



THE KING'S CAMPCHEF CUISINE

THIS FRESH & PREMIUM PROTEIN CUISINE HAS 3 OPTIONS:
MADE-TO-ORDER, FOR "ONSITE" EVENT FOODSERVICE
OR YOU CAN PREPARE AND COOK YOUR PROTIEEN PROVISIONS YOURSELF.)



Premium Beef

(Grill or Rotisserie)

FOODSERVICE MEAL MENU

EVENT MEAL PLANS

Butcher's Cut Top Sirloin

Hand-carved by our master butchers to be taller and thicker than our traditional top sirloins, but with the same bold flavor you love. Expect a leaner, steakhouse-style experience that's best served medium rare.



Butcher's Cut Filet Mignon

Our master butchers trim each of these steaks twice, removing exterior fat and creating a leaner, steakhouse-style experience. As with all Omaha Steaks, they're aged at least 21 days for maximum tenderness and handled and delivered with care. Discover how our butchers prefer their filet mignon today.



Butcher's Cut Chateaubriand

Our master butchers draw on decades of experience crafting special roasts from perfectly aged beef to create this juicy, fork-tender filet mignon roast. Double-trimmed to remove excess fat and deliver an extra-lean experience... this amazing roast is worthy of any special family dinner or celebratory occasion.



Our Outdoor Event Culinary Team Merges Art, Showmanship & Professionalism to Elevate Your Hosting Experience! We Use the ArteFlame as the "Glampsite" Event Centerpiece that will be the Conversation Starter of Your Soiree! Using Classic Iron & Contemporary Enamel Skillets, We Feature our EPIC Comfort "Foodie" MENU along w/ a Vast Vegan, Cold-Cut, Meat Entree, Sugar Free, Premium Seafood & Dessert Menu that Will be Prepared for You Onsite "Restaurant-Style" & Served Upon Request.



Private Reserve Ribeye Crown Steaks

The Rib Crown Steak is Bursting with juicy, rich flavor, this coveted cap steak is carved from the most prized part of the Ribeye and is known for exceptional marbling, flavor and tenderness. It is perfectly trimmed with generous interior marbling for that signature juiciness. Take one delicious bite and you'll understand why the Private Reserve Rib Crown Steak is "the crown jewel" of the Ribeye.



KING CUT: 36 oz. New York Strip

The New York Strip is king of the grill, and this one is the king of them all. A full 36 oz. of premium grain-fed Omaha Steaks beef, this monster cut exemplifies why steak lovers gravitate towards the strip loin. It's firm, marbled beautifully throughout and bursting with bold flavor.



KING CUT: 48 oz. T-Bone Steak

This 48 oz. T-Bone is double the size of our biggest, which means more of everything. More on the strip steak side, moderately tender with big beefy flavor. More on the filet side, melt-in-your mouth buttery and tender. More to look at, more to enjoy... this is the T-Bone you've always dreamed about!



KING CUT: 48 oz. Ribeye on the Bone

Ready to question everything you think you know about Ribeye? This one's a giant (three pounds!) piece of Prime Rib, expertly carved by our butchers into a steak that'll break your plate. With the flavor-enhancing bone in the middle, this is the Ribeye of your dreams.



KING CUT: 72 oz. Top Sirloin

The skills to craft a steak like this from the tender, flavorful center of the Top Sirloin take years to acquire. It's - we're not kidding - four and a half pounds of our best beef, cut beautifully into a beautiful one-of-a-kind giant steak. This steak simply has to be seen to be believed.



Premium USDA Black Angus, American & Japanese A5 Wagyu Beef

(Grill or Rotisserie)



Dry Rubbed Chimichurri Beef

With our dry rubbed chimichurri beef, you can enjoy the zip and zest of a chimichurri without the extra calories of oil. Chimichurri is a South American barbecue classic, a mildly spicy blend of parsley, garlic, crushed red pepper and oregano. Add the chimichurri to our incredibly beefy USDA Choice Outside Skirt Steak and your weeknight dinner is transported to Patagonia.



Asian Seasoned Beef Sirloin Strips

Your fried rice has never been this good. The deep umami flavor of beef and soy of our Asian Flavored Beef Strips will help you whip up a quick and delicious stir fry—or elevate any side of veggies. You can even skewer the strips and serve them as appetizers at parties.

Black Angus Bone-in Beef Short Rib *(Flanken Style)*
USDA Choice is the second-highest grade of beef, and these Bone-In Beef Short Ribs come from the esteemed Black Angus cow, renowned for their flavor. They're cut flanken-style, which means cut across the bone so that each piece contains 3-4 small pieces of bone between areas of meat, making it perfect for dishes like Korean BBQ. These ribs have exceptional marbling, flavor and tenderness, with a strong beef flavor and juicy finish thanks to its unique fat composition and tendon muscularity.



USDA Prime Angus Tomahawk

(2.5 lbs.) Wet aged for the ideal tenderness and flavor w/ long frenched rib bone for impressive plating appearance.



Wagyu Beef Tomahawk Steak

Wagyu is known as the highest-quality beef in the world, and for good reason: its distinctive marbling and unbelievable flavor add a new dimension to meals.

