

Menu at Jookender Family Camp, September, 2019

All meals will include:

- gluten-free, dairy-free, and vegetarian options
- Water, Iced Tea, and Lemonade
- Other allergies-free options (as per your registrations)
- Hand fruits and snacks will be available all days through at the Dining Hall.

*Please, note, that the Camp is Nut-free and Peanut Free Facility

Friday, September 13th:

Late Night Snack 6:00 pm - Sheet Cake

Shabbat Dinner 7:30 – 9:00 pm:

- Beef and Barley Soup
- Herb Roasted Chicken
- Garden Salad w/Assorted Dressings
- Roasted Corn (Veg)
- Herb Roasted Fingerling Potatoes
- Quinoa Stuffed Peppers (Veg)
- Brownies and fresh cut fruit salad
- Challah and Grape Juice

Saturday, September 14th:

Saturday Breakfast 7:45 – 8:45am:

- Coffee, Tea, Hot Water
- Assorted Cereals, Danish, Muffins, Yogurt, Hard Boiled Eggs, Cottage Cheese, Fruit Salad, Bananas & Granola

AM Snack – Hand Fruit and Nutrigrain bars

Kiddush – Grape Juice, Fresh Fruit, cookies



Saturday Lunch 12:30 – 1:30 pm:

- Cold Lunch Assorted cold cuts: Turkey, Roast Beef, Beef Salami, Corn Beef, Pastrami
- Tuna and Egg Salad, Humus, Garden Salad, Lettuce and Tomato, Garden Salad, Pasta Salad,
 Potato Salad, Rolls and Sliced Bread, Pickles, Coleslaw, and Chips
- Chulent (meat or veggie)
- Chocolate Chip Cookies

Saturday Dinner 7:00 – 8:00 pm:

- Baked Ziti
- Caesar Salad, Rolls, Challah and Grape Juice
- Ice Cream Sundays

Sunday, September 15th:

Sunday Breakfast 8:00 am - 8:50 am

- Coffee, Tea, Hot Water
- Assorted Cereals, Danish, Muffins, Yogurt, Hard Boiled Eggs, Cottage Cheese, Fruit Salad, Bananas & Granola
- French Toasts

Sunday Lunch 12:00 pm - 1:00 pm:

• Chicken Lo Mein with Egg Rolls

^{*}Camp Ramah reserves the right to replace some meals, based on availability.