**Encampment meal options — Balboa Campus**

Your options for meals depend on group size and training and available time for cooking. Consider which option works best for each meal:

1. Each troop (or 2-3 troops together) brings food and cooks according to troop volunteers’ level in our outdoor training progression.
2. Encampment directors bring food.
   1. Order from a restaurant.
   2. Purchase packaged food from a grocery store for sack lunches, monkey breakfast, etc.
3. Encampment directors work with a licensed professional caterer or licensed mobile food vendor.

In this document, you’ll find some specific ideas. Feel free to seek out other restaurants, caterers and menus. To allow for more activities, go for mostly simple meals, and choose just one per day to spend significant time on.

Always keep potentially hazardous food (e.g. dairy, meats) out of the danger zone (40°F-140°F) by storing and cooking foods properly. Clean and sanitize cookware and utensils after each use.

1. **Each troop (or 2-3 troops together) brings food and cooks according to troop volunteers’ level in our outdoor training progression.**
   1. Basic Overnights — Adults cook; girls assist with some prep.
   2. Let’s Camp — Adults and girls carry out basic indoor cooking.
   3. Let’s Cook Out — Adults and girls cook outdoors (BBQs, campfire cooking, box ovens, etc.)

**Troops will need to:**

* + Bring their own mess kits/plates and utensils.
  + Purchase and store their own food (refrigerator space is limited; some troops will need to use coolers).
  + Provide their own cleanup supplies (wash bins, soap, bleach, etc).
  + Be prepared to bring any specialized cooking supplies (like charcoal, box ovens, and pots, pans and utensils for outdoor cooking).
  + Be aware of the equipment and space available for the whole group to share. Prior to the event, you can put troops in contact with each other so they can plan for their shared space, create a signup process for the space or equipment for them to plan around, or map out designated areas.

**Indoor menu ideas**

Keep in mind: No raw meats are to be cooked in cabin kitchens.

Breakfast: Oatmeal, oatmeal toppings, fruit, yogurt, juice/milk

Pancakes, sausage, fruit, yogurt, juice/milk

Waffles, eggs, sausage, fruit, yogurt, juice/milk

Lunch: Soup, breadsticks or grilled cheese, fruit, veggies

Quesadillas, refried beans, chips, salsa, guacamole, veggies

Lunch/dinner: Chili, baked potatoes, cheese, sour cream, veggies/salad

Personal pizzas, veggies/salad, chicken strips

Chili, hot dogs, cheese, sour cream, chips, veggies/salad

Tacos/burritos, cheese, sour cream, salsa, chips, beans, lettuce

Mac & cheese, chicken nuggets, veggies/salad

Dinner: Pasta, meatballs, marinara, garlic bread, salad

Foil dinners, garlic bread, rice, salad

The following pages contain suggested shopping lists and minimal prep (but not cooking) instructions for the menus listed above. Portions are estimates; older campers (teens and adults) will eat more than younger campers, and troop leaders should adjust based on their personal knowledge of their group. Please consider all allergies and dietary needs when planning your menu (provide an alternative or arrange for a camper to bring her own meal if necessary). Try modifying these ideas for outdoor cooking, too!

**Breakfast — Oatmeal, oatmeal toppings, fruit, yogurt, juice/milk**

* Instant oatmeal packets (1 packet per younger camper, 1.5 per older camper)
* Toppings (cinnamon, brown sugar, raisins, craisins, nuts, etc.), unless packets are in assorted flavors
* Fruit (suggested: offer 2 types to pick from; less of each needed if more options provided)
* Bananas (1/3-1/2 per person)  Oranges (1/4-1/3 per person)
* Strawberries (1 lb. serves 8-10)  Grapes (1 lb. serves 6-8)
* Blueberries (1 pint serves 8-10)
* Yogurt (1-2 Go-gurts per person, or 1 individual 4-6 oz. yogurt cup per person)
* Juice/milk (1 individual 8 oz. juice/milk box per person, or 1 gallon per 16 people)

Prep: Boil water for oatmeal, cut fruit to serve (as needed)

