

Choro Camp New England

September 29 – October 4, 2026

By Brattleboro Food Co-op at Potash Hill

1. Tuesday, Sept 29 – Dinner

Dinner

- Salad bar
- Roasted Misty Knoll chicken, lemon & thyme jus
- Maple–mustard glazed salmon
- Vegan: Quinoa-stuffed peppers with tomato coulis
- Garlic roasted broccoli rabe
- Maple glazed carrots
- Roasted fingerling potatoes

2. Wednesday, Sept 30

Breakfast

- Local scrambled eggs
- Vermont bacon & veggie sausage patties
- Breakfast potatoes (crispy home fries)
- Oatmeal bar with maple syrup & toppings
- Buttermilk pancakes with local fruit compote
- Yogurt & fresh fruit bar

Lunch

- Chicken shawarma & falafel pita bar (fixings: hummus, tahini, pickled veg)
- Lentil tabbouleh
- Greek cucumber salad

- Pita chips & dips

Dinner

- Salad bar
- Grilled flank steak with chimichurri
- Seared haddock with cider beurre blanc
- Vegan: Tempeh & wild mushroom ragout over polenta
- Braised local greens
- Honey roasted beets
- Creamy polenta

3. Thursday, Oct 1

Breakfast

- Local scrambled eggs
- Chicken apple sausage & Beyond patties
- Hash browns
- Oatmeal bar
- Belgian waffles with Vermont maple syrup
- Yogurt & fruit bar

Lunch

- Vermont turkey club wraps with cheddar & apple
- Roasted veggie & hummus wraps (vegan)
- Creamy coleslaw
- Kettle chips
- Seasonal soup

Dinner

- Salad bar
- Herb roasted turkey breast with cranberry gastrique

- Pan-seared trout with brown butter & capers
- Vegan: Tofu stir fry with ginger & sesame over rice noodles
- Roasted Brussels sprouts
- Maple roasted delicata squash
- Farro pilaf

4. Friday, Oct 2

Breakfast

- Local scrambled eggs
- Maple sausage & veggie sausage
- Breakfast potatoes (diced red potatoes with peppers & onion)
- Oatmeal bar
- Cinnamon French toast with maple syrup
- Yogurt & fruit bar

Lunch

- Taco bar: carne asada + roasted cauliflower tacos
- Fixings: salsa, crema, pickled onions
- Mexican street corn salad
- Black beans & rice

Dinner

- Salad bar
- Grilled pork loin, apple demi
- Grilled halibut, soy-ginger glaze
- Vegan: Korean BBQ tofu with sesame greens
- Roasted cauliflower
- Haricots verts with almonds (omit nuts if needed)
- Sweet potato mash

5. Saturday, Oct 3

Breakfast

- Local scrambled eggs
- Vermont ham & veggie sausage
- Home fries with caramelized onions
- Oatmeal bar
- Blueberry pancakes with maple syrup
- Yogurt & fruit bar

Lunch

- Bánh mì sandwiches: lemongrass chicken + tofu
- Sesame noodle salad
- Pickled daikon & carrot slaw
- Miso soup cups

Dinner

- Salad bar
- Braised short ribs with red wine reduction
- Roasted cod with tomato & olive relish
- Vegan: Tempeh bourguignon over mashed potatoes
- Roasted parsnips & carrots
- Wilted spinach with garlic
- Yukon gold mash

6. Sunday, Oct 4 – Breakfast (Departure Day)

Breakfast

- Local scrambled eggs
- Maple bacon & veggie sausage
- Crispy hash browns

- Oatmeal bar
- Waffles with maple syrup & toppings
- Yogurt & fruit bar