Requirements	
Other (Please Specify)	

<u>Dietary Requirements</u>	<u>Numbers</u>
Gluten Allergies (R25 per person per meal)	
Halal	
Other (Please Specify)	

Standard Menu Plan

How it works:

Please select your meal choices by placing a number in the boxes below. Place a number 1 next to your first breakfast/ lunch/ dinner and a number 2 next to your second breakfast/ lunch/ dinner and so on. The choice made applies to the whole group.

- Once completed, please email it to info@campzenith.co.za.
- Please ensure we receive the menu at least 7 days prior to the start of your camp, if not, we will finalise the menu ourselves.

We reserve the right to change the menu depending on the availability of the selected items needed to prepare your selections. If this is the case, we will contact the contact person named on this form regarding these changes.

Standard Breakfast

Build Your Own Breakfast

Breakfast is served with toast and spreads and tea and coffee. Please choose one of the following from each

Egg Choices	Day
Scrambled Eggs	
Fried Eggs	
Boiled Eggs	
Flapjacks (Replaces toast)	
French Toast (Replaces toast)	

Meat Choices	Day
Bacon	
Beef Sausages	
Pork Sausages	
Steak Strips	
Cheese Grillers	
Breakfast Mince	

Vegetable Choices	Day
Sweetcorn	
Baked Beans	
Tomato and Onion Gravy	
Grilled Tomatoes	

Cereal / Porridge Choices	Day
Oats	
Mielie meal	
Maltabela	
Corn Flakes & Rice Krispies & Weetbix	

Extras

Other Choices	Day
R 12 Garlic and Parsley Mushrooms	
R 12 Muesli	
R 12 Yoghurt	
R12 Cheese	
R 12 Hashbrown	

Other Choices	Day
R 25 Muffins	
R 25 Seasonal Fruit	
R 25 Scones	
R 25 Fruit Salad	

Standard Lunch

Lunch is served with juice.

Please indicate which day you want which meal by placing 1 on your first lunch and 2 on your second lunch and so on.

Standard Lunch 1		Day
Chicken and Pea Pasta	Pasta served with chunks of soft chicken and assortment of peas in a creamy sauce. Served with a salad.	
Standard Lunch 2		
Teriyaki Beef with Stir Fry Veggies	Beef Stir Fry served on a bed of rice.	
Standard Lunch 3		
Pork Chop	Served with Poptato/Pasta Salad and a green salad.	
Standard Lunch 4		
Hamburgers	120g Patties served with assorted sauces and served with a salad and fries.	
Standard Lunch 5		
Build Your Own Wors Rolls	Served with a selection of toppings and sauces and cabbage and carrot salad.	
Standard Lunch 6		
Saucy Spaghetti Bolognese	Served with a green salad.	
Standard Lunch 7		
Chicken/Beef Salad Paninis	Served with garden salad or potato wedges.	
Standard Lunch 8		
Lemon & Parsley Chicken Shcitzels	Served with buttery, herby mash and a fresh garden salad.	
Standard Lunch 9		
Chicken A'La King	Served on a bed of rice alongside a crunchy green salad.	
Standard Lunch 10		
Crumbed Fish	Served with fries and a salad/vegetables.	

Extras

Extras		Day
R 15	Breads and Spreads	
R 15	Crisps and Lolly	
R 15	1 Seasonal Fruit	

Extras		Day
R 25	Extra Salad	
R 25	Sweet Ending	
R 25	Seasonal Fruit Selection	

Standard Dinner

Dinner is served with juice and Tea/Coffee Station

Please indicate which day you want which meal by placing 1 on your first dinner and 2 on your second dinner and so on.

Standard Dinner 1		Day
Beef Lasagne	Served with a side portion of beetroot salad and a savoury bun.	
Standard Dinner 2		
Beef Steak (200g)	Served with pap and tomato and onion gravy and creamed spinach.	
Standard Dinner 3		
Roast Chicken	Served with rosemary and garlic squashed potatoes and a fresh garden salad.	
Standard Dinner 4		
Potjie	Chicken or Beef Potjie made with vegetables and potatoes on a bed of rice.	
Standard Dinner 5		
Traditional Bobotie	Served with a tasty apple salad and a savoury bun.	
Standard Dinner 6		
Creamy Chicken Curry	Served with rice, a sambles salad, coconut and chutney.	
Standard Dinner 7		
Butter Chicken	Served on a bed of rice with sweet carrots or oven-baked vegetables.	
Standard Dinner 8		
Goulash	Served on a bed of rice.	
Standard Dinner 9		
Chicken Cordon Bleu	Served with savory rice and a garden salad.	
Standard Dinner 10		
3 Piece Braai Feast (Extra R60pp)	Served with pap, tomato and onion gravy, creamed spinach and 2 salads and an extra dessert	

Desserts

Desserts	Day
Malva Pudding and Custard	
Ice-Cream and Chocolate Sauce	
Biscuit Fridge Tart	
Warm Chocolate Pudding	

Desserts	Day
Applepie and Cream/Ice-Cream	
Jelly and Custard	
Caramel Fridge Tart	
Campfire S'more packs (campfire conditions apply).	