

Bistro Cooking

Camp Schedule

8-12 Years

Summer Schedule		Menu	
Dates	Time	Location	
June 1-3	11AM-1PM	TBD	Pizza with assorted Toppings and Seasonal Salad with Homemade Dressing. Kebobs ~Chicken, Fish, and Grilled Summer Veggies. Ahoy Bistro Fish & Chips with Homemade Tartar Sauce.
June 8-10	11AM-1PM	TBD	Homemade Tacos and Homemade Chips & Salsa. Homemade Mac & Cheese with Seasonal Salad & Homemade Ranch Dressing. Pizza with Assorted Toppings and Fresh Salad with Homemade Dressing.
June 15-18	11AM-1PM	TBD	Hamburgers with Fresno State Fresh Picked Corn, Seasonal Salad & Homemade Dressing. Spaghetti and Meatballs with Salad with Homemade Dressing and Garlic Toast. Chicken Tenders with Bacon &BBQ Sauce & Roasted Herb Potatoes.
June 22-24	11AM-1PM	TBD	Chicken Parmesan with Homemade Sauce, Seasonal Salad and Garlic Toast. Pizza with Assorted Toppings and Seasonal Salad with Homemade Dressing. Lasagna Rollups with Seasonal Salad, Homemade Dressing and Garlic Toast.
June 29-July 1	11AM-1PM	TBD	Homemade Tacos and Homemade Chips and Salsa. Burgers with Fresno State Fresh Picked Corn, Seasonal Salad and Homemade Dressing. Kebobs ~ Chicken, Fish, and Seasonal Grilled Veggies.
July 6-8	11AM-1PM	TBD	Homemade Mac and Cheese with Seasonal Salad and Homemade Ranch Dressing. Chicken Tenders with Bacon &BBQ Sauce & Roasted Herb Potatoes. Pizza with Assorted Toppings and Seasonal Salas with Homemade Dressing.
July 13-15	11AM-1PM	TBD	Ahoy Bistro Fish & Chips with Homemade Tartar Sauce. Pizza with Assorted Toppings and Seasonal Salad with Homemade Dressing. Homemade Tacos and Homemade Chips and Salsa.
July 20-22	11AM-1PM	TBD	Shepherd's Pie with Seasonal Salad & Homemade Dressing. Ahoy Bistro Fish & Chips with Homemade Tartar Sauce. Chicken Parmesan with Homemade Sauce and Seasonal Roasted Veggies and Garlic Toast.
July 27-29	11AM-1PM	TBD	Breakfast ~ French Toast, Scrambled Eggs and Bacon or Sausage. Hamburgers with Fresno State Fresh Picked Corn and Seasonal Salad and Homemade Dressing. Stuffed Shells with Seasonal Salad and Homemade Dressing.
August 3-5	11AM-1PM	TBD	Chicken Breast Stuffed with Fontina Cheese and Marinara Sauce with Homemade Rice Pilaf. Shepherd's Pie with Seasonal Salad and Homemade Dressing. Pizza with Assorted Toppings and Seasonal Salad with Homemade Dressing.
August 10-12	11AM-1PM	TBD	Stuffed Shells with Seasonal Salad and Homemade Dressing. Homemade Tacos with Homemade Chips and Salsa. Breakfast ~ French Toast with Fresno Fruit Sauce, Seasonal Veggie Scramble and Turkey Sausage.
August 17-19	11AM-1PM	TBD	Chicken Tenders with Bacon &BBQ Sauce and Roasted Herb Potatoes. Lasagna Rollups with Seasonal Salad, Homemade Dressing and Garlic Toast. Ahoy Fish n Chips with Homemade Tartar Sauce.

August 24-26	11AM-1PM	TBD	Homemade Mac & Cheese with Seasonal Salad and Homemade Ranch Dressing. Hamburgers with Fresno State Fresh Picked Corn and Season Salad with Homemade Dressing. Kebobs~ Chicken, Fish, and Seasonal Veggies.
Saturday May 1	11AM-1PM	TBD	Chicken Ole ~ A Rolled Chicken Breast with Salsa, Cream Cheese and other Tasty Fresh Ingredients.
Saturday May 22	11AM-1PM	TBD	Tangy Apricot Ribs with Seasonal Grilled Veggies and Fresh Salad with Homemade Dressing
Saturday June 19	11AM-1PM	TBD	Shrimp Scampi with Rice Pilaf and Seasonal Salad and Homemade Dressing.
Saturday June 26	11AM-1PM	TBD	Chicken Pie with Dressing and Seasonal Salad with Homemade Dressing.
Saturday July 5	11AM-1PM	TBD	Salads! Salads! Salads! Chicken Caesar with Homemade Caesar Dressing. Mediterranean Salad with Tomatoes, Olives, and Feta Cheese with Homemade Herb Vinaigrette. Chinese Chicken Salad with Homemade Dressing.

All Class Menus can be adapted to accommodate Vegetarian and Gluten free diets.

All Menus are subject to change without notification.