When it comes to show-stopping steakhouse style, there is nothing more remarkable than a wagyu tomahawk steak. This is a thick, luscious ribeye that gets an extra boost of meaty flavor from its unbelievable bone-in presentation.



American Wagyu Steak Cubes *(from the Ribeye and Striploin)*

Raised without hormones or antibiotics. Natural American Wagyu from the best hand-selected farms across the US.



**Natural American Wagyu
Boneless Chuck Short Rib(s)**
*Perfect for braising or slicing for
Japanese Style Barbecue (Yakiniku).
Raised without hormones or antibiotics.
Natural American Wagyu from the best
hand-selected farms across the US.*



(Whole) Natural American Wagyu Brisket
*Our American Wagyu Brisket is ideal for the BBQ connoisseur! Raised
without hormones or antibiotics. We aim for a consistent fat cap to
protect the meat and flavor during the cooking process. Marbling runs
throughout the brisket for consistent flavor and tenderness.*



Natural American Wagyu Back Ribs
*Raised without hormones and antibiotics. American Wagyu Back Ribs
are perfect for slow cooking and smoking at your next get together.*

Miyazakigyu | A5 Waygu Beef Coulotte (Picanha)
*Authentic A5 Graded Miyazakigyu beef produced from Japanese Black cattle
(Kuroge) in the Miyazaki Prefecture. Each steak is hand cut to Japanese
specifications; approximately 16 oz. It will be served w/ a Certificate of
Authenticity. The Coulotte Steak is best served at Medium Rare. Miyazakigyu has
won successive 1st Place awards in the 9th and 10th Japanese National Competitive
Exhibition of Wagyu.*



Miyazakigyu | A5 Waygu Beef Sirloin Cubes
*Authentic A5 Graded Miyazakigyu beef produced from Japanese
Black cattle (Kuroge) in the Miyazaki Prefecture. Each steak is
hand cut to Japanese specifications; approximately 16 oz. It will
be served w/ a Certificate of Authenticity. The Coulotte Steak is
best served at Medium Rare. Miyazakigyu has won successive 1st
Place awards in the 9th and 10th Japanese National Competitive
Exhibition of Wagyu.*



Takamori Drunken Wagyu | A5 Wagyu Beef Steak Cubes
*(Ribeye & Striploin) Authentic A5 Graded Takamori Wagyu produced
from Japanese Black cattle (Kuroge) in the Yamaguchi Prefecture. Each
steak is hand cut to Japanese specifications; approximately 16 oz. It will
be served w/ a Certificate of Authenticity.*



A5 Japanese Wagyu & American Wagyu Steak Cube “Tasting” Flight

- Two (2) 6 oz. A5 Premium Loin Steak Cubes | Hokkaido Prefecture
- Two (2) 6 oz. A5 Sirloin Cubes | Miyazaki Prefecture
- Two (2) 6 oz. Premium Loin Steak Cubes | American Wagyu

Served w/ Certificate of Authenticity



A5 Japanese Wagyu “Tasting” Flight

- One (1) 10 oz. A5 Japanese Wagyu Striploin Steak | Hokkaido Prefecture
- One (1) 6 oz. A5 Premium Loin Steak Cubes | Hokkaido Prefecture
- One (1) 6 oz. A5 Miyazakigyu Sirloin Steak | Miyazaki Prefecture
- One (1) 6 oz. A5 Miyazakigyu Sirloin Cubes | Miyazaki Prefecture

Served w/ Certificate of Authenticity



Miyazakigyu | Premium Loin “Tasting” Flight

- One (1) 10 oz. A5 Miyazakigyu Striploin Steak
- One (1) 10 oz. A5 Miyazakigyu Ribeye Steak
- One (1) 4 oz. A5 Miyazakigyu Filet Mignon

Served w/ Certificate of Authenticity





Poultry on the Rotisserie

Chicken Turkey Duck Quail

Boneless Chicken Breast



Semi-Boneless Quail

Quail raised with no antibiotics or hormones, in open barns, and humane, stress-free conditions. A wholesome grain diet contributes to the high quality and great flavor of these birds. Lean quail meat is darker and more flavorful than chicken and is a versatile favorite among chefs and home cooks.



Whole Pekin Duck

Pekin duck, also known as Long Island duck, raised with no antibiotics or hormones, in open barns. Humane farming traditions, a grain diet, and strict protocols contribute to the great flavor of our Pekin duck, which offers lean, succulent, delicately flavored meat.



Whole Semi-Boneless Free-Range Poussin

Small young chicken - each weighs about a pound - is known as poussin or spring chicken, and is perfect for serving one-per-person. The delicate, tender and lean meat will cook like chicken - only a lot more quickly. Our young chickens are raised on small farms in open barns with plenty of space and eat a clean grain diet, with no antibiotics or hormones added. They are perfect for a backyard party, whether spit-roasted over an open fire or grilled over hot coal.



Whole Roasted Wild Turkey

The premium, juicy turkey has plenty of delicate, sweet flavor accentuated with our signature brown-sugar-and-honey baste. Everything you need is included... trust the butcher with your holiday dinner today!

