

Northwest Passage 2023 Menu

Chef Brigette will utilize fresh local organic ingredients from farmers including Hood Hill Farms Sandy, Bristly Rose Farm Eagle Creek, Leopold Farm Boring, Sugar Maple Swine Sandy. Portland Roasting Co. coffee & tea all day

Friday 9/1

NO DINNER PROVIDED

Hearty Snack Buffet 8.45 pm – 9.15 pm Assorted dips- artichoke, spinach hummus, marinated Bermuda onions, cubed cheese and pretzels & crackers, sesame spiced green beans & balsamic asparagus & an array of roasted turkey sliders & avocado pesto provolone sliders (GF & DF option too)

Saturday 9/2

Breakfast 8.00 am-8.45 am Scrambled eggs, bacon, fresh Blueberry Hot cakes, fresh fruit & berries, oatmeal, plain Greek yogurt and muesli (toast available to make on own)

Lunch 12.00 pm-12.45 pm Albacore Tuna Salad & Cashew Chicken Salad & Garden Veggie Chickpea salad with croissants, macaroni salad, Greek salad & cookies

3.15 pm Whole Fruit Snack & cheese sticks

Dinner 5.45 pm – 6.50 pm Line caught chinook salmon with a caper artichoke sauce (Veggie option Grilled Portobello Mushroom in balsamic). Fresh herb infused wild rice pilaf, Steamed Swiss chard, collard & mustard greens, Baby spinach salad with heirloom tomatoes, mozzarella balls and white balsamic vinaigrette, NY Cheesecake with berry sauce.

Evening Snack 9.10-9.35 cubed cheese & crackers & pretzels

Sunday 9/3

Breakfast 8.00 am- 8.45 am Breakfast Casserole, links & bacon (GF & DF Options too) Fresh fruits and berries, Greek yogurt, Bobs Red Mill oatmeal & muesli (toast available to make on own)

Lunch 12.00 -12.45 pm Roasted Butternut squash soup du jour & Bavarian Sausage Lentil, Mixed baby greens with farm fresh radishes, pear tomatoes and blue cheese crumbles & dice chicken breast (On side for DF), Rustic artisan breads & cookies

3.15 pm Whole Fruit Snack & cheese sticks

Dinner 5.45 -6.50 Chicken rigatoni with spinach & cranberries in champagne cream sauce. Mixed baby & micro greens with garlic herb dressing cherry tomatoes, carrots, radishes & rolls, Lemon Bars & brownies

Evening Snack 9.10- 9.35 pm cubed cheese & crackers & pretzels

Monday 9/4

Brunch 9.30- 10.15 Scrambled eggs, mini sandwiches, muffins, Bobs Red Mill oatmeal, Muesli, Greek yogurt and fresh fruits and berry's (toast available to make on own)