THE ST-JAMES



CAMPS 2024

LUNCH MENU

Full-day camp registration includes chef-crafted lunches. Meals are prepared onsite at Vim & Victor and by partner restaurants.

Campers are welcome to bring additional snacks. The St. James requires that all packed snacks be nut free and labeled with the camper's name.

Vegetarian and pescatarian options are available upon request. All dietary restrictions must be indicated in your registration - including the need for vegetarian and pescatarian meals.

THE ST. JAMES CONCIERGE 703.239.6870

CAMPS OFFICE 703.239.6882 CAMPS@THESTJAMES.COM

WEEKS 1, 4, 7, 10

MONDAY // BAKED LASAGNA

VEGETARIAN LASAGNA

FISH STICKS

Served with sautéed green beans, whole apples, and garlic bread. Buffet of market greens and a fruit yogurt dessert.

TUESDAY // CHICKEN TACO

🦪 PLANTAINS, RICE, AND BEANS 🤪 TILAPIA TACO

Served with roasted vegetables, banana, and rice. Buffet of market greens and a Jello dessert.

WEDNESDAY // PIZZA STATION

Served with sautéed broccoli, fruit cup, and macaroni salad. Buffet of market greens and a pudding dessert.

THURSDAY // CHEESEBURGER

BLACK BEAN BURGER

TUNA BURGER

Served with corn on the cob, mandarin orange, and house chips. Buffet of market greens and a fruit yogurt dessert.

FRIDAY // CHIK-FIL-A CHICKEN SANDWICH

FALAFEL SANDWICH

SALMON SANDWICH

Served with seasonal vegetable medley, fruit cup, and waffle fries. Buffet of market greens and a Jello dessert.

WEEKS 2, 5, 8, 11

MONDAY // SPAGHETTI AND MEATBALLS

PASTA MARINARA

SEAFOOD PASTA

Served with roasted vegetables, grapes, and garlic bread. Buffet of chopped salad and a pudding dessert.

TUESDAY // CHICKEN NUGGETS

VEGAN NUGGETS

FISH FRY

Served with flame roasted corn on the cob, apple sauce, and rosemary roasted potatoes. Buffet of chopped salad and a Rice Krispie Treat dessert.

WEDNESDAY // CHEESE PIZZA

Served with sautéed zucchini, fruit cup, and pasta. Buffet of chopped salad and a Jello dessert.

THURSDAY // GRILLED TURKEY WRAP

🦪 VEGETABLE PANINI

TUNA SANDWICH

Served with coleslaw, oranges, and house chips. Buffet of chopped salad and a fruit yogurt dessert.

FRIDAY // CHIK-FIL-A CHICKEN SANDWICH

FALAFEL SANDWICH

SEAFOOD PASTA

Served with a seasonal vegetable medley, fruit cup, and waffle fries. Buffet of market greens and a Jello dessert.

WEEKS 3, 6, 9, 12

MONDAY // GENERAL TSO'S CHICKEN

VEGAN NUGGETS

🖊 TILAPIA TACO

Served with sautéed green beans, whole apples, and garlic bread. Buffet of market greens and a fruit yogurt dessert.

TUESDAY // DILL CHICKEN SANDWICH

VEGAN CHICKEN SANDWICH

FRIED CATFISH

Served with mixed vegetables, apples, and mashed potatoes. Buffet of market areens and a Jello dessert.

WEDNESDAY // CHEESE PIZZA

Served with sautéed broccoli, fruit cup, and pasta. Buffet of market greens and an ice cream pops dessert.

THURSDAY // BEEF TACO

Ø VEGAN TACO

SALMON BURGER

Served with corn on the cob, grapes, and rice. Buffet of market greens and a fruit yogurt dessert.

FRIDAY // CHIK-FIL-A SANDWICH

FALAFEL SANDWICH

SEAFOOD PASTA

Served with a seasonal vegetable medley, fruit cup, and waffle fries. Buffet of market greens and a Jello dessert.

