



Cabin Fever & The Woodshed's Catering Menu

BY: NVD EVENTS

Buffet Breakfast

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BOX UP THE DOUGH

\$22 PER PERSON

Indulge in buttery goodness with this Continental Breakfast:

Freshly Baked Croissants Assorted
Fruit Danishes
Artisan Muffins with Butter & Fruit
Seasonal Fruit Salad
Egg Bites

THE LUMBERJILL

\$30 PER PERSON

Set the tone for the day ahead with this nutritious breakfast guaranteed to kickstart your day off right.

Scrambled Eggs

Bacon

Sausage

Hashbrowns

Seasonal Fruit

Granola

Yogurt

THE LUMBERJACK

\$33 PER PERSON

Transform your morning into a magical feast fit for any hardworking individual.

Bacon or veggie breakfast sandwich
Hashbrowns

Bacon

Sausage

Pancakes

Fruit Skewers

BLANKET FEVER

\$36 PER PERSON

Eager to start your day with a hearty breakfast with unique and delicious flavours?

Prosciutto, bacon or veggie eggs

Benedict

Scrambled eggs

Bacon

Sausage

Hashbrowns

Pancakes

Croissant French Toast with Berry

Sauce



\$6 Per Person

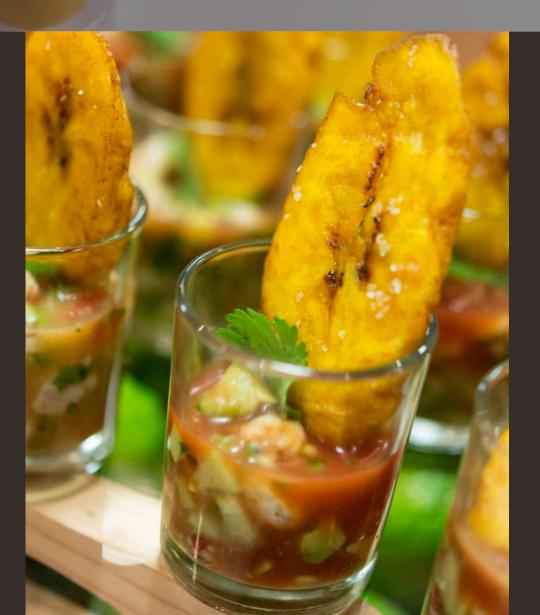
Five-Layer Dip

Italian Pasta Salad

Garden Salad with Crostini

Party Snack Cups

Veggies & Ranch



\$10 Per Person

Charcuterie

Prawns with Cocktail Sauce

Tuna Ceviche with Plaintain

Veggies, Hummus and Pita Bread

Buffet Lunch

*With your choice of Soup or Salad Rice or Potato Broccolini Dessert and Squares

SHANTY MAN

\$28 PER PERSON

The combination of a sandwich with a side of soup or salad provides a variety of flavours and textures in one meal.

Soup: Seafood Chowder or Chef's Selection.

Salads: Garden, Caesar or Pasta.

Gourmet Sandwiches: Ham, Turkey, Vegetarian or tell us your favourite to

create.



TIMBER BEAST \$36 PER PERSON

PAUL BUNYAN \$40 PER PERSON

A Taco Bar is an increasingly delicious meal at Meetings & Events.

Ground beef, cajun beef, diced chicken Mixed cheeses Diced tomatoes, onions, shredded lettuce Salsa, sour cream, guacamole

Hard and soft taco shells

Dining on a platter of skewers evokes popular way to serve a diverse and a delightful culinary journey, and the vibrant flavours and aroma of fresh herbs creates a perfect harmony for

any meal.

Your choice of:

Chicken

Korean Beef

Salmon

Vegetarian

A feast is more than just a meal; it is a celebration of culture, community and tradition.

