

Living Waters Camp and Conference Center

Food Service

Forget everything you thought you knew about “camp food”. You have entered a different realm. We have been blessed with the addition of Chef Wayne Southworth as the Director of Food Services who is well known in the area for his mouth watering recipes and culinary skills. He has six years of culinary school training with a degree from the University of Minnesota Culinary School as well as other advanced training. He is also the former director of food services for the Wild Plum Restaurants and the former owner of Wild Plum Pies. Chef Wayne is in the process of writing a cookbook and will be scheduled from time to time for fellowship weekend events with cooking classes.

We offer a wide variety on our menu as you will see, but if there is something else that you would like that is not listed, just ask. Our reputation for exceptional cuisine is already beginning to spread and you will find out why when you join us for one of Chef Wayne’s delicious meals or pastries. His 5-inch cinnamon rolls are legendary and are nearly a meal in themselves. Experience resort dining without the resort prices overlooking the beautiful McKenzie River.

Our water is from deep wells on the property that is purified only with State Certified UV and particulate filters and is chlorine-free



Chef Wayne Southworth



Living Waters Camp and Conference Center

Youth Menu

Prices are for groups of 25 or more

For groups of less than 25, add 15%

Breakfast

Breakfast Sandwich

Fried egg, sausage patty and Tillamook cheddar cheese on an English muffin with fresh fruit.

Light Fare

Cereal, white, wheat or sourdough toast, fresh fruit.

European Flare

French Toast, scrambled eggs and sausage links.

Home Style

Pancakes, lean bacon or sausage links with milk or juice.

Down on the Farm

Biscuits, gravy, lean bacon or sausage links and fresh fruit.

The All American

Fried potatoes or hash browns, scrambled eggs, sausage or ham with milk or juice.

Ala' Carte

Fresh ground gourmet blend coffee or selection of teas with refills

Assorted bottled juices.

Apple juice or Orange juice

We feature Tropicana Pure Premium Orange Juice.

Hot chocolate with sugar or sugar free.

Hot spiced apple cider



Chef Wayne's famous 5-inch cinnamon roll with cream cheese icing

*Ask us about availability for fund-raisers.

Fresh made Danish pastries with a variety of fresh fruit fillings.

Muffins including our classic Dutch apple cheese muffin.

Five inch pecan roll.

English muffins with butter, jam or marmalade.

Bagels

Bagels with cream cheese.

Lunch and Dinner

Appetizers

Baked Mozzarella Sticks

A serving of six breaded mozzarella sticks and Mariana sauce.

Mango Salsa and Chips Platter

Santa Barbara Mango Salsa with peach and taco chips. A unique blend of fresh salsa that is both mildly hot and refreshing at the same time.

Salsa and Chips Platter

Your choice of medium or hot salsa and baked taco chips.

Vegetable Platter

Broccoli, carrot sticks, celery sticks, cucumber slices and tangy Ranch dressing.

Nacho Platter

Baked taco chips with your choice of chicken, beef or Pork and refried beans, black olives, sour cream, guacamole, salsa and cheddar cheese sauce.

Fruit Platter

Fresh sliced pineapple, seedless grapes, apple wedges, orange or tangerine wedges, watermelon, cantaloupe and honeydew melon.

Meat and Cheese Platter

Roast beef, ham, turkey, smoked turkey, cheddar, Swiss, provolone, Pepper jack, Monterey Jack cheeses.

Chicken Nuggets

Baked chicken nuggets with Mariana sauce or Ranch dressing.

Potato Skins

Baked or fried potato skins with cheddar cheese and bacon, chopped green onions and ranch dressing.

Servings of
Six
Twelve

Garden Delights

Chef Salad

Sliced lean ham and turkey with cheddar and Swiss cheeses, sliced eggs and tomatoes served on a bed of Romaine lettuce with a choice of dressings.

Chicken Caesar Salad

Grilled chicken with croutons and Parmesan cheese on a bed of Romaine lettuce with your choice of dressings.

Western Salad

Seasoned strips of sirloin steak with tomato, cucumber and chopped egg on a bed of Romaine lettuce and your choice of dressings.

Taco Salad

Fresh ground beef, diced tomatoes, green onions, black olives, blended shredded cheeses, guacamole, sour cream and salsa served on a bed of Romaine lettuce.

Mediterranean Salad

Tomatoes, cucumbers feta cheese, calamata olives on a bed of Romaine lettuce served with Mediterranean dressing.

Chicken Fiesta Salad

Chicken breast with red and green bell peppers, pepper jack and cheddar cheeses, black beans, red onion, corn and tortilla strips on a bed of lettuce with salsa ranch dressing.

Dinner Salad

Fresh Romaine lettuce with shredded cheddar cheese, bacon, croutons and choice of dressing.

Sandwiches and Burgers

Peanut Butter Sandwich

Classic peanut butter sandwich with choice of white, wheat or sourdough bread, chips and pop.

Sloppy Joes

Sloppy Joes made with fresh ground lean beef, chips and pop.