The Pork House

Colossal Cut Bacon

This is the thickest, richest, most decadent bacon you'll ever find anywhere! Crafted from all-natural, richly flavored Duroc pork belly... this bacon is smoked over applewood for at least five hours and hand-cut into super-thick, approximately ½-inch slices. Exclusively available from Omaha Steaks, America's Original Butcher, this is an unbeatable bacon experience.



Pork Steakhouse Sausages
Smoky, rich and flavorful



Spanish Style Ground Chorizo

Chorizo is probably the best-known of all Spanish sausages. Spanish chorizo is made from coarsely chopped pork and pork fat that's seasoned with garlic, pimentón - a smoked paprika - and salt.



Sweet Italian Sausage

This sausage lives up to its name; what you see is exactly what you get. Each bite offers a sweet, salty, delicious blend of pork flavors with Italian seasoning.

Schaller & Weber's Bratwurst Sausage

Bratwurst is a type of German pork sausage that's been around for nearly 2,000 years. Brats are thick and absolutely bursting with sweet and salty flavor. They're a favorite in cold-weather climates. You'll often find downhill skiers lunching on hot grilled bratwurst on a hearty bun topped with sautéed peppers and onions. From sandwiches to passed hors d'oeuvres, bratwurst is a warm comfort food that won't let you down.



Fine Herbs Pork Sausage

The rich herbs come together w/ juicy meat in these one-of-a-kind pork sausages.



Schaller & Weber's Polish Kielbasa

In traditional style, it is stuffed w/ coarsely ground sausage, packed w/ garlic flavor & finished w/ just the right spices!



Brazilian Style Calabresa Sausage

Calabresa is a well-known Brazilian sausage with origins in Italy's Calabria region. These thick, delicious sausages are made for grilling and can be enjoyed in many different ways - whole on their own, in a sandwich, sliced up for pizza, chopped into pasta and more!



Argentinian Style Bombón Sausage

Bring some serious flavor to your grill. Try cooking these delicious little sausages over a charcoal grill for the most authentic taste, or drop them into a hot cast-iron skillet with some olive oil. These bombóns are traditionally seasoned, which means a mild touch of garlic and no spice. Want to take the flavor and authenticity up a notch? Serve them with a few generous spoonfuls of our chimichurri sauce!

Argentinian Longaniza Sausage

Longaniza is a traditional Spanish sausage a bit like chorizo and the Portuguese linguíça, but many Latin American countries have their own version. This Argentinian longaniza sausage is a pork sausage with a strong, unique flavor from anise seeds. The sausage's mild sweetness contrasts nicely with its salty stuffing, making it a great meat for appetizers and sandwiches.



Sweet Italian Sausage

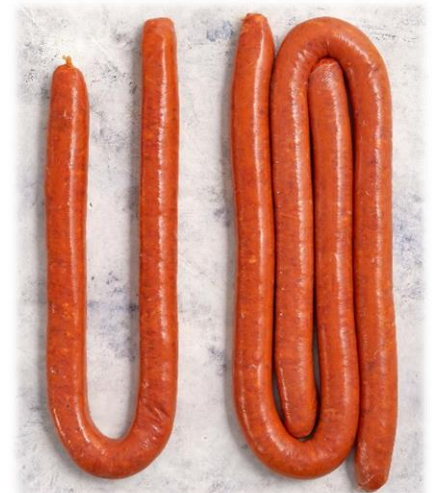
It lives up to its name; what you see is exactly what you get. Each bite offers a sweet, salty, delicious blend of pork flavors with Italian seasoning.

Argentinian Style Spicy Sausage

Few stamps of taste and quality are as reliable as the word "Argentinian" because few nations in the world know meat quite like this beautiful, historic South American country. Argentinian-style pork sausage can be made into an incredibly flavorful sandwiches, known as "Choripan," served as a side to picanha and more.

Argentinian Style Pork Sausage

Argentinian-style pork sausage can be made into an incredibly flavorful sandwiches, known as "Choripan," served as a side to picanha and more.



Spanish Style Chistorra

Is a type of quickly cured sausage from the Basque region. In many ways it's like a kind of chorizo made of minced pork. It's packed with flavor thanks to its nice, rich fat content, with wonderful flavors of garlic, salt and paprika, which gives it a bright red hue. Chistorra is typically baked, fried or grilled and is great as an accompaniment to a main course or served as part of a traditional tapas.



Andouille Cajun-Style Sausage

Made from heritage-breed pork humanely raised with no antibiotics or hormones. Our fully Cajun-style sausage is made with all-natural ingredients and smoked over real hardwood. There are no liquid smoke flavorings...



Pork Cubes

These pork cubes are stir fry-ready, but the possibilities don't end there. Bite-sized and kid-friendly, they're easily transformed into a game day snack, or add to one of your favorite slow-cooked stews. To ensure a consistent, juicy and tender eating experience, some of our pork products are enhanced with an all-natural solution of pork broth, water and sea salt.



