

Tomahawk Scout Camp

Sioux Commissary Menu 2024



Staple Crate:

The following items are "Staples" that are delivered Sunday with dinner. You can request any of the following items in writing by submitting one of the orange request cards found in the campsite folders. You can expect items to be delivered after the meal the card is received. Any last-minute requests should be made directly to your commissioner or call Central Services at 612-261-2455.

Ketchup	Orange Juice	Please Return Food Crates after each meal to your food bench along with any containers. Please clean containers with soap and water after use. Check the staple crates often and let your dining director know if you need anything!
Mustard	Salt & Pepper	
Oatmeal	Matches	
Peanut Butter	Scrubby	
Bread	Paper Towels	
Jelly	Dish Soap/Sanitizer	
Cereal	Garbage Bags	
Butter	Hot Sauce	

TIPS FOR SUCCESS:

1. Plan ahead! Know your patrol roles ahead of time!
2. Double check the food crates for each of the items listed on the menu for the meal
RIGHT AWAY
3. Heat a large pot of water for dishes before each meal
4. Always wash your hands before handling any food
5. Check in with your dining director at EVERY MEAL! This way they can make sure you have everything you need and you don't miss anything!

*Note that all specialty items listed below are only available when requested on the food count sheets submitted at check in.

SUNDAY DINNER: Sliced Turkey and Cheese Hoagie

Hoagie Bun	1 Per Person	Directions: Everyone makes their own sandwich.
Sliced Turkey	4 Slices Per Person	
Cheese Slices	1 Slice Per Person	
Lettuce	1 Piece Per Person	
Bag of Chips	1 Bag Per Person	
Mayo	1 Packet Per Person	
Dessert	1 Package Per Person	

Vegetarian Alternative: Hummus instead of Turkey Slice

Gluten Free: Gluten Free Bun Provided

Dairy Free: No Cheese Slice

MONDAY BREAKFAST: French Toast Sticks and Sausage Patty

Orange Juice	*1 serves 32	Directions: Heat a frying pan and melt a little butter to cook the French Toast Sticks and. Sausage patties are pre-cooked, so they only need to be heated up until they sizzle.
French Toast Sticks	4 Per Person	
Sausage Patty	1 Sausage Patty	
Milk	1 Carton Per Person	
Fruit	*Varies	

Vegetarian Alternative: Eggs for scrambling given to replace Sausage Patties.

Gluten Free: Eggs for Scrambling given to replace French Toast Sticks.

Dairy Free: Almond Milk will be Provided.

MONDAY LUNCH: Hot Dogs

Hot Dogs	1 Hot Dogs	Directions: Meal is delivered hot and ready to eat. Wait to open the heater stack until everyone is ready to eat. Please wash all pans and heater stack with soap after the meal.
Hot dog buns	1 hot dog buns	
Potato Salad	4 oz Scoop	
Fruit Salad	1 serving per person	

Vegetarian Alternative: Vegetarian Hot Dog will be Provided.

Gluten Free: Gluten Free Hot Dog Bun will be provided.

Dairy Free: Dairy substitute not required.

MONDAY DINNER: Chili

Chili	1 Cup Per Person	Directions: Pour chili cans into a pot. Put the pot on medium heat. Gently stir until bubbling, then serve 1 cup per person. Garnish with sour cream and shredded cheese as desired.
Fritos	1 Bag Per Person	
Shredded Cheese	2 oz Per Person	
Sour Cream	1 Packet Per Person	
Salad Mix	1 Bag Per Person	
Ranch Dressing	1 Packet Per Person	
Dessert	1 Package Per Person	

Vegetarian Alternative: Use a can of chili with no beef in a separate pot.

Gluten Free: Gluten Free Can of Chili will be provided.

Dairy Free: No cheese and sour cream.

TUESDAY BREAKFAST: Breakfast Sandwich

Sausage Patty	1 patty per person	Directions: Heat a frying pan and melt a little butter to fry the eggs. Sausages are pre-cooked, so they only need to be heated up until they sizzle. Split the muffins in half, butter each side and place over heat to toast. Assemble the egg, sausage and cheese onto the English muffin as a sandwich. This will make one sandwich per person.
Eggs	2 per person	
Cheese Slice	1 slice per person	
English Muffin	1 per person	
Milk	1 Carton	
Orange Juice	1 carton per person	

Vegetarian Alternative: Extra Egg and Cheese will be provided.

