



CEDAR POINT CLUB

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WEDDING MENUS

2024

Meet the Chef!

Eric Yeager

CEC, AAC, MSIHM



Eric Yeager, Award Winning American Culinary Federation Certified Executive Chef and member of the American Academy of Chefs, born and raised in Baltimore Maryland, a Chef and epicurean, is devoted to educating palates with his use of the freshest, local, seasonal ingredients. With over thirty years of experience in the food & beverage industry, Chef Eric has earned his current status by honing his skills from the early days as a young teenager in Baltimore's Little Italy restaurants, working his way between his hometown of Baltimore City's restaurants, hotels, attractions and on the shores of Ocean City Maryland until his graduation with a Bachelor's of Science in Culinary Arts from Johnson & Wales University in 1997. Spending a decade in New England, Chef Eric managed food & beverage operations at New Haven's finest boutique hotel at Yale University and helped to open brewery restaurant concepts along the coast of Connecticut. He returned home to Maryland to give back to his community in culinary education and earned a Master of Science Degree in International Hospitality Management. Now a Virginia resident Chef Eric is an accomplished club chef and avid culinary competitor competing on the world's stage with the American Culinary Federation's Culinary Olympic Team USA from 1997 to 2020.

Passed Hors D'Oeuvres

25 piece minimum per selection

Priced per piece, does not include tax or service charge

Tier 1 - \$3

- **Crispy Vegetable Spring Roll** – *Ginger Cilantro Soy Sauce*
- **Tomato Bruschetta** – *Olive Oil Baguette Crouton & Grana Padano*
- **Buffalo Chicken Dip in Phyllo Cups** – *Blue Cheese Crumble*
- **Spanakopita** – *Roasted Red Pepper Crème & Zhatar*
- **Pigs in a Blanket** – *House Crafted Caraway Mustard*
- **Country Fried Chicken Biscuit** – *Honey Butter*



Tier 2 - \$3.50

- **Beef Satay** – *Thai Peanut Sauce*
- **Local Oysters on the Half Shell** – *Appropriate Accoutrement*
- **Spinach, Asparagus & Brie Baby Quiche**
- **Certified Angus Beef Meatballs (or Substitute Turkey Meatballs)** – *Horseradish Crème & Parsley*
- **Mini BLT** – *Hickory Smoked Bacon, Local Tomato, Oak Leaf, Duke's Mayo, Sourdough*
- **House Smoked Ham Biscuit** – *Buttermilk Thyme Biscuit, Pimento Cheese, Currant Jelly, Roast Jalapeno*

Tier 3 - \$4

- **Tempura Shrimp** – *Thai Chili Sauce*
- **Baby Beef Wellingtons** – *Gremolata and French Sea Salt*
- **Bloody Mary Shrimp Cocktail Shooter** – *Chervil & Celery Leaf*
- **Chef's Recipe Petite Crab Cakes** – *Chili Aioli & Old Bay Crumble*
- **Lamb Rack Lollipop** – *Red Currant Jelly, Pickled Mustard Seed, Mint*
- **Jumbo Sea Scallops Wrapped in Bacon** – *Dijon Parsley Aioli*



Stationary Platters & Displays

Priced per person, does not include tax or service charge



Vegetable Crudité \$6

An assortment of local seasonal vegetables, Creamy Blue Cheese, French Onion Crème, Olive Oil Hummus

Fruit Platter \$7

*Sliced melons, tropical fruits, berries and grapes.
Minted simple syrup and Honey*

Artisan Cheese \$14

An assortment of hard and soft imported and domestic cheeses, Grapes, Dried Fruits & Roasted Nuts, Crackers & Crostini, Mustards & Preserves

Antipasto \$13

*Marinated & Grilled Vegetables, Shaved Italian Meats,
Hard and Soft Italian Cheeses, assorted oils and vinegars, Focaccia*



Smoked Norwegian Salmon \$15

Neufchatel Cream Cheese, Red Onion, Dill, Caper, Boiled Egg, Roe, Roasted Pepper, Blini and Crostini

Dips & Chips \$15

*Warm Maryland Crab Dip, Spinach & Artichoke Dip, Pimento Cheese Dip
Chef's Assortment of Chips, Crackers, Rolls & Appropriate Accoutrement*