Herb & Olive Oil Seasoned Pork Tenderloin

Natural & fresh, this olive oil and Mediterranean herb dry rub makes an enticing pork tenderloin. The rub is made from a mix of onion, garlic, sherry wine and spices that you'll crave over and over.



Cherrywood & Chipotle Seasoned Pork Tenderloin

Smoky, spicy and sweet and nothing beats that combination of flavors in a pork tenderloin. The rub is made from a mix of cherrywood chips, smoked red chili peppers and spices that you'll crave over and over.



Citrus Seasoned Pork Tenderloin

There's nothing like a zesty-citrus rub to complement our luscious pork tenderloin. The rub is made from a mix of citrus, garlic and spices that you'll crave over and over.



Pork Belly Strips

(Skin-on)

If you've never had pork belly strips, then you're in for a life-changing experience. When slow-cooked, the meat become velvety and luxurious—almost gelatinous in its consistency. In you leave the skin on it turns crispy and golden, for textures and flavors that pair wonderfully.



Onion, Garlic & Bell Pepper Seasoned Pork Loin Fillet

Hands down the savoryest pork loin you'll ever taste. The rub is made from a mix of green and red bell pepper, onion, garlic, lemon and spices that you'll crave over and over. Roast it and enjoy a juicy, fork tender pork loin!



St. Louis Style Pork Spare Ribs

No barbecue is complete without a rack of finger-licking ribs. If you haven't tried pre-cooking your ribs before tossing them on the grill to develop a char, you'll soon find it's the key to the most tender ribs.



Baby Back Pork Ribs

Flavor Options:

- Plain
- Chinese
- BBQ



Pork Spare Ribs

Spare ribs are cut from the belly and breastbone, behind the shoulder, of the pig. They're flatter than the curved back ribs and contain more bone than meat. Our pork spare ribs have the right amount of fat which make them more tender than baby back ribs.



Natural Berkshire Pork Kurobuta Chops

Cut from the loin area of the hog, this cut is great for grilling into single chops or more recently, double chops. Each piece consists of 8 bones to make for 8 bone-in chops, or 4 double-chop pork chops. If you're throwing a party, this is great to roast in the oven and carve table-side!

Secreto Ibérico de Bellota - Pork Steak by Fermín

Known as "Secreto" (secret) in Spanish, this is a delicious cut, ideal for barbeque. Its marbled fat makes it tender and juicy, with a flavor that will surprise the most discerning palate. (1 Pound)



Rack of Lamb, Frenched

(Australian) Grass-fed lamb from Australia, raised humanely without antibiotics or hormones, in a natural and free-range environment which offers optimal growing conditions, and nutritious grasses like rye and clover for the lambs to eat. A stress-free lifestyle produces lamb that is distinctively clean tasting, mild, tender, and not at all gamey.



Acorn Fed Iberico Chops - Chuleta de Cerdo Iberico de Bellota

Acorn fed iberico pork w/ back ribs. This is the ideal pork chops for the most exquisite barbeque: maximum flavor and tenderness. Another popular way of cooking them is roasted on the bone, breaded or deep-fried.



Guard of Honor (Festive Lamb Centerpiece)

Ideal for a dinner party and sure to impress. This makes a great center piece for any dining table. Expertly prepared by our butchers the bone at the base of the loin is chimed and removed. The ribs at the tip are also French trimmed to leaving the bone exposed. The ribs on each rack are brought together and interlock forming an arch. Stuffing can then be placed in the hollow between each of the loins. The loin is exceptionally tender due to the fine texture and is best served medium rare.



King Cut Pork Chops

They're here. The biggest pork chops we've ever cut, and probably the biggest you've seen. Each giant premium pork rib chop is expertly carved by our butchers with the bone in, which regulates temperature during cooking for even more flavor and juice. They're well-marbled yet lean, and a great feat on the grill or roasted inside. You'll get two one-pound bone-in pork chops per box... can you handle the king?



Authentic Glazed Honey Baked Ham

A fully-cooked spiral-cut Honey Baked Ham(s) sliced right to the bone for effortless serving. We do all of the work for you by acquiring and transporting your ham to your base camp for your festive meal! After slowly roasting the lean cut of premium pork over a unique blend of hardwood chips for more than 20 hours before hand-finishing with their caramelized signature glaze.



(Whole Roasting Pig) Suckling Pig

Purely milk fed piglets from 100% Iberico breed of pig imported from Spain. The result is the most tender and delicious suckling pigs available. You may have read about how wonderful "Iberico Cochinillos" are in Spain: you can now have it at home! Our suckling and roasting pig selections are naturally raised on small farms without added antibiotics or hormones. They are perfect for a backyard party, whether spit-roasted over an open fire or grilled over hot coal. 10-12Lbs approx. Each cochinillo serves 7-8 people.

Authentic 100% Ibérico Ham

• All natural: nitrites/nitrates free.