Gluten Free: Use the gluten free bread provided in place of the English Muffin.

Dairy Free: Dairy Free Pancake Mix will be Provided.

TUESDAY LUNCH: Chicken Patty

Bun	1 Per Person	Directions: Meal is delivered hot and ready to eat. Wait to open the heater stack until everyone is ready to eat. Please wash all pans and heater stack with soap after the meal.
Chicken Patty	1 Patty per person	
Fruit	*Varies	
Tater Tots	4 oz Scoop	

Vegetarian Alternative: Egg salad sandwich made by the kitchen staff just for you!

Gluten Free: Egg salad sandwich with a gluten free bun.

Dairy Free: Severe dairy allergies will be provided with Chicken and Rice

TUESDAY DINNER: Tacos

ground Beef	4oz Serving	Directions: Brown the beef, add water and add the taco seasoning. let sit, and then put meat on the tortilla, add toppings and then wrap it.
Tortilla	1 per person	
Taco Seasoning	1 tablespoon	
Shredded Cheese	2 oz per person	
Shredded Lettuce	2 oz per person	
Sour Cream	1 packet	
Dessert		

Vegetarian Alternative: Seasoned Black Beans

Gluten Free: Corn Tortilla to replace Tortilla

Dairy Free: Extra Meat in exchange for Cheese

WEDNESDAY BREAKFAST: Pancakes and Sausage

Pancake Mix	1 Serving Per Person	Directions: Mix in water to pancake mix slowly until desired consistency. When the griddle is hot, grease it with butter and pour a 4-5 inch circle for each pancake. Wait for bubbles to appear on the surface of the pancake before flipping it over with a spatula. The first few pancakes should be considered tests, adjust heat and cooking time accordingly. The sausages are precooked so they only need to be warmed up.
Sausage	2 links per person	
Links	1 Cup per person	
Syrup cups	1 Carton per person	
Milk	*varies	
Fruit		
Orange juice		

Vegetarian Alternative: Hard Boiled eggs (substitute for sausage)

Gluten Free: Gluten Free pancake mix

Dairy Free: Dairy Free pancake mix, use an oil for cooking.

WEDNESDAY LUNCH: Corn Dogs and Mac n' Cheese

Corn Dog	2 Per Person	Directions: Meal is delivered hot and ready to eat. Wait to open the heater stack until everyone is ready to eat. Please wash all pans and heater stack with soap after the meal.
Mac n' Cheese	1/2 cup Per Person	
Fruit Cocktail	1 cup Per Person	

Vegetarian Alternative: 2 vegetarian corn dogs.

Gluten Free: 2 hot dogs and gluten free buns provided. Potato Salad will be provided.

Dairy Free: 2 hot dogs and Pasta salad.

WEDNESDAY DINNER: Cheeseburgers in Paradise (at the beach)

Burger Patty	2 per person	Come to the Beach ready to swim. Please bring a mess kit to eat with.
Bun	1 per person	
Cheese Slice	1 per person	
Baked Bean	½ cup per person	
Potato Chips	1 bag per person	
Cookie	1 per person	

Vegetarian Alternative: Black Bean Patty

Gluten Free: Use the gluten free bun provided. Alternate dessert provided.

Dairy Free: For a severe allergy a gluten free bun will be provided. Alternate dessert provided. No cheese on burger.

THURSDAY BREAKFAST: Breakfast Burrito

Orange Juice	*1 serves 32	Directions: Crack eggs and mix them thoroughly in a bowl and add a little milk to stretch. Melt butter into a large frying pan and pour half of the eggs into the pan. Move them around in the pan with a spatula to prevent sticking. When they're done scrambling, remove from the pan. Repeat steps to cook the rest of the eggs. Sausage is already cooked so it just needs to be warmed. Do the same for potatoes.
Eggs	2 Eggs Per Person	
Tortilla	1 Per Person	
Sausage Bits	4 oz Scoop	
Milk	1 Carton Per Person	
Shredded Cheese	2 oz scoop	
Diced Potato	4 oz Scoop	
Fruit	*Varies	

Vegetarian Alternative: Yogurt Cup with Granola (substitute for bacon)

Gluten Free: Corn Tortilla will be provided.

