



Wild Fare – Classic Meal Plan (OSE)



REGISTRATION AND WELCOME REFRESHMENTS ON ARRIVAL.

- DAY 1**
- Garden salad with sun-dried tomato dressing. Chicken burgundy with root vegetables and navy beans. Surprise dessert, OR
 - Fish fillet with cream sauce and fresh garnish, baked potato, and glazed carrots. Carrot cake with ice cream.
- DAY 2**
- Multigrain cereal with milk and nuts. Juices, hot beverages, toast and jam, OR
 - Sliced honey ham, poached eggs, table syrup, and yogurt.
 - Wild outdoor spring salad, meat kebobs, assorted breads, and juice, OR
 - Packed lunch with bagels, cheeses, sliced meats, juices and snacks.
 - Rosemary roasts pork with baked beans and carrots. Fresh Wawaitin cake, OR
 - Beef barley soup, poached sole fillets with baked potato, lemon and garnishes. Coffee or tea, Kenogamissi flan with caramel sauce.
- DAY 3**
- Scrambled eggs with cheddar cheese, toasted bread, baked beans with molasses and tea, OR
 - Toasted raisin bread, shaved roast beef, sour cream, and orange wedges.
- MORE GOODIES**
- Farm pancakes with 3 kinds of seeds and Mrs. Butterworth's syrup.
 - Chick pea and tuna salad, grilled pork chops on the fire with brown rice.
 - Melt-in-your-mouth roast beef aux-juice, creamy mashed potatoes, steamed garden vegetables, and coffee cake with coffee.
 - Baked Kenogamissi lasagna with fresh hot bread, cheddar broccoli and Sticky buns with tea.
- SHORE LUNCH (TAKE-OUT)**
- Sandwiches with fresh bread, sliced meats and local cheeses. Cold drinks and finger snacks.
 - Super shore lunch cooked by your guide; split pea soup and fire-grilled wild boar sausages.

WHAT YOU NEED

We have you covered.... just let us know ahead of time.

- ✓ You can bring your spices and use our kitchen,
- ✓ Medical conditions, we'll hold back, sugar, salt, etc.
- ✓ A family member or friend is vegetarian, all good!

