## Adults 18-25 with Intellectual Disabilities or Autism | Week of August 11th-15th, 2019 | Only in Wisconsin Gluten-Free (GF) Menu

Thursday
August 15
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fruit
icken wild rice
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erry cheesecake
bar
or hamburger on GF
d beans
o chips
ables and dip
rmelon

Camper's name: \_\_\_\_\_

## **Gluten-Free (GF) Extras Table**

The following items are available to campers at each meal, in addition to the menu items being served.

GF Bread – White and whole grain GF Bagels or GF English muffins

Cream cheese

Butter

Peanut butter\*

Jelly - Regular and sugar free

GF Cold cereals – variety of unsweetened cereals

GF Oatmeal (available upon request)

**GF** Granola

Fresh fruit – Apples, oranges, bananas, and others as available

The following items are available to campers at breakfast only:

GF Cold cereals – variety of sweetened cereals Hard-cooked eggs Yogurt

## Salad Bar

The following items are available in the salad bar each day at lunch and dinner (based on availability).

Fresh vegetables

Lettuce mix with romaine

Baby spinach

Baby and shredded carrots

Bell pepper slices Broccoli florets Cauliflower florets

Celery sticks Cucumber slices Mushroom slices

Diced onion
Sugar-snap peas
Grape tomatoes

Canned vegetables

Banana peppers Green olives Sliced black olives Dill pickle slices

Bread and butter pickle slices

Dairy and protein

Shredded cheddar cheese

Cottage cheese

Sliced hard-cooked eggs

Diced ham, turkey, or chicken Hummus and/or chickpeas Tofu is available upon request

Salad toppings

Bacon bits Croutons

Sunflower seeds

Raisins

Dressings and dip

Ranch dressing French dressing

Creamy Italian dressing Raspberry vinaigrette

Dill dip

<sup>\*</sup>During nut-free weeks, WOWButter (a soy peanut butter alternative) and nut-free granola will be provided in place of peanut butter and regular granola. WOWButter is also available throughout the summer to campers with peanut allergies.