Charcuterie Board \$16

*An assortment of imported, domestic and house crafted charcuterie meats,
Dried Fruits, Roasted Nuts, Mustards, Preserves, Cornichon, Pickled Onions, crackers and crostini.*

Plated Dinner - \$60

Priced per person, does not include tax or service charge

Includes: Bread Service – House Crafted Bread & Flavored Butters

Starters Choose 2

- **Coastal Greens Salad** – Herbal & Bitter Baby Greens, Cucumber, Tomato, Carrot, Red Onion and White Balsamic Herb Vinaigrette
- **Baby Gem Romaine Caesar** – Baby Gem Romaine Wedge, Caesar Dressing, Focaccia Crouton, Shaved Grana Padano
- **Strawberry Brie Salad** – Baby Spinach tossed in Strawberry Poppy Seed Vinaigrette with Pistachio, Red Onion, Radish, Strawberries and French Brie
- **Maryland Crab Bisque** – Garnished with Roasted Corn, Asparagus Tips and Old Bay Herb Lavash
- **Vegetable Orzo Soup** – A blend of seasonal Vegetables and orzo pasta simmered in tomato broth with floral herbs.



Entrees Choose 2

- **Filet Mignon Gorgonzola** – Pan Seared Certified Angus Filet Mignon topped with Gorgonzola & Herb Crumb Crust, served over Buttermilk Whipped Potatoes, Rich Brandy Glace and French Beans
- **Airline Chicken Breast Oscar** – All-Natural Organic Airline Breast of Chicken with Maryland Blue Crab Imperial, Hollandaise Sauce, Poached Asparagus and Rosemary Roasted Fingerling Potatoes
- **Lobster Stuffed Sole** – Cold Water Sole Filet wrapped around Maine Lobster and Fire Roasted, served with Roasted Plum Tomato Vin Blanc, Sauteed Broccolini and Quinoa Pilaf.
- **Salmon & Caviar** – Fire Roasted Filet of Salmon topped with Dill & Hackleback Caviar Buerre Blanc, Quinoa Pilaf and Poached Asparagus
- **Rosemary Dijon Crusted Rack of New Zealand Lamb** – Slow roasted to Medium Rare. Served with Heirloom Baby Carrots, Rosemary Roasted Fingerling Potatoes and Natural Lamb Jus.
- **Shrimp and Diver Sea Scallop Scampi** – Carolina Shrimp & Diver Sea Scallops pan seared in Garlic Lemon Scampi Butter with our House Grown Herb. Served with Meyer Lemon Ravioli filled with Whole Milk Ricotta and Wild Arugula.
- **Beef Short Rib Burgundy** – Prime Grade Beef Short Rib braised with Locally Foraged Wild Mushrooms in Rich Burgundy Wine Sauce, served over Buttermilk Whipped Potatoes and French Beans
- **Chef's Recipe Maryland Crab Cake** – Broiled Jumbo Lump Crab Cake and Lemon Parsley Aioli served on a bed of Heirloom Tomato, Roasted Corn, Lima Bean & Micro Potato Succotash

Plated Dinner - \$85

Priced per person, does not include tax or service charge

Includes: Bread Service – House Crafted Bread & Flavored Butters

**Chef Crafted Artisan
Cheese & Charcuterie
Board during Cocktail
Hour and Butler Passed
Hors D'oeuvres**

*Choose any 2 from our Hors
D'oeuvres Menu*



Entrees (Choose 2)

Starters (Choose 2)

- **Lobster Bisque** – Garnished with Olive Oil & Herb Crostini
- **Creamy Asparagus Soup** – Finished with White Truffle Oil and Floral Herbs
- **Coastal Greens Salad** – Herbal & Bitter Baby Greens, Cucumber, Tomato, Carrot, Red Onion and White Balsamic Herb Vinaigrette
- **Baby Gem Romaine Caesar** – Baby Gem Romaine Wedge, Caesar Dressing, Focaccia Crouton, Shaved Grana Padano
- **Strawberry Brie Salad** – Baby Spinach tossed in Strawberry Poppy Seed Vinaigrette with Pistachio, Red Onion, Radish, Strawberries and French Brie