All natural, Acorn-fed 100% Ibérico Ham, also known as "Pata Negra". The pride of a Spain, the best ham in the world. This acorn-fed 100% Ibérico Ham (Jámon de Bellota 100%Ibérico) is made from 100% ibérico pigs fed on acorns during the acorn seasons. **Cured for 4 years.**

Ibérico Ham comes from a singular breed of pigs, The Iberian; from a unique ecosystem with high ecological value, The Grasslands; and a cool and dry climate that allows for curing in optimal temperature and humidity conditions. Without a doubt this is the king of Ibérico Ham because of its flavor, quality and production process. It is chosen from 100% pure breed Iberian animals that are fed acorn during a period in which the pigs roam freely (it also doubles in size). 4 years of curing. Known as the Oscar of the food industry, Iberico Ham Fermin won the Gold SOFI Award in 2011 as Best Meat Product. Approximate weight between 13 - 14 lbs.



Authentic Serrano Ham

The first authentic Serrano ham in the US, made from pigs bred, raised and processed entirely in Spain. **24 months cured.** Cured for around two years, it has a delicious full flavor and mild saltiness. Jamón Serrano literally means, mountain ham and, of all the hams available in the U.S., these are the most authentic from this standpoint. Each ham is hung to dry in the cool, clean mountain air where it ages for 20-24 months.

The Seafood Grill

MAHI MAHI

Mahi mahi, or dolphin, is simultaneously one of the most beautiful and delicious fish in the ocean. Its subtle sweetness pairs well with stronger flavors, like garlic and basil. Mahi mahi is a favorite among fish taco lovers, and can be enjoyed grilled, blackened or fried.



Skinless Atlantic Salmon w/ Maple Butter

Our sustainably farm-raised Atlantic Salmon gets a sweet and succulent boost from maple butter in this flavor-packed preparation.

We took the guesswork out by giving a special flavor so all you have to do is bake or roast it and enjoy this healthy, Omega-3 rich salmon.



Skin-on Sockeye Salmon w/ Blackened Butter

The brilliant red and firm-fleshed sockeye salmon filet gets a touch of the deep spicy flavor in a blackened butter for a perfect balance of taste and texture. In this restaurant-style preparation, your weekend plans have never been easier with this omega-3, wild caught salmon powerhouse.



Blackened Atlantic Salmon Over Cedar Plank

Salmon grilled on a cedar plank has an inimitable aroma and flavor. Since steam from the cedar plank will rise into the fillet, we've prepared this sustainably farm raised salmon, with a special rub that pairs perfectly with the unique woody taste.



Wild Alaskan King Salmon

(Chinook) - 1 lb

King Salmon is the ultimate catch when it comes to salmon in the Pacific Northwest. Also referred to as Chinook Salmon, these massive fish can grow to weigh in at over 100 pounds. This makes for large, juicy fillets full of fat and protein - and the most delicious cuts for you to enjoy at on your campsite.



Skinless Sashimi Grade Atlantic Whole Salmon Fillet

Makes for a buttery mouth feel, firm texture and mild flavor that complements any method of cooking or preparation. Our salmon is lower in fat than conventional farmed salmon and offers a brighter taste with no residual fishy flavor on the palate or aroma in the kitchen.



Wild-Caught Halibut - North Atlantic - 1 lb

The largest of the flat fish in the flounder family, the North Atlantic Halibut is found in very deep, cold North Atlantic waters off of Maine's coast. It can also be found in the Barents Sea, and waters around Canada, Iceland, and Greenland. Halibut has a firm texture, making it easy to handle and cook, along with a subtly rich flavor that is ideal for fried fish and chips or fish tacos.



Wild-Caught Swordfish - North Atlantic - 1 lb

Fresh swordfish loin is an excellent option year-round. Our swordfish are all wild and sustainably caught. The thick, firm meat holds flavor and cooks perfectly through any method you prefer. Each wild-caught Swordfish loin also comes boneless and with the skin on.



Wild-Caught Icelandic Cod - 1 lb

Cod is versatile and easy to cook, which has earned it the nickname amongst Maine locals, of "chicken of the sea." The mild flavored white flaky meat, easily absorbs the flavors of anything you cook it with, making it easy and fun to add to your favorite recipes for some extra protein and healthy fat.



Wild-Caught Yellowfin Ahi Tuna - 1 lb

Yellowfin tuna is safe to eat raw, sushi style (as in a maki roll or hand roll style). Serve with a soy-ginger dipping sauce and a dollop of wasabi. If semi-raw is preferred, sear fish about 1 minute per side.



Wild-Caught Flounder - North Atlantic - 1 lb

As one of the most plentiful fish in the ocean, flounder is a great option for any seafood dish. The firm, white meat is typically pan-fried, but the versatility of this fish allows you to prepare it any way you would like. With options to bake or grill the possibilities are endless with fresh flounder.



Shellfish

(Mollusks & Crustaceans)



Crispy Fried Calamari



Jumbo Sea Scallops - U-10- 1 lb
(Diver Scallops)



Garlic Butter Shrimp Scampi



Lemon-Garlic Shrimp and Grits



Creamy Shrimp Fettuccine



Wild Caught Key West Pink Shrimp

Our Wild Caught Key West Pink Shrimp start off a beautiful pink color and then turn opaque after cooking. With their sweet and mild flavor, they make a wonderful peel-and-eat appetizer. They're also great in scampi and other recipes.