**Breakfast — Waffles, eggs, sausage, fruit, yogurt, juice/milk**

* Frozen toaster waffles (bake large amounts at once instead of toasting)
* Sausage (precooked, never raw; 3-4 per person)
* Eggs (1 quart liquid egg product serves 12-14, 1 dozen eggs serves 8-10)
* Fruit (suggested: offer 2 types to pick from; less of each needed if more options provided)
* Bananas (1/3-1/2 per person)  Oranges (1/4-1/3 per person)
* Strawberries (1 lb. serves 8-10)  Grapes (1 lb. serves 6-8)
* Blueberries (1 pint serves 8-10)
* Yogurt (1-2 Go-gurts per person, or 1 individual 4-6 oz. yogurt cup per person)
* Juice/milk (1 individual 8 oz. juice/milk box per person, or 1 gallon per 16 people)
* Condiments: Butter, syrup, ketchup

Prep: Toast waffles, cook eggs, cook sausage (baking suggested), cut fruit

**Breakfast — Pancakes, sausage, fruit, yogurt, juice/milk**

* Pancake mix and ingredients called for on packaging (enough for 2 pancakes per person)
* Sausage (precooked, never raw; 3-4 per person)
* Fruit (suggested: offer 2 types to pick from; less of each needed if more options provided)
* Bananas (1/3-1/2 per person)  Oranges (1/4-1/3 per person)
* Strawberries (1 lb. serves 8-10)  Grapes (1 lb. serves 6-8)
* Blueberries (1 pint serves 8-10)
* Yogurt (1-2 Go-gurts per person, or 1 individual 4-6 oz. yogurt cup per person)
* Juice/milk (1 individual 8 oz. juice/milk box per person, or 1 gallon per 16 people)
* Condiments: Butter, syrup

Prep: Make pancake batter, cook pancakes, cook sausage (baking suggested), cut fruit

**Lunch — Soup, breadsticks or grilled cheese, fruit, veggies**

* Soup (suggested: offer no more than 2 varieties; 1-2 cups per person, depending on sides)
* Breadsticks or rolls (2 per person) *or* bread, sliced cheese, and pan spray for cooking (1 sandwich per younger camper, 2 per older camper
* Fruit (suggested: offer 2 types to pick from; less of each needed if more options provided)
* Bananas (1/3-1/2 per person)  Oranges (1/4-1/3 per person)
* Apples (1/3-1/2 per person)  Grapes (1 lb. serves 6-8)
* Veggies (suggested: offer 2 types to pick from; less of each needed if more options provided)
* Cucumber (1 serves 12-16)  Baby carrots (1 lb. serves 12-16)
* Broccoli florets (1 lb. serves 16-20)  Celery sticks (1 lb. serves 16-20)
* Condiments: Butter for rolls/breadsticks, ranch for veggies

Prep: Heat soup on stove, warm breadsticks/rolls in oven or make grilled cheese (put in oven at low heat to keep warm before serving), cut fruit and veggies

**Lunch/dinner — Chili, baked potatoes, cheese, sour cream, veggies/salad**

* Chili (frozen or canned)
* Medium russet potatoes (5-6 oz. each; 10 lb. bag serves 20-24)
* Salad (1 head of iceberg lettuce serves 10-12, 1 head of romaine serves 12-16, 1 lb. packaged salad mix serves 12-16) and croutons or other salad toppers
* Veggies (suggested: offer 2 types to pick from; less of each needed if more options provided)
* Cucumber (1 serves 12-16)  Baby carrots (1 lb. serves 12-16)
* Broccoli florets (1 lb. serves 16-20)  Celery sticks (1 lb. serves 16-20)
* Condiments: Salad dressings, cheese (2-4 oz. per person), sour cream (2-4 tbsp per person), butter

Prep: Bake potatoes (can take 1 hour or more when making many), heat chili (in a pot, crockpot or electric roaster), prepare salad or cut veggies

**Lunch — Quesadillas, refried beans, chips, salsa, guacamole, veggies**

* Tortillas (standard 8” flour) and jack or cheddar cheese (2 slices per quesadilla; sliced recommended over shredded to keep servings even and avoid spilling); 2-3 quesadillas per person
* Refried beans (suggested: canned; follow serving suggestions on package) and foil roasting pan
* Tortilla chips (1 lb. bag serves 8-10)
* Salsa: 5 tomatoes (dice), ½ medium white onion (dice), 1 small bunch cilantro (chop fine), juice from 1 lime, ¼ tsp granulated garlic, salt and pepper to taste; serves 8-10
* Guacamole: 4 avocados (mash), 1 small bunch cilantro (chop fine), juice from 1 lime, ¼ tsp granulated garlic, salt and pepper to taste; serves 6-8
* Veggies (suggested: offer 2 types to pick from; less of each needed if more options provided)
* Cucumber (1 serves 12-16)  Baby carrots (1 lb. serves 12-16)
* Broccoli florets (1 lb. serves 16-20)  Celery sticks (1 lb. serves 16-20)
* Condiments: Ranch for veggies, sour cream (2-3 tbsp per person)

