



**FOR YOUTH DEVELOPMENT®  
FOR HEALTHY LIVING  
FOR SOCIAL RESPONSIBILITY**

# YMCA CAMP IHDUHAPI EVENTS & CONFERENCES

## SPECIAL EVENTS MENU

Menu selection is subject to seasonal availability for some items. All food will remain property of YMCA Camp Ihduhapi.

### APPETIZERS Each choice serves 50 people.

- Garden Vegetables with Hummus and Dill Dip - \$50
- Spinach and Artichoke Dip - \$55
- Fresh Seasonal Fruits - \$60
- Tortilla Chips with Guacamole and Salsa - \$45
- Artisanal Cheese and Crackers - \$55

### THE STANDARD BUFFET

Please choose 1 salad, 1-3 entrées, and 2 sides. Desserts may be added at an additional fee. Prices do not include the tax of 7.525%. Additional items may be added, see pricing below.

One Entrée: \$17.00

Two Entrées: \$20.00

Three Entrées: \$23.00

#### Salads

- Garden Salad (mixed greens and romaine lettuce with cucumbers, tomatoes, and carrots)
- Caesar Salad
- Potato Salad
- Mediterranean Pasta Salad

#### Sides

(Additional side dish can be added at \$1.75 / person)

- Roasted Garlic Mashed Potatoes
- Rosemary Roasted Baby Red Potatoes
- Couscous Blend with Vegetables
- Baked Potato
- Wild Rice
- Honey Glazed Carrots
- Steamed Broccoli
- Roasted Root Vegetables
- Buttered Corn
- Asparagus (Seasonal)

#### Entrées

- Rosemary and Garlic Roasted Chicken
- Sweet Chili Chicken
- Balsamic Glazed Chicken
- Herb Roasted Boneless Pork Chop
- Salmon with Dill Sauce
- Maple Glazed Salmon
- Beef Tenderloin Tips in Gravy
- Taco or Fajita Bar
- Stuffed Bell Peppers (V)
- Penne with Marinara or Alfredo Sauce (V)
- Pasta Primavera (V)
- Spinach and Mushroom Lasagna (V)

#### Desserts

(Each dessert can be added at \$2 / person)

- Vanilla Cheesecake with Fruit
- Key Lime Mousse Tarts
- Chocolate Peanut Butter Mousse Tarts
- Chocolate Chip Cookies
- Assortment of Seasonal Cakes and Pies

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## SPECIAL EVENTS MEAL POLICIES

### DINING HALL AVAILABILITY

The Dining Halls may be accessed by guests 1 hour before meal time and must be vacated by 12 am to allow for cleaning.

### BILLING

We plan on an additional 10% of the total persons contracted in our food preparation. You will be billed the contracted number or actual guests, whichever is greater, regardless of "no shows."

### DIETARY ACCOMMODATIONS

YMCA Camp Ihduhapi can accommodate most dietary needs with prior notice. All dietary accommodations must be submitted to Camp Ihduhapi 2 weeks prior to the event. Additional costs may be added to accommodate special requests and dietary needs.

### HOSTING STAFF RESPONSIBILITIES

The YMCA Camp Ihduhapi hosting staff will be responsible for busing tables after meal completion. Hosting staff is not responsible for serving meals, drinks, and/or dessert to guests.

### OUTSIDE CATERERS

All food prepared at YMCA Camp Ihduhapi must go through Camp Ihduhapi's food service department. Outside caterers may be allowed with prior approval. Food may not be prepared or cooked on site by outside caterers.

Wedding cakes may be brought in from a licensed bakery.

### PRE-EVENT TASTINGS

With prior notice, pre-event tastings can be arranged at an additional cost.

### TABLE SET-UP

Tables are pre-set with silverware, water glasses, salt and pepper shakers, and pitchers of ice water. The Coffee and Tea station will be available as well. All dinner buffets are served with rolls and butter in baskets at each table.

### TABLE SIZES AND SEATING

Tables in the Everts and Neseth Dining Halls are 30 inches wide x 8 feet long. Seating in the Dining Halls is camp-style benches. Chairs may be brought in by an outside rental company. Benches can be removed from the Dining Halls by Camp Ihduhapi staff at an additional cost.