Wild Caught Gulf Coast White Shrimp

Rich in protein with a high content of omega-3 fatty acids, our shell-on Gulf Coast White Shrimp is a delicious choice to pan-fry and toss with a fresh green salad for a quick, healthy lunch. You could also try them in some of our favorite easy-to-cook shrimp dishes, like shrimp scampi.



Southern-Style Shrimp and Grits



Wild Caught Gulf Coast White Shrimp

Rich in protein with a high content of omega-3 fatty acids, our shell-on Gulf Coast White Shrimp is a delicious choice to pan-fry and toss with a fresh green salad for a quick, healthy lunch. You could also try them in some of our favorite easy-to-cook shrimp



Shrimp & Scallop Skewers

Looking for something more interesting than steak and chicken to throw on the grill? Try these yummy shrimp and scallop skewers.

Bacon Wrapped Scallops Over Cedar Plank

We've swathed tender sea scallops with strips of cured bacon. Under the broiler, bacon imparts its unmistakable smoky flavor on the delicate meat. For a main course they can't deny, serve these with your favorite aioli and roasted vegetables.



Bacon Wrapped Shrimp Over Cedar Plank

Two simple, flavorful ingredients come together in perfect harmony. In the oven, crispy bacon protects the shrimp and helps it to stay delectably moist.



Loaded Shrimp Po'Boys



Shrimp Neo-Pizza Margarita

(Cooked to perfection at 932°)

Using only fresh ingredients to execute this Traditional Margarita-Style pizza delight. Bell pepper, onion, handmade mozzarella & artisan flat bread/dough & Garnished w/ Fresh Basil Leaves



Shrimp Neo-Pizza Scampi

(Cooked to perfection at 932°)

Using only fresh ingredients to execute this Traditional Brickoven-Style pizza delight. Fresh onions, garlic, lemon juice, red peppers, parmesan and pecorino cheese, handmade mozzarella & artisan flat bread/dough & Garnished w/ Fresh Basil Leaves



Crab Rolls

All of the ingredients that you need to prepare a delicious, savory crab roll are included, like split top country kitchen rolls, Cape Cod kettle cooked potato chips, and plenty of thick, juicy crab meat.

Super Jumbo Alaskan Snow Crab Clusters

When you order Alaskan Super Jumbo Snow Crab Clusters you're getting some of the most sought after and flavorful crab in the sea. Unmatched quality, indescribable sweet flavor, and delicate texture make Snow Crab a favorite among experienced seafood enthusiasts and novices alike.



Colossal Red King Crab Legs

When you order the largest and most impressive of all crabs caught in the world, Alaska King Crab, you'll taste the unmatched flavor, quality, and texture. It's the most sought-after of the three Alaskan Crab species and popular with people who love seafood.



Giant Golden King Crab Legs

Meat from the Golden King Crab's legs and claws have an unmistakable flavor and texture. Whether you're hosting a large party or sitting down to dinner with your family, appetizers and entrees made from Golden King Crab will have everyone reaching for seconds.



Alaskan King Crab (Whole Crab)

Satisfy your king crab cravings with the largest serving of all.

Alaska King Crab Leg Dipping Sauces: Blove's Smackalicious Sauce & Seasoning

Mediterranean Dip

Basil-Mint Pesto Sauce

Rouille Sauce

Butter Sauce

Ancient Miso Dipping Sauce

Classic Asian ingredients and flavors combine in this versatile sauce that's a perfect accompaniment for Alaska salmon, halibut, scallops, crab and black cod.





Skillet 5-Cheesy Lobster Mac



Lobster & Shrimp Fettuccine Alfredo



Lobster Rolls

You ' ll have everything you ' ll need to enjoy an authentic Maine meal, from the Split Top Country Kitchen roll to Cape Cod kettle cooked potato chips.



Lobster Fettuccine Marinara

Jumbo Maine Lobster Tails

You might not have realized just how big lobster tails could be until you set your eyes on these 10-12 oz. versions. In addition to working only with Maine fishermen who ethically harvest the lobsters they catch, we treat the lobsters in our facility humanely. It is our belief that they should live in peace and harmony, as well as in top-notch conditions.



(Whole) Live Maine Lobster

Our two-pound Maine lobsters are among our best-sellers. Every lobster we sell is caught in the wild, fresh and healthy. We provide a true Maine experience to all our campers, allowing you to enjoy the New England aesthetic on your campsite!



FEATURING: Our EPIC Creamy 5 Cheese Macaroni Skillets



1. Bacon Mac
2. Broccoli & Bacon Mac
3. Buffalo Chicken Mac
4. Steakhouse Chili-Cheese Mac
5. Philly Cheese Steak Mac
6. Lobster Mac
7. Cajun Garlic Shrimp Mac



1.



2.



3.



4.



5.



7.

(Skillet Add-Ons)

Try: Our Other EPIC Southern-Skillets on the Side!