Your choice of two:

Chicken and Waffles

Brisket Dinner

Beef or Vegetarian Lasagna with

Caesar Salad

Salmon Dinner

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*ALL PLATTERS ARE PRICED PER PERSON

Platters

Fruit \$12: Sliced Seasonal Fruit

Vegetable \$12: Raw Vegetables with Ranch Dip

Cheese \$16: Imported and Domestic Cheeses served with Crostini & Olives

Deli \$16: Variety of Sliced Meats and Crostinis

Tea Sandwich \$17: Tea Sandwiches Assortment

Artisan \$19: Mixed selection of Imported &

Domestic Cheeses, Deli Meats, Crostinis & Olives

Charcuterie \$21: Cured meats, cheeses, crackers,

fruit, nuts and more

Dessert \$7: Dessert cakes and squares



Beverages



\$30 FOR A CARAFE

Midnight Sun Coffee Special Blend Martha Black

A variety of tea selections included

\$25 FOR A FRUIT INFUSED CARAFE OF WATER

Hydrate your group with a large pitcher of seasonal fruit infused water such as: lemon & orange, cucumber & mint OR seasonal berries

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Summary of Costs

Half day rental: \$450

Full day rental: \$850

Cabin Fever: \$6500

The Woodshed: \$3000

Cabin Fever & The Woodshed: \$8000

Podium with Speaker - \$50

Projection Screen - Included

Projector - \$100

Owl 360 Zoom Projector - \$100

Flipcharts - \$15

General Information



Ceiling Height: 10 To 12 Feet - Capacity 45

Cabin Fever & The Woodshed

Meet the Team







Karen Tredger

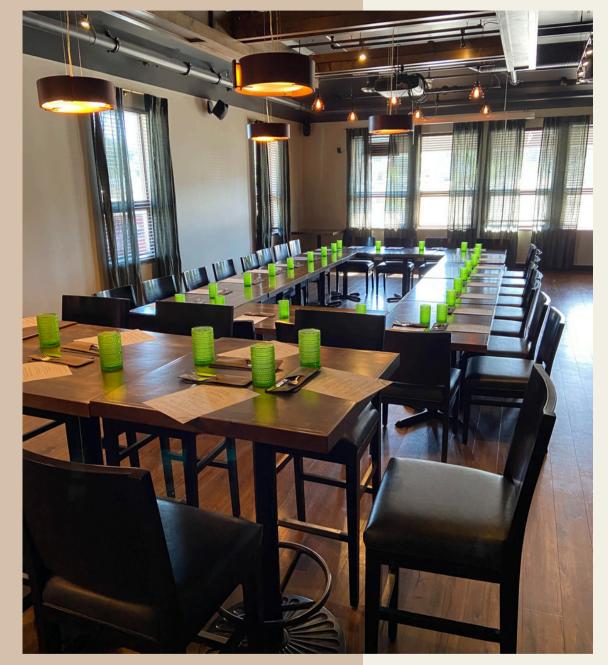
Executive Events Manager

Cabin Fever & The Wood Shed

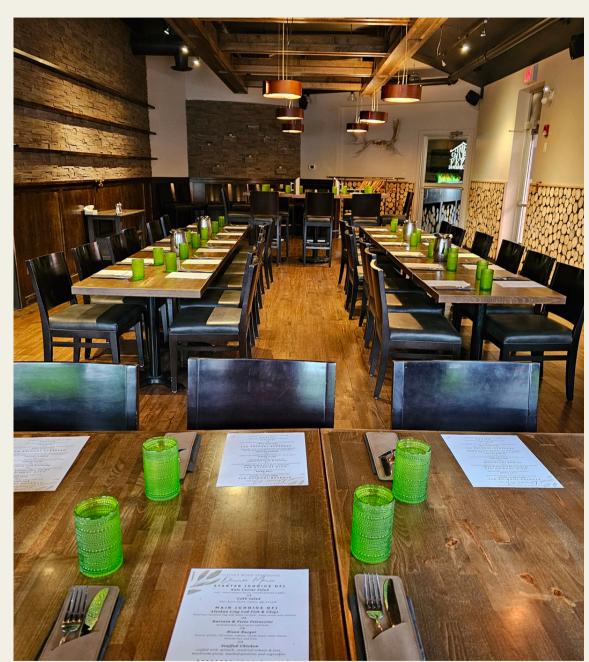
9016 Quartz Road Whitehorse, Yukon Y1A 2Z5

Teri Carson

Events Manager







TO BOOK WITH US PLEASE REACH OUT TO:

TERI CARSON - EVENTS MANAGER

TCARSON@NVDLP.COM OR (867) 334-7446