Prep: Cook quesadillas on stove top or in pan in oven (cover with foil to prevent crisp tortillas), cook beans in foil roasting pan in oven (stir often), make salsa and guacamole, cut veggies

**Lunch/dinner — Tacos/burritos, cheese, sour cream, salsa, chips, beans, lettuce**

* Flour tortillas (10-12 inch for burritos, 6-8 inch for soft tacos) or taco shells
* Chicken (1 lb. serves 6-7; try ready-to-eat roasted chicken from a grocery store, or frozen precooked; shred or cut into strips like fajitas; raw meat can’t be cooked inside our cabins)
* Tortilla chips (1 lb. bag serves 8-10)
* Salsa: 5 tomatoes (dice), ½ medium white onion (dice), 1 small bunch cilantro (chop fine), juice from 1 lime, ¼ tsp granulated garlic, salt and pepper to taste; serves 8-10
* Salad (1 head of iceberg lettuce serves 10-12, 1 head of romaine serves 12-16, 1 lb. packaged salad mix serves 12-16) and croutons or other salad toppers
* Canned black or pinto beans (1/4-1/3 cup per person)
* Condiments: Salad dressings, sour cream (2-4 tbsp per person), cheese (2-4 oz. per person)

Prep: Prepare meat, heat beans, heat tortillas/shells, make salsa, prepare salad

**Lunch/dinner — Chili, hot dogs, cheese, sour cream, chips, veggies/salad**

* Chili (frozen or canned)
* Hot dogs and buns (1-2 per person; if dinner, 2)
* Chips, either assorted individual bags (1-2 per person) or bulk bags (1 lb. serves 10-12)
* Salad (1 head of iceberg lettuce serves 10-12, 1 head of romaine serves 12-16, 1 lb. packaged salad mix serves 12-16) and croutons or other salad toppers
* Veggies (suggested: offer 2 types to pick from; less of each needed if more options provided)
* Cucumber (1 serves 12-16)  Baby carrots (1 lb. serves 12-16)
* Broccoli florets (1 lb. serves 16-20)  Celery sticks (1 lb. serves 16-20)
* Condiments: Salad dressings, cheese (2-4 oz per person), sour cream (2-4 tbsp per person), ketchup, mustard

Prep: Heat chili (in a pot, crockpot or electric roaster), cook hot dogs, warm buns, prepare salad or cut veggies

**Lunch/dinner — Personal pizzas, veggies/salad, chicken strips**

* Pizza (smaller portions for lunch or younger campers, larger for dinner or older campers)
  + Crust (1-2 plain bagels or English muffins per person)
  + Sauce (1/4-1/3 cup per person)
  + Mozzarella cheese ( 4-6 oz. per person)
  + Toppings: Pepperoni (1 oz. per person), medium bell pepper (1 serves 8-12), medium onion (1 serves 8-12), anything else your campers suggest
* Frozen, precooked chicken strips (1-2 per person) or nuggets (4-5 per person)
* Salad (1 head of iceberg lettuce serves 10-12, 1 head of romaine serves 12-16, 1 lb. packaged salad mix serves 12-16) and croutons or other salad toppers
* Veggies (suggested: offer 2 types to pick from; less of each needed if more options provided)
* Cucumber (1 serves 12-16)  Baby carrots (1 lb. serves 12-16)
* Broccoli florets (1 lb. serves 16-20)  Celery sticks (1 lb. serves 16-20)
* Condiments: Salad dressings, ketchup, BBQ or buffalo sauce, parmesan cheese

Prep: Assemble pizzas, cook pizzas, cook chicken, prepare salad or cut veggies

**Dinner — Pasta, marinara, garlic bread, salad**

* Pasta (1 lb. serves 4; rotini or shells are easier to dish out than spaghetti)
* Meatballs (precooked, never raw; with 1-2 oz. meatballs, 5-6 per person)
* Sauce (¼ cup per person, or follow suggestion on package)
* Garlic bread (premade, or get a fresh loaf and dress with butter, garlic powder, paprika, Italian seasoning, parmesan cheese)
* Salad (1 head of iceberg lettuce serves 10-12, 1 head of romaine serves 12-16, 1 lb. packaged salad mix serves 12-16) and croutons or other salad toppers
* Condiments: Salad dressings, parmesan cheese, butter