Grilled Cheese

Toasted white or wheat bread with cheddar cheese served with French fries or seasoned potato wedges, fresh fruit and soft drink.

Hamburger

A ¼ pound fresh lean ground beef, fresh lettuce, onion, Tomato and pickles. Includes French fries or tator tots and soft drink.

Option: Add lean bacon

Cheeseburger

A ¼ pound fresh lean ground beef, cheddar cheese, fresh lettuce, onion, tomato and pickles. Includes French fries or tator tots and soft drink.

Option: Add lean bacon

Classic BLT

Choice of bread white, wheat or sourdough bread, Romaine lettuce, fresh sliced tomato and lean bacon. Served with chips or seasoned potato wedges.

Chicken Burger

Start with breaded white meat chicken patty and add fresh lettuce, tomato, pickles and tangy ranch dressing. Includes French fries or carrots and celery and soft drink.

Options: Add cheese
Add lean bacon

Deli Buffet

Premium deli meats including turkey, ham and beef, premium cheeses, tomato, lettuce and bacon with a variety of breads, includes chips and soft drink.

French Dip

Made with savory tender sirloin beef on a fresh roll, choice of French fries, seasoned potato wedges or baked potato, and fresh fruit.

Option: Add Swiss cheese

Classic Camp Burger

For the heartier appetite. A 6 oz. patty of fresh ground Lean beef, topped with Tillamook cheddar cheese, sliced tomato, onion, lettuce, pickles, and bacon strips with a choice of condiments including dressings. French fries and soft drink included.

Grilled Chicken Sandwich

Grilled chicken breast with lettuce, pickles, tomato and choice of tater tots, seasoned potato wedges, carrots and celery or fresh fruit. Soft drink included.

Soups

Soups

Delicious fresh home-made soups including:

Chicken Noodle

Cream of Asparagus

Vegetable

Vegetable Beef

Turkey Vegetable

Broccoli and Mushroom

Cream of Broccoli

Potato Cheese

Tomato, Potato with cheese and bacon, a house favorite.

All soups come with your choice of thin sliced toasted Fresh French bread with long strand Parmesan cheese and garlic seasoning or corn bread, green salad and pop.

Entrees

Corn Dogs

Corn dogs with tater tots or chips and pop.

Macaroni and Cheese

Macaroni and rich cheese sauce served with toasted French bread with long strand parmesan cheese and garlic seasoning.

Hot Dog

Lean beef or pork hot dog with cheese, fresh fruit, chips and pop.

Option: Extra hot dog

Hot Dog with Chili

Lean beef or pork hot dog with chili, cheese, fresh fruit chips and pop.

Option: Extra hot dog

Burritos

Bean cheese burritos with chips and pop.

Chicken Nuggets

Baked lean chicken nuggets with macaroni and cheese.

Spaghetti

Seasoned spaghetti with parmesan cheese and toasted French bread with long strand parmesan cheese and garlic seasoning.

Fried Chicken

Fresh fried chicken with corn or beans and dinner roll.

Meatloaf

Fresh baked meatloaf made with lean ground beef, mashed potatoes, and corn or green beans.

Chili

All chili's come with choice of Parmesan French bread with garlic seasoning, cornbread or chips and soft drink.

Chili with meat

Chili with vegetable

Beef Stew

Home made beef stew made with top sirloin and your choice of toasted French bread with long strand parmesan cheese garlic seasoning or fresh corn bread.

Option: Made with hamburger

Baked Lasagna

Deep dish baked lasagna with toasted French bread with long strand parmesan cheese and garlic seasoning and fresh salad.

Options:

For entrees, add fresh fruit

Add fresh apple crisp

Beverages

Coffee Fresh ground gourmet blend coffee with refills.

Tea Various blends of teas with refills.

Hot Chocolate

Hot spiced apple cider

Iced Tea

Soft Drinks Pepsi
 Diet Pepsi
 Mug Root Beer
 Sierra Mist
 Slice Orange

Desserts

Pies

All of our pies are made fresh in our own kitchen by master pie maker Chef Wayne Southworth. The apple, pumpkin, peach and Oregon four Berry pies may be ordered as cobbler for the same price.

Apple An American favorite with apples and cinnamon.

Pumpkin Rich pumpkin topped with whipped cream.

Oregon Four Berry A real treat. A blend of blackberries, raspberries, strawberries and blueberries.

Peach Sweet peach slices for a refreshing finish to your meal.

Pecan Rich and satisfying pecan pie.

Crème Pies

Our crème pies may also be ordered sugar free. Your choice of NutraSweet or Splenda.

Chocolate Rich smooth chocolate.

Chocolate/Peanut Butter One of the best combinations ever.

Banana Smooth rich banana like you remember.

German Chocolate An extra rich blend for your enjoyment.

Mocha Smooth mocha in a chocolate crumb crust.

Chef Wayne's famous 5" cinnamon roll with cream cheese icing.

Dutch Apple Cheese muffins, with apple slices and apple bits.

Pecan rolls A rich, home made 5" delight.

Ice Cream

Cake Choice of chocolate, vanilla, spice or carrot.