- **Filet Mignon Gorgonzola** – Pan Seared Certified Angus Filet Mignon topped with Gorgonzola & Herb Crumb Crust, served over Buttermilk Whipped Potatoes, Rich Brandy Glace and French Beans
- **Airline Chicken Breast Oscar** – All-Natural Organic Airline Breast of Chicken with Maryland Blue Crab Imperial, Hollandaise Sauce, Poached Asparagus and Rosemary Roasted Fingerling Potatoes
- **Lobster Stuffed Sole** – Cold Water Sole Filet wrapped around Maine Lobster and Fire Roasted, served with Roasted Plum Tomato Vin Blanc, Sauteed Broccolini and Quinoa Pilaf.
- **Salmon & Caviar** – Fire Roasted Filet of Salmon topped with Dill & Hackleback Caviar Buerre Blanc, Quinoa Pilaf and Poached Asparagus
- **Rosemary Dijon Crusted Rack of New Zealand Lamb** – Slow roasted to Medium Rare. Served with Heirloom Baby Carrots, Rosemary Roasted Fingerling Potatoes and Natural Lamb Jus.
- **Shrimp and Diver Sea Scallop Scampi** – Carolina Shrimp & Diver Sea Scallops pan seared in Garlic Lemon Scampi Butter with our House Grown Herb. Served with Meyer Lemon Ravioli filled with Whole Milk Ricotta and Wild Arugula.
- **Beef Short Rib Burgundy** – Prime Grade Beef Short Rib braised with Locally Foraged Wild Mushrooms in Rich Burgundy Wine Sauce, served over Buttermilk Whipped Potatoes and French Beans
- **Chef's Recipe Maryland Crab Cake** – Broiled Jumbo Lump Crab Cake and Lemon Parsley Aioli served on a bed of Heirloom Tomato, Roasted Corn, Lima Bean & Micro Potato Succotash

Buffet Dinner - \$70

Priced per person, does not include tax or service charge

Includes: Bread Service – House Crafted Bread & Flavored Butters, Beverage Station of Water, Iced Tea, and Lemonade

Starters (Choose 2)

- **Maryland Crab Bisque** – Garnished with Roasted Corn, Asparagus Tips and Old Bay Herb Lavash
- **Vegetable Orzo Soup** – A blend of seasonal Vegetables and orzo pasta simmered in tomato broth with floral herbs.
- **Coastal Greens Salad** – Herbal & Bitter Baby Greens, Cucumber, Tomato, Carrot, Red Onion and White Balsamic Herb Vinaigrette
- **Baby Gem Romaine Caesar** – Baby Gem Romaine Wedge, Caesar Dressing, Focaccia Crouton, Shaved Grana Padano
- **Strawberry Brie Salad** – Baby Spinach tossed in Strawberry Poppy Seed Vinaigrette with Pistachio, Red Onion, Radish, Strawberries and French Brie

Sides (Choose 2)

- Basmati Rice Pilaf
- Fingerling Potato Lyonnaise
- Buttermilk Whipped Idaho Potatoes
- Garlic Roasted Asparagus
- Heirloom Baby Carrots in Herb Butter
- Medley of Local Squash, Broccoli and Cauliflower in Garlic Butter
- French Beans Almondine



Entrees: Choose 2

- **Chicken Breast Marsala** – All Natural Chicken Breast sauteed with Garlic, Shallot & Rosemary, finished with Rich Marsala Wine Sauce
- **Fire Roasted Salmon** – Fire Roasted Salmon finished with Lemon Tarragon Butter & Toasted Sunflower Seeds
- **Beef Bourguignon** – Tender Beef Tips Braised in Rich Burgundy Wine Sauce with Mirepoix Vegetables, finished with Pearl Onions, Mushrooms and Chopped Bacon
- **Vegetable Lasagna** – Durham Wheat semolina pasta layered with sliced beefsteak tomatoes, baby spinach, bechamel sauce, Italian herbs and whole milk ricotta and mozzarella cheeses, garnished with Tomato Bruschetta and Shaved Parmesan Cheese
- **Baked Alaskan Cod** – Alaskan Cod baked in Rich Sherried Seafood Sauce with Celery, Carrots, Peas, Pearl Onions & Floral Herbs
- **Slow Roasted Duroc Pork Loin** – Boneless Duroc Pork Loin studded with Garlic and rosemary, slow roasted and served in Natural Jus seasoned with Chardonnay Wine, Floral Herbs & Wild Virginia Mushrooms
- **Shrimp & Asparagus Scampi** – Jumbo Shrimp sauteed with Garlic, Lemon, Parsley & Asparagus Tips, tossed in Chardonnay Butter Sauce with Meyer Lemon Ravioli.
- **Veal Milanese** – Breaded Veal Cutlets and Garlic Lemon Sauce, served over wilted arugula, Roasted Garlic Cloves and Roasted Plum Tomato Ragout