Prep: Boil water and cook pasta (30-40 minutes), bake garlic bread, heat sauce (on stove or in foil roasting pan in oven), cook meatballs in oven, cut veggies or prepare salad

**Dinner — Foil dinners, garlic bread, rice, and salad**

* Foil dinner makings:
  + Choice of meat (1 lb. serves 6-7): Cooked chicken breast, canned tuna, cooked ground meat (prepare at home before encampment)
  + Frozen peas/carrots/broccoli, canned diced potato, fresh squash, fresh herbs, canned beans, canned corn, onion, suggestions from campers
  + Cream of [mushroom, chicken, etc.] soup
* Garlic bread (premade, or get a fresh loaf and dress with butter, garlic powder, paprika, Italian seasoning, parmesan cheese)
* Rice (suggested: instant or boil-in-a-bag, follow serving suggestions on box)
* Salad (1 head of iceberg lettuce serves 10-12, 1 head of romaine serves 12-16, 1 lb. packaged salad mix serves 12-16) and croutons or other salad toppers
* Condiments: Salad dressings, cheese (2-4 oz. per person)

Prep: Build/cook foil packets (label with names and let campers add what they want in theirs; bake in oven), cook rice, bake garlic bread, cut veggies or prepare salad

**Lunch/dinner — Mac and cheese, chicken nuggets, veggies/salad**

* Frozen or boxed mac and cheese (follow serving suggestions and instructions)
* Chicken nuggets (1 lb. serves 4-6; if dinner, serves 4)
* Salad (1 head of iceberg lettuce serves 10-12, 1 head of romaine serves 12-16, 1 lb. packaged salad mix serves 12-16) and croutons or other salad toppers
* Veggies (suggested: offer 2 types to pick from; less of each needed if more options provided)
* Cucumber (1 serves 12-16)  Baby carrots (1 lb. serves 12-16)
* Broccoli florets (1 lb. serves 16-20)  Celery sticks (1 lb. serves 16-20)
* Condiments: Salad dressings, ketchup and/or BBQ for chicken nuggets.

Prep: Make mac and cheese (oven or stove top), heat chicken in oven, prepare salad or cut veggies

1. **Encampment directors bring food.**
   1. Order from a restaurant.

Plan ahead and allow the restaurant time to process large orders. Keep to a schedule to minimize the time food is sitting out.

See below for some food options near our campus. Many, but not all, offer delivery and may include plates, napkins, etc.

**$** = $3 or less per person; **$$** = $3-$5 per person; **$$$** = over $5 per person

**Papa John’s** [papajohns.com](https://www.papajohns.com/) **$**

*1280 University Ave., San Diego, CA 92103, (619) 297-7272 • Carryout and delivery • Future orders, online and phone • Plates and napkins (possibly)*

Place credit card orders up to 3 days in advance and cash orders up to 21 days in advance, choosing a specific pickup or delivery time. On request, the manager may arrange for plates and napkins with large orders. No maximum order. A large pizza serves 5-6 campers. Supplement with salad or a veggie platter and condiments from the grocery store. About $2.50 per person.

**Costco** [costco.com](http://www.costco.com/) **$**

*2345 Fenton Pkwy, San Diego, CA 92108, (619) 358-4000 • Carryout only, large orders • Future orders, phone or in-person • Plates and serving utensils provided*

To make large food court orders, arrange at least 24 hours in advance; you may be asked to pay ahead of time for very large orders. A pizza serves 6-8, and 10 hot dogs serve about 8. You can purchase sides, including chips, salad and fruit, inside the store, along with a few bottles of condiments for large orders of hot dogs if not enough is available outside. Great for a Friday night meal or lunch for large groups needing a super simple meal plan.

**Panera** [cater.panerabread.com](https://cater.panerabread.com/) **$**-**$$$**

*1270 Cleveland Ave., San Diego, CA 92103, (619) 849-8606 • Carryout and delivery, large orders • Future orders, phone for all orders, online for groups of 5-60 • Plates and serving utensils provided*

Most of the menu is eligible for catering. For breakfast, customize your order from an assortment of bagels and cream cheese varieties, and ask them to cut the bagels if desired. A dozen bagels with a cream cheese tub serves 12 at less than $1.50 apiece. Coffee is available; pick up creamer, cups and sugar from the grocery store. For lunch, the assorted sandwiches box (10 halves, customizable) comes with 5 bags of chips and 5 pickle spears, and could serve 10 at about $6 per person, plus the cost of more chips. An easy lunch option for smaller groups.