Corn on the Cobb



Curly Fries



Onion Rings



Sweet Potato Fries



Southwestern Corn w/ Cilantro



Red Lobster's Cheddar Bay Biscuits



Creamy Risotto



Garlic Butter Shrimp Scampi



Vegetable Medley Stir-Fry w/
(Sirloin, Chicken, Pork, Shrimp, Crab or Lobster)



Breakfast Egg & Hash



Loaded Baked Potatoes



Roasted Asparagus w/
Garlic, Rosemary & Lemon



Southern-Style Baked Beans



Garlic Parmesan Mash Potatoes

The CampFire Pasta & Salad Bar

(This is a Made-to-Order Meal Service....You Build it...the CampChef Prepares it)

CHOOSE 2-3 PASTAS

Choose your favorite Pasta:

- Spaghetti
- Fettuccini
- Angel Hair
- Ziti
- Rotini
- Ravioli
- Tortellini
- Macaroni

We also Offer a gluten free Spinach Fettuccini.

CHOOSE 2-3 SAUCES

- Marinara
- Meat
- Alfredo
- Primavera
- Cheese Pesto
- Brown Butter Sauce

CHOOSE YOUR TOPPINGS

- Parmesan Cheese
- Meatballs
- Sausage
- Steamed Veggies
- Sautéed Greens
- Grilled Chicken
- Crushed Red Pepper
- Roasting Red Pepper
- Basil
- Bacon
- Fresh Herbs

SALAD TOPPERS

- Sesame Salad Bits
- Sunflower Seeds
- Pine Nuts (Pignolias)
- Pecan
- Walnut
- Raw Pistachios (No Shell)
- Seasoned Croutons

THE BREAD CART

- Bread Sticks
- Garlic Bread
- Focaccia Bread



FRESH TOPPINGS

- Sweet Cherry Tomato
- Broccoli
- Cauliflower
- Radish
- Carrot
- White Onion
- Red Onion
- Green Onion
- Crispy Onion
- Cucumber

DRESSING

- Buttermilk Ranch
- Balsamic Vinaigrette
- California French
- Chunky Bleu Cheese
- Creamy Caesar
- Creamy Italian
- Deluxe Bleu Cheese
- Deluxe French
- Deluxe Thousand Island
- Dijon Honey Mustard
- Golden Honey Mustard
- Golden Italian
- Greek Vinaigrette
- Honey Mustard
- Lite Italian
- Lite Raspberry Vinaigrette
- Parmesan Peppercorn

- Bell Pepper
- Hot Pepper
- Sprouts
- Mango
- Boiled Egg
- Pico de Gallo
- Raisins
- Dried Cranberries
- Dried Blueberries

FRESH GREENS

- Spring Mix Lettuce Blend
- Romaine Lettuce
- Spinach Leaf
- Arugula
- Green Leaf Lettuce
- Microgreens
- Swiss Chard
- Frisée Lettuce



The CampFire Artisan Pizza Shop

(This is a Made-to-Order Meal Service)



Scrambled Omelet Breakfast Pizza

*(Cooked to perfection at 932°)
Pizza for breakfast? You bet. This breakfast pizza is loaded with colorful veggies and topped with crumbles of scrambled eggs.*



Bacon or Hotel Sausage Breakfast Pizza

*(Cooked to perfection at 932°)
Pizza for breakfast? You bet. This breakfast pizza is loaded with crispy fried bacon, colorful veggies and topped with perfectly fried eggs*



Veggie Supreme Pizza

*(Cooked to perfection at 932°)
This veggie supreme pizza is supremely delicious! It's fully loaded with savory mushrooms, green pepper, red onion, feta cheese and oregano.*



Margherita Pizza

*(Cooked to perfection at 932°)
The most classic homemade pizza, this margherita pizza recipe features a tangy pizza sauce, gooey mozzarella, and a perfect chewy pizza crust.*



Pesto Pizza

(Cooked to perfection at 932°)



Caesar Salad Pizza

(Cooked to perfection at 932°)



Grilled BBQ Chicken Pizza

(Cooked to perfection at 932°)



Roasted Garlic Chicken & Spinach White Pizza

(Cooked to perfection at 932°)



Mexican Pizza

(Cooked to perfection at 932°)

Loaded w/ fresh corn, pico de gallo, sour cream, red onions, jalapeno, cheese & guacamole!



Neapolitan Style Pizza

(Cooked to perfection at 932°)



Prosciutto & Arugula Pizza

(Cooked to perfection at 932°)



Mediterranean Pizza

(Cooked to perfection at 932°)



Sausage Ricotta Pepperoni Pizza

(Cooked to perfection at 932°)



Italian Pizza
(Cooked to perfection at 932°)



Cheesy Bacon Pizza
(Cooked to perfection at 932°)



Italian Sausage Pizza
(Cooked to perfection at 932°)



5 Cheese Pizza
(Cooked to perfection at 932°)



Margarita Crab Pizza
(Cooked to perfection at 932°)



Pepperoni Pizza
(Cooked to perfection at 932°)



Shrimp Scampi Pizza
(Cooked to perfection at 932°)



Shrimp Supreme Pizza
(Cooked to perfection at 932°)



Lobster Pizza
(Cooked to perfection at 932°)

