

Texas Camp 2019 Menus

Thursday Dinner

Roasted Turkey with gravy

Southern cornbread dressing (made with Vegetable broth) veg.

Veg entrée: Roasted Squash and Tofu with soy, honey, chili and ginger

Green Bean Casserole – DF, GF (HEB has canned French fried gluten free onions)

Zucchini and yellow squash – sautéed

Cheesy Cheddar Broccoli Casserole

Cranberry Sauce

Rolls, butter or other spread

Salad bar GFC special

Iced Tea

Pumpkin pie, Pecan Pie, apple Pie,

GF crustless Pumpkin pie

Thursday Party

Traditional Hummus with pita triangles

Vegetable tray—carrots, celery, broccoli bites, cauliflower bites,

With ranch dip and spinach artichoke dip

Fruit tray

Pies left from dinner