

CAMP LUNCH MENU

CAMPUS DINING SERVICES BY ARAMARK

As part of our all inclusive and comprehensive camp experience, we offer a delicious and well-balanced daily lunch (**additional \$80 per week**). Menus are planned for variety, taste, and nutrition so our campers can relax and enjoy themselves while preparing for their afternoon activities. Our staff will make sure your camper has the food they enjoy in the comfortable surroundings of the air-conditioned cafeteria.

Aramark is the year-round food service provider for Farmingdale State College. Their professional staff works full-time and is dedicated to culinary delights and food safety. They are now a **nut-free** cafeteria.

Campers that bring their lunch eat in a separate air-conditioned café setting, just beside the "buyers" cafeteria

SERVED DAILY

Sandwich Bar

Deli-Style Turkey, Ham, Tuna Salad

Salad Bar

Fresh greens, tomatoes, cucumbers, peppers, celery, carrots, shredded cheese, and more)

Salad Dressings & Sandwich Side Options

Pizza Station

Freshly prepared plain & special pies

Grill Station

Chicken Strips/Patties, Grilled Cheese, Quesadilla, Fries & Tots

Fresh Fruit Selection

Apples, Bananas, Oranges

Beverage Station

Sports Drinks, Juices, Iced Water

Dessert Station

Cookies, Ice-Cream, Watermelon

**Station offerings vary by day*

CHEF PREPARED ENTREES (SAMPLE MENU)

Monday(s): Pasta with Meatballs & Sauce
(Garlic Bread/Green Beans on the side)

Tuesday(s): Beef Taco's
(Full range of Taco add-ons on the side)

Wednesday(s): BBQ Chicken
(Mashed potatoes/Veggies on the side)

Thursday(s): General Tso's Chicken
(Fried Rice/Stir-fry Veggies)

Friday(s): Grilled Burgers & Hot-Dogs
(Corn on the cob/ Fries on the side)

**Additional entrees not listed.*

*2 Week Cycle Of Different Entrees
Friday is always BBQ Burgers & Dogs
Menu offerings are subject to change.*

CAFE HIGHLIGHTS

Air-Conditioned Cafeteria

Special dietary needs can be addressed

Food allergies, no problem

We are also "nut-free"

QUESTIONS?

Please feel free to contact Aramark directly with any questions.

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