**Einstein Bagels** [sandiego.einsteinbros.com](http://sandiego.einsteinbros.com/) **$**-**$$**

*420 Robinson Ave. Suite B, San Diego, CA 92103, (619) 295-1510 • Carryout and delivery (fee), large orders • Future orders, phone • Plates and serving utensils provided*

The online ordering system is very user friendly. Due to their flat rate delivery fee, we recommend pickup for smaller orders. Customize your assortment of bagels and cream cheese varieties. Their Bagels and Smear Nosh Box of 24 bagels and 4 tubs of cream cheese serves 16-20; for a larger breakfast, order an extra baker’s dozen for every 3 Nosh Boxes (there will be plenty of cream cheese). You can supplement with yogurt and fruit purchased at a grocery store. Coffee is available in sets of 10 servings, including creamers, cups and sugars, at $1.60 per person. For lunches, they offer a group option of 10 sandwiches, wrapped and cut in half, which serves about 15 at less than $5 per person. While the sandwiches are especially cost effective, the flavor combinations may be more popular with older campers than younger.

**Panda Express** [pandaexpress.com](https://www.pandaexpress.com/) **$$**

*120 Washington St., San Diego, CA 92103, (619) 297-1326 • Large orders, carryout only • Future orders, online and phone • Plates and serving utensils provided*

Order online up to 1 month in advance. Don’t use the catering link, but go through normal ordering and select from party trays. The 4 side, 4 entrée option could serve 60-70 if most are children; each pan pair of a side and entree serves 12-14, and you can add extra entrées or sides. Recommended order: 2 steamed rice, 1 chow mein, 1 fried rice, 1 orange chicken, 1 broccoli beef, 2 grilled teriyaki chicken and 2 add on pans of mixed vegetables. A great hot meal option for a large group with a tight budget. Note: Due to supplementary ingredients and shared equipment, Panda Express does not consider any non-meat items vegetarian or guarantee that any item is gluten free. If you have any strict vegetarian or gluten-free attendees, you will need to arrange other food for them (like microwaveable grocery store items).

**Subway** [subway.com](http://www.subway.com/) **$$**

*10 locations within 2 miles of Balboa Campus; closest: 1252 University Ave., San Diego, CA 92103, (619) 497-0195 • Carryout only, large orders • Future orders, online and phone*

Subway’s catering service has limitations: They require 24-hour notice, and offer a smaller variety of food than the full store menu. The 3-foot giant sub runs $4 per person. Subway is a better option for small groups who want to make individual orders.

**Chipotle** [chipotle.com/catering](http://www.chipotle.com/catering) **$$$**

*734 University Ave., Unit C, San Diego, CA 92103, (619) 209-3688 • Carryout only, large orders • Future orders, phone • Plates and serving utensils provided*

Requires 24-hour notice for catering; willing to take orders months in advance. Their (non-customizable) catering spread includes holding pans and sterno fuel to keep the food hot in the buffet line, as well as plates, napkins, forks, serving spoons and tongs for the number you specify. See the excellent FAQ on their website for tips on setting up a buffet. If you stick to lower cost meals the rest of the weekend, this is a great way to have a big, easy meal.

* 1. Purchase packaged food from a grocery store for sack lunches, monkey breakfast, etc.

**Vons (or Albertsons\*)** [www.vons.com/ShopStores/Deli.page](http://www.vons.com/ShopStores/Deli.page)

515 W. Washington St., San Diego, CA 92103, (619) 220-0195

See the “Entertaining Services” brochure on the Vons deli webpage. They offer sandwiches on rolls, wraps, salads, deli platters, condiment platters, veggie platters, fruit platters, chicken wings, fried chicken, bagels, muffins, desserts and more. You’ll need to call to get prices, ask questions and order. Limitations may apply based on date. If you need to purchase large quantities of a specific item, call 24 hours in advance and ask if they have limit policies or can hold items for you. Look for coupons to save some money on your purchase.

\*The nearest Albertsons is downtown; if you have one near you, check out the online ordering page at [alberstons.com](http://www.alberstons.com) for similar items.