FireFly Dragon-Wok Stir Fry

(This is a Made-to-Order Meal Service)



STIR-FRY SAUCES

*Honey Citrus Pepper Sauce, BBQ Sauce
Sweet and Sour Sauce
Teriyaki Sauce
Teriyaki Glaze w/ Honey & Pineapple
Zesty Orange Glaze for Chicken or Seafood
BBQ Bourbon Style Sauce
Spicy Chili Garlic Sauce
General Tso Ginger Garlic Sesame Sauce*



FRESH TOPPINGS

*Sweet Cherry Tomato
Broccoli
Cauliflower
Radish
Carrot
Chive
Scallions
White Onion
Red Onion
Green Onion
Crispy Onion
Cucumber
Bell Pepper
Hot Pepper
Sprouts
Cabbage
Snap Peas
Mango
Boiled Egg
Pico de Gallo
Raisins
Potato
Tofu*

PREMIUM PROTEINS

*Chicken Breast
Ham
Bacon
Shrimp
Steak
Pork
Sausage*

PREMIUM TOPPINGS

*Peppercorn Bacon
Applewood Bacon
Portobello Mushroom
Fried or Grilled Shrimp
Grilled Pineapple*



STIR-FRY BASES

*White Rice
Yellow Rice
Brown Rice
Noodles*





ROYAL SOUTHERN-STYLE BAKED PIES

(TO BUILD-OUT YOUR DINNER PARTY OR CELEBRATION MENU, SELECT AS MANY PIES AS YOU WANT)

SAVORY GOURMET PIES

Southwestern Taco Pie

A tasty combination of our house-made taco seasoning and hardy beef filling, paired with ripe, fresh ingredients in our signature, all-butter crust.



Sausage & Onion Quiche

(No preservatives & no artificial products/dyes) It's the perfect breakfast blend of freshly ground sausage, sautéed onions, extra sharp cheddar cheese, and farm fresh eggs. Made w/ local, freshly butchered sausage from Stripling's in Georgia.



Tomato Pie

A southern delicacy of vine-ripened tomatoes, onions and a blend of savory cheeses, baked to perfection in our signature, all-butter crust.



Spinach & Mushroom Quiche

Ideal for breakfast, lunch, brunch or dinner. This all butter pastry is filled with sautéed spinach and mushrooms, cheese, and eggs to make a delicious, savory custard that all will enjoy!



Beef Stroganoff Pie

This Pie combines the classic ingredients of beef, sautéed onions, fresh pressed garlic, and freshly chopped mushrooms and is baked to perfection in our signature, all-butter crust.



Pot Roast Pie

A savory combination of slow cooked pot roast and gravy placed on a bed of creamy mashed potatoes and baked on a buttery crust



SWEET GOURMET PIES

Caramel Pecan Pie

The perfect pecan pie, chock-full of roasted Georgia pecans, in a all-butter crust.



Chocolate Chess Pie

A decadent, chocolate treat, baked to Perfection in a, all-butter crust.



French Coconut Custard Pie

A rich custard, filled w/ sweet coconut shavings & baked in a all-butter crust.



Buttermilk Pie

A Custard pie, baked w/ hints of vanilla & nutmeg, in a all-butter crust.



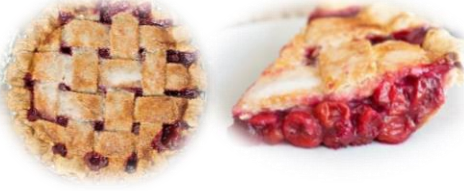
Caramel Toasted Oat Pie

A NUTLESS version of a Caramel Pecan Pie! A delicious caramel base that is just sweet enough, then a blend of rolled oats, brown sugar, and honey baked in a all-butter crust.



Cherry Pie

Bursting w/ sour cherries and full of flavor, these cherry pies are the perfect combination of both tart and sweet crowned w/ an old-fashion lattice & a all-butter crust.



Pumpkin Pie

Traditional pumpkin pie, resonating w/ seasonal spices, in a all-butter crust.



Strawberry Pie

A classic summertime pie bursting w/ locally grown & harvested succulent strawberries, and topped w/ a delicious made from scratch, all-butter lattice crust.



Lemon Chess Pie

A delicious custard pie, w/ the addition of fresh lemon zest & juice.

A refreshing & delicious summer/spring pie that pairs well w/ a dollop of homemade whipped cream and fresh fruit!



Georgia Peach Pie

A medley of sweet, local Georgia peaches picked at their peak of flavor, and baked to perfection in a all-butter crust.



Cranberry Apple Crumble Pie

This Pie features fresh cranberries, hand-cut apples, roasted Georgia pecans and a mouth-watering brown sugar pecan streusel that is baked to perfection in a all-butter crust.



Caramel Apple Pecan Pie

A medley of locally-grown & harvested apples, hand-crafted caramel sauce & roasted Georgia pecans, topped w/ delicious pecan streusel and baked to perfection in a all-butter crust.



Apple Pie

Locally-grown & harvested apples, sprinkled w/ warm spices & baked to their peak of flavor inside a all-butter crust.

