

# Camp Bethel (Fincastle, VA) Food Service Options

**Page 1 = Banquet Information. Page 2 = General Food Service Information.**

## Banquet Information:

A "Banquet" is a private meal with your choice of Family Style or Buffet Style, and can include Table Service for an additional \$4 per person, (Table Service includes bringing food to the table, serving coffee and dessert, and clearing used dishes). Prices include your choice of one or two entrées, one starch, one vegetable, one salad, one dessert, and a beverage, selected from the list below, and all banquets include dinner rolls with butter and apple butter, ice water, and hot coffee or tea. Depending on your group size, there may be an additional cost for exclusive use of the Ark facilities for a day program. Banquets are served at 60" round tables with padded chairs, white linen tablecloths, linen napkins, and centerpieces. Seating is eight people per table. If you wish to provide your own tablecloths, napkins, or table decorations, please deliver them to camp no later than two days prior to your arrival, or make arrangements with the Food Services Coordinator. You must provide your menu, final meal count, and any special dietary needs no later than 14 days prior to your banquet.

Private Banquet Meal Prices	Price per adult & teen age 13+	Price per child age 3-12	Infant/toddler age 0-2
One entrée	\$16.00 per person	\$10.00 per person	\$0 with paying adult
Two entrées	\$19.00 per person	\$13.00 per person	\$0 with paying adult
Add an additional side dish	\$1.00 per person	\$1.00 per person	\$0 with paying adult
Add Table Service	\$4.00 per person	\$4.00 per person	\$0 with paying adult

Please fill out the table below. Check the boxes to the left of your menu choices.	
Banquet date _____ Banquet time _____ Number attending _____	
<b>Preferred banquet location:</b> <input type="checkbox"/> Ark dining room <input type="checkbox"/> Ark conference room (≤ 40 people only)	<b>Vegetables:</b> <i>Choose one.</i> <input type="checkbox"/> Seasoned Green Beans <input type="checkbox"/> Seasoned Broccoli <input type="checkbox"/> Honey Glazed Carrots <input type="checkbox"/> Seasoned Vegetable Medley
<b>Entrée Options:</b> <i>Choose one or two; pricing above.</i>  <input type="checkbox"/> Chicken Cordon Bleu <i>Chicken Stuffed with Swiss Cheese and Ham</i> <input type="checkbox"/> Parmesan Crusted Chicken <input type="checkbox"/> Baked Ham with Honey-Pineapple Glaze <input type="checkbox"/> Roast Turkey Breast with Brown Gravy <input type="checkbox"/> Pulled Pork Barbeque <input type="checkbox"/> Stir-Fry: ___ Beef ___ Chicken ___ Vegetable* <input type="checkbox"/> Cajun Chicken Alfredo <input type="checkbox"/> Baked Spaghetti <i>w/ Meat Sauce</i> <input type="checkbox"/> Vegetable Baked Spaghetti* <i>w/ Marinara Sauce</i> <input type="checkbox"/> Pasta Primavera*  <div style="text-align: right;"><i>* vegetarian</i></div>	<b>Salads:</b> <i>Choose one.</i> <input type="checkbox"/> Mixed Greens Salad <i>w/ Ranch &amp; Italian Dressings</i> <input type="checkbox"/> Macaroni Salad <input type="checkbox"/> Pasta Salad <input type="checkbox"/> Coleslaw
<b>Starches:</b> <i>Choose one.</i> <input type="checkbox"/> Mashed Potatoes <input type="checkbox"/> Scalloped Potatoes <input type="checkbox"/> Baked Potatoes <i>with Butter, Sour Cream, and Cheddar Cheese</i> <input type="checkbox"/> Seasoned Oven Roasted Red Potatoes <input type="checkbox"/> Rice (White or Brown) <input type="checkbox"/> Macaroni and Cheese	<b>Beverages</b> (ice water also included) <i>Choose one.</i> <input type="checkbox"/> Sweet Tea <input type="checkbox"/> Unsweetened Tea <input type="checkbox"/> Lemonade <input type="checkbox"/> Fruit Punch <i>(Sugar-Free)</i>
	<b>Desserts:</b> <i>Choose one.</i> <input type="checkbox"/> Cherry Crisp with Vanilla Ice Cream <input type="checkbox"/> Apple Crisp with Vanilla Ice Cream <input type="checkbox"/> Lemon Bars <input type="checkbox"/> Double Layer Cookie Brownies <input type="checkbox"/> White Layer Cake with Chocolate Icing <input type="checkbox"/> Chocolate Pudding <i>(Sugar-Free)</i> <input type="checkbox"/> Vanilla Cupcakes with Blueberry Icing

### Reservations:

Contact Barry LeNoir, Camp Director, at [Barry@CampBethelVirginia.org](mailto:Barry@CampBethelVirginia.org), 540-992-2940.