**Costco** [costcobusinessdelivery.com](http://www.costcobusinessdelivery.com/)

7803 Othello Ave., San Diego, CA 92111 (Business center)

This Costco location is geared toward stocking businesses, so they have more individually wrapped options in bulk. For sack lunches, you can buy bread, a variety of deli meats, sliced cheese, individual packages of chips and cookies, juice boxes, condiment bottles or packets, assorted fruits and bags for campers to put them in. Inquire about business delivery; if your order is large enough, it could be delivered directly to campus.

Suggested Costco shopping list:

**Sack lunches**

**Bread or tortillas** — 2 slices bread or 1 tortilla of 12+ inches per person **(pp)**

**Deli meat** — Hillshire Farm Deli Select (2 types of turkey, 1 of ham), 2-3 oz. pp

**Sliced cheese** — Cheddar 30 ct, 1-1.5 slices pp

**Condiments** — 1 mayo packet pp (200 ct. box); mustard bottles, 30 oz., 2 ct. (enough for 100 people)

**Assorted chips** — Frito Lay Classic mix 1 oz. (54 ct.) or Frito Lay Classic mix 2 oz. (and other sizes), 30 ct.

**Assorted fruit** — 1 fruit pp; oranges, 88 ct.; bananas (about 3 bananas per lb.); fresh sliced apples, 10 ct

**Juice** — Capri Sun variety, 40 ct. (1 juice pp)

**Cookies** — Grandma’s Cookies, 33 ct. of 2 packs of decent sized cookies; campers can share packs or take one package each

**Bags** — Duro Bag #6 or #4 (500 ct); you can also get sandwich bags, or if campers will eat right away, get paper plates or paper towels

**Monkey breakfast**

**Bagels** — With 2 oz. bagels, 1.5 per person **(pp)**; with 4 oz. bagels, 1 pp

**Cream cheese** — Philadelphia packets, 50 ct. (1 pp)

**Go-Gurt** — Assorted flavors, 32 ct. (1 pp)

**Juice** — Individuals (younger campers won’t finish more than 8 oz.) or gallon jug and cups (8 oz. pp)

**Assorted fruit** — 1 fruit pp; oranges, 88 ct.; bananas, 3 lb. (about 3 bananas per lb.); fresh sliced apples, 10 ct., strawberries (1 lb. serves 12-16)

**3. Encampment directors work with a licensed professional caterer or licensed mobile food vendor.**

Certain caterers and food trucks can come to the property and provide meals for larger groups for a set period of time.

**Food trucks** [sdfoodtrucks.com](http://sdfoodtrucks.com/)

Visit this site’s “book a truck” feature and enter your event information. The site will connect you to one or more food trucks that may be available. From there, figure out your per person amount and find the truck that best suits the size of your group, the type of food they want, and your budget. Mention that the truck will be on Girl Scout property serving Girl Scouts of all ages, and how much per person you can pay. (Most trucks will cost at least $5 per person.

**Caterers**

Most caterers are geared towards large events and major celebrations that involve sit down service or a staffed buffet line. Out of all the options, this has the highest cost per person. If you do hire a caterer, they need to have a permit issued by the city or county health authority. If they need facilities to prepare or heat any of their food, the cabin on Level 3 will be equipped for caterer use when completed (for specifics on equipment available, please email Virginia “tang” Gabardy at [vgabardy@sdgirlscouts.org](mailto:vgabardy@sdgirlscouts.org)). They are responsible for cleaning up after themselves and returning everything to how they found it.

**A little more info about the kitchens on each level:**

Levels 1 and 2 kitchen layout:

Recommended: Set up a prep station outside the kitchen, as the kitchens are narrow and get crowded easily, and set up buffet line outside.

Refrigerator /freezer

Refrigerator /freezer

Sink

Sink

Stove top and oven

Stove top

Microwave

No counter space

No counter space

Cabinet storage, open space, small shelf on top

Door, swings out

Door, swings in

Door, swings in

Door, swings out

Stove range and oven

Refrigerator 1

Refrigerator 2

UNDER CONSTRUCTION

Level 3 kitchen layout

The kitchen in the lodge on level 3 was designed for food service. It would be the ideal place to store and serve food for a monkey breakfast or sack lunch, and is also a good place to set up a buffet line for food purchased at a restaurant.

***Building is currently under construction; more details will follow once open to use.***