Tu B'Shevat Menu for Camp Cazadero 2016

Time	Friday	Saturday	Sunday
7 - 9 am		boiled eggs, homemade plum challah, hummos, cut veggies, jam, and	Early bird breakfast bar: hard boiled eggs, left over challah, light whole wheat toast, , jam, homemade fruit scone, unsweetened juice, milk, & cereals
9 – 10 am			Hot breakfast: what is uneaten from the list above plus scrambled eggs with non- spicy, turkey saugage and vegetables
1 - 2 pm		sandwich bar with homemade plum challah, unsweetened grape juice,	unsweetened fruit juice & unsweetened
6 – 7 pm	7:30 – 8:30 Dinner: lemon herb chicken with camp caz freshly picked douglas fir needle (tastes like tangerine) infused couscous, salad bar consisting of: - raisins, and nuts -romaine lettuce -spinach -tomatoes -cucumbers -mushrooms -carrots -olives -croutons -italian dressing -ranch dressing -oil and vinegar cinnamon raisin challah, unsweetened grape juice & unsweetened cold douglas fir needle tea		camp caz freshly picked douglas fir needle infused rice, salad bar (like
10:00:00 PM	chocolate chip oatmeal raisin cookies & bananas	banana bread and Tu B'shevat fruit salad (with 15 tree fruits & nuts and no sugar added)	