### Questions about Food Services:

Contact Daniel Naff, Food Services Coordinator, at [CampBethelArk@gmail.com](mailto:CampBethelArk@gmail.com), 540-992-2940.

For more information, visit [www.CampBethelVirginia.org/food](http://www.CampBethelVirginia.org/food)

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## General Food Service Information:

Food Services are available August through May, Breakfast 8:00am, Lunch 12:30pm, and Dinner 5:30pm. Deviation from times is possible if you are the first group requesting meals, but you must let us know so we can confirm adjustments. For our kitchen to prepare meals, total group size must be 16 persons or more, *but this minimum is often met by multiple groups taking meals on the same dates*. You may request meals with fewer than 16 persons, but you must pay for minimum 16 persons. If Camp Bethel cannot accommodate meal requests for any reason your group will be contacted as soon as possible prior to your visit. With minimum 14 day advance notice, our kitchen can accommodate vegetarian, gluten-free, and nut-free dietary restrictions. Persons who are vegans or have extreme allergies should plan to bring their own food supplements. **You must provide your final meal count AND any dietary restriction requests at least 14 days prior to your arrival, and this amount will be the minimum number of meals for your invoice.** The minimum deposit for meals is 50% of the fees for your reserved meals. Your invoice for meals will reflect the rates of the year (Sept 1-Aug 31) in which you hold your event. Contact our office if your group is interested in a private event.

## Regular Meal Service Information:

For Regular Meals, buffet style or family style is at the discretion of our Food Services Coordinator. Meals are served at 60" round tables with padded chairs. Seating is eight-or-nine people per table. Includes access to coffees and hot teas.

Regular Meal & Time	Price per adult & teen age 13+	Price per child age 3-12	Infant/toddler age 0-2
Breakfast, 8:00am	\$12 per person	\$6 with paying adult	\$0 with paying adult
Lunch, 12:30pm	\$14 per person	\$7 with paying adult	\$0 with paying adult
Dinner, 5:30pm	\$14 per person	\$7 with paying adult	\$0 with paying adult

2022 Breakfast Menu, 8:00am		
Option 1	Option 2	Option 3
Pancakes Turkey Bacon (GF) Scrambled Eggs (GF/VG) Seasoned Potatoes (DF/GF/VG) Orange Juice & Water	Biscuits & Sausage Gravy Sausage Patties Scrambled Eggs (GF/VG) Hash Browns (DF/GF/VG) Apple Juice & Water	French Toast Sausage Links (GF) Scrambled Eggs (GF/VG) Hash Browns (DF/GF/VG) Apple Juice & Water
syrup, apple butter, butter, ketchup,	butter, apple butter, ketchup	syrup, butter, apple butter, ketchup
Breakfast Bar: Fresh Fruit, Cereal, Milk (2%, Soy, & Almond), Fruit Salad, Strawberry Yogurt, Granola, PB&J, Bagels, Cereal		

2022 Lunch Menu, 12:30pm		
Day 1	Day 2	Day 3
Broccoli Cheddar Soup (VG) Turkey & Cheese Sandwiches Tetris Tots (DF/GF/VG) Grapes (DF/GF/VG) Lemonade & Water	Chili (DF/GF) Baked Potato (DF/GF/VG) Grilled Vegetables (DF/GF/VG) Chips & Salsa (DF/GF/VG) Orange Slices (DF/GF/VG) Lemonade & Water	Fajita Chicken (DF/GF) Rice (DF/GF/VG) Grilled Vegetables (DF/GF/VG) Black Beans (DF/GF/VG) Chips & Salsa (DF/GF/VG) Lemonade & Water
crackers, ketchup, sliced tomatoes, lettuce, pickles, mustard, mayo	cheese, sour cream, salsa	lettuce, cheese, salsa, sour cream, tomatoes, tortillas (GF tortillas)
Lunch Bar: PB&J, Fresh Fruit, Salad Bar Salad Bar: Salad Mix, Cucumbers, Tomatoes, Cheese, Ranch Dressing, Italian Dressing, Croutons,		

2022 Dinner Menu, 5:30pm		
Option 1	Option 2	Option 3
Baked Meat Rotini Seasoned Green Beans (DF/GF/VG) White Rolls Tea & Water Chocolate Chip Cookies	Parmesan Crusted Chicken Red Roasted Potatoes (DF/GF/VG) Seasoned Broccoli (DF/GF/VG) Wheat Rolls Tea & Water Cherry Crisp (DF/GF/VG)	Pork Barbeque (DF/GF) w/ Buns Coleslaw (GF/VG) Mashed Potatoes (GF/VG) Macaroni & Cheese Tea & Water Cookie Brownie Bars
parmesan cheese, butter, apple butter	butter, apple butter, ketchup, barbeque sauce	butter, apple butter
Dinner Bar: PB&J, Fresh Fruit, Salad Bar Salad Bar: Salad Mix, Cucumbers, Tomatoes, Cheese, Ranch Dressing, Italian Dressing, Croutons,		

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