Dairy Free: Extra Egg or Meat to replace Cheese

THURSDAY LUNCH: Sloppy Joes and Tater Tots

Bun	1 Per Person	Directions: Meal is delivered hot and ready to eat. Wait to open the heater stack until everyone is ready to eat. Please wash all pans and heater stack with soap after the meal.
Joe Mix	2 servings per person	
Fruit	*Varies	
Tater Tots	4 oz Scoop	

Vegetarian Alternative: Egg salad sandwich made by the kitchen staff just for you!

Gluten Free: A gluten free bun.

Dairy Free: Severe dairy allergies will be provided with an alternate bun.

THURSDAY DINNER: Spaghetti and Meatballs

Spaghetti Sauce	1 Serving Per Person	Directions: Bring a large kettle ½ full of water to a boil; place the noodles into the pot when the water is boiling. Heat the sauce in a medium kettle over a low flame. Heat the meatballs in a pan over a medium heat; when the meatballs are fully cooked, mix them with the sauce. Noodles take roughly 12 minutes to cook; they should be soft but not mushy.
Spaghetti Noodles	1 Serving Per Person	
Meatballs	5 Balls Per Person	
Carrots	1 Bag per patrol	
Ranch Cups	1 cup per person	
Dessert	1 Package Per Person	

Vegetarian Alternative: Veggie Crumble- Heat up in a pan to add to spaghetti.

Gluten Free: Use the provided gluten free noodles and the vegetarian crumble to make spaghetti, the meatballs contain gluten and dairy. Alternate dessert also provided.

Dairy Free: Veggie Crumble- Heat up in a pan to add to spaghetti to Replace the Meatballs

FRIDAY BREAKFAST: French Toast and Sausage Patties

Eggs	Dozen per patrol	Directions: Crack eggs into a medium bowl and beat with a fork until they are thoroughly mixed. Add a little milk to stretch the eggs, and mix in the bag of cinnamon. Heat a griddle over a medium heat and melt butter on the surface. Dip a slice of bread into the egg mixture to evenly coat both sides; do not totally saturate the bread slices or it will fall apart before you get it on the griddle. Lay the dipped bread slices on the greased griddle and flip when the bottom is lightly browned. Cook sausage patty on a medium heat until lightly browned.
Bread	1 Loaf per patrol	
Cinnamon	1 bag per patrol	
Sausage Patties	2 patties per person	
Milk	1 carton per person	
Fruit	*varies	
Orange Juice		

Vegetarian Alternative: 1 Vegetarian patty.

Gluten Free: Use Gluten Free bread provided to make French toast, cook this first to avoid cross contamination.

Dairy Free: Scramble the two eggs instead of using them to create French toast.

FRIDAY LUNCH: Pulled Pork Sandwich

Bun	1 Per Person	Directions: Meal is delivered hot and ready to eat. Wait to open the heater stack until everyone is ready to eat. Please wash all pans and heater stack with soap after the meal.
Pulled Pork	4 oz Scoop	
Fruit	*Varies	
Wedge Fries	4 oz Scoop	

Vegetarian Alternative: Pulled Jackfruit to sub in for pulled pork.

Gluten Free: Gluten Free Bun will be provided, and cut potato wedges will be provided.

Dairy Free: Not Needed.

FRIDAY DINNER: Pork Chops and Mashed Potatoes

Pork Chop	1 chop per person	Directions: Fry pork chops on a griddle with a little butter. The pork chop is ready to eat when the center is white. Prepare potatoes using 8 cups of warm water or milk. Add butter for taste.
Mashed Potatoes	1 bag per patrol	
Salad Mix	1 bag per patrol	
Ranch Dressing	1 packet per person	
Milk	1 carton per person	
Dessert	1 per person	

Vegetarian Alternative: Vegetable wrap that is ready to eat!

Gluten Free: Alternative dessert provided, and a baked potato

Dairy Free: Baked Potato - Wrap in tinfoil and put into the fire to heat.

SATURDAY MORNING:

Poptarts, Yogurt, and Fruit. This will be delivered on Friday Night with Dinner.