

2025 Northwest Passage Dance Camp Menu

The Kiwanis kitchen will utilize fresh local organic ingredients from farmers including Hood Hill Farms, Sandy; Bristly Rose Farm, Eagle Creek; Leopold Farm, Boring; and Sugar Maple Swine, Sandy. Portland Roasting Co. coffee & tea is available all day. Snack fridge (including string cheese, Yami snack size flavored yogurts, organic carrots, celery, oranges and apples) available all day.

Friday 8/29

Snack Buffet 8.45 – 9.15 pm

Artichoke spinach cheese dip served piping hot with old world bread.

Hummus on a vegetable platter.

Brie cheese, baked in a puff pastry with Raspberry compote on the side, placed on a cheese tray with crackers.

Marinated green beans, Balsamic asparagus, & Pickled beets, tray.

BBQ meatballs, BBQ vegan lentil balls, tofu bites, Teriyaki wings, Sausage stuffed mushrooms, vegetarian stuffed mushrooms

Saturday 8/30

Breakfast 8:00 – 9:15 am (food service ends at 9:00 am)

Scrambled eggs, Bacon, Tofu scramble, smoked Mushroom or eggplant (bacon replacement).

Blueberry Hotcakes (Gf available), Greek yogurt plain (DF available), seasonal assorted fresh fruits platter.

Bob's Red Mill steel cut oatmeal, served with coffee, tea, fruit juice and milk, DF available Toasters are available for making toast.

Lunch 12:00 – 1:15 pm (food service ends at 1:00 pm)

Albacore tuna salad, Asian cashew chicken salad, Greek Chickpea salad (Vegan), Cowboy caviar salad (Vegan), Green pea salad (Vegan), Egg salad (Vegetarian).

All Served with croissants and Dave's Killer bread.

Assorted Fresh baked cookies.

Dinner 5:45 – 6:45 pm

1. Line caught Chinook salmon baked in the oven and served with an artichoke caper sauce.
2. Seasoned free range organic chicken breast baked off in the oven served with an artichoke caper sauce (Chicken Piccata).
3. Vegan / vegetarian option: GARDINE' brand plant-based meat substitute baked in the oven with poultry seasoning and served with an artichoke caper sauce.

All accompanied with: Vegan Herbed wild rice pilaf; a micro green salad with heirloom tomatoes, watermelon radishes, carrots, red onion, pumpkin seeds and a white balsamic vinaigrette or sesame tahini vinaigrette; Southern style collard greens; Vegan Garlicky sautéed mustard greens.

New York style cheesecake with mixed berry sauce.

Evening Snack 9:05-9:25 pm Charcuterie board, mixed nuts & dried fruit

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Sunday 8/31

Breakfast 8:00 – 9:15 am (food service ends at 9:00 am)

French Toast, links & bacon, hard boiled eggs, Greek yogurt, Bob's Red Mill oatmeal & muesli, Seasonal fruit platter with berries. (GF & DF) options as well. There will be bread available to make toast.

Lunch 12:00 – 1:15 pm (food service ends at 1:00 pm)

Fajita Bar: Choice of seasoned Beef, Chicken, or Tofu. Served with Spanish rice, Black Beans. Sautéed with sweet onions, red & green bell peppers. A Spanish style vegetable dish, corn and flour tortillas. Toppings: lettuce, tomato, sour cream, diced onion, black olives and salsa. Assorted fresh baked cookies.

Dinner 5:45 – 6:45 pm

Choice of Chicken, vegetarian or plant-based protein. Rigatoni pasta in champagne sauce tossed with spinach, Dried Cranberries, and slivered almonds. Paired with a Microgreen salad with blueberries, candied walnuts and thinly sliced Zucchini. Fresh baked crusty sourdough rolls. Lemon bars and fudge brownies.

Evening Snack 9:05-9:25 pm

Ice cream social, Fresh popped popcorn bar with mixed nuts, dried fruit and assorted candies.

Monday 9/1

Breakfast 9:00 – 10:15 am (food service ends at 10:00 am)

Scrambled eggs with spinach, tomato, mushrooms, and Tillamook cheddar cheese. Bob's Red Mill Oatmeal. Muesli, Greek yogurt and a seasonal fresh fruit platter. Muffins and croissants. Vegan & vegetarian available.

Lunch for a late checkout will be on your own.

Some leftovers will be made available. Bring a container to take some goodies for your road trip if needed.

DF/GF/VEGAN/ VEGETARIAN AND SUGAR FREE OPTIONS AVAILABLE FOR ALL MEALS.

Salt is not added to our cooking process. It occurs naturally.

All specialty diet meals will follow the meal plan. The meal will be made with ingredients appropriate for any dietary concerns. There is a special diet window where the beverages are served, a kitchen person will aid you in your appropriate food choices.

The Kitchen is unable to prepare other special meals. If you have serious diet restrictions, please bring your own supplemental food. Refrigerators for camper use are available in Fanning and Laurel.

Mt. Hood Kiwanis Camp cannot guarantee our facility to be free of all food allergens.