Bar Packages

Priced per person, does not include tax or service charge
Recommended for Parties of 25 or larger



How Refreshing - \$20

- **Non - Alcoholic:**
Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, Lemonade, Regular and Decaf Coffee

One Sip At A Time- \$35

- **Beer:** *Bud Light, Miller Light, Michelob Ultra, Corona, Heineken, Truly*
- **Wine:** *Silver Gate Chardonnay, Silver Gate Cabernet Sauvignon*
- **Non - Alcoholic:** *Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, Lemonade, Regular and Decaf Coffee*



Let's Have a Toast- \$48

- **Beer:** *Bud Light, Miller Light, Michelob Ultra, Corona, Heineken, Truly, El Guapo IPA, Blue Moon Belgium White*
- **Wine:** *Silver Gate Brut, Silver Gate Chardonnay, Silver Gate Pinot Noir, Silver Gate Cabernet Sauvignon*
- **Spirits:** *Deep Eddy Vodka, beefeaters Gin, Bacardi Rum, jim beam Bourbon, Seagrams 7, Dewars White Label, Cuervo Gold Tequila*
- **Non - Alcoholic:** *Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, Lemonade, Regular and Decaf Coffee*

Party On - \$55

- **Beer:** *Bud Light, Miller Light, Michelob Ultra, Corona, Heineken, Truly, El Guapo IPA, Blue Moon Belgium White*
- **Wine:** *Zardetto Prosecco, Honig Sauvignon Blanc, Chalk Hill Chardonnay, Boen Pinot Noir, Fortune 1621*
- **Spirits:** *Tito's Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Hendricks Gin, Captain Morgan Rum, Eligah Craig Bourbon, Woodford Reserve Bourbon, Crown Royal Whiskey, Johnnie Walker Red Scotch, Teremana Tequila Reposado*
- **Non - Alcoholic:** *Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, Lemonade, Regular and Decaf Coffee*

Frequently Asked Questions

Q: How do I host an event at your location?

A: Step one is reaching out to Callie Adkins, Director of Events @ 757-238-2275 ext. 1005. She will be able to walk you through all that Cedar Point Club has to offer!

Q: Do I need to be a member to host an event at Cedar Point?

A: Membership is not a requirement. We welcome members and non - members to host their special occasions with us!

Q: Do you all allow outside catering?

A: All food and beverage must be provided by Cedar Point Club. Exceptions may be allowed for pastries, cakes, and religious requirements.

Q: Do you all apply to a service charge to my final bill?

A: All banquets are subject to a 20% service charge that covers the following:

- All set up and break down of the event
- All tables and chairs needed for the event
- White table linens and napkins
- Glassware
- Cutlery
- House Centerpieces
- Event Coordination
- Event Insurance
- Ceremony Rehearsal

Q: Is gratuity included?

A: Gratuity for the staff is not included, but it is certainly appreciated.

Q: Does Cedar Point charge a facility fee?

A: All events over 30 people are required to buy out the clubhouse, which has a \$4,000.00 facility fee. The facility fee is the fee to reserve the space itself, and for us to close our member dining space for a private event. This fee gives your group exclusivity of the clubhouse for the contracted day.

Q: When can vendors gain access to the facilities?

A: Vendors can arrive at the venue 4 hours before the ceremony.

Special requests may be considered at the discretion of Cedar Point Club.

Q: How long can my event be? How late can it go?

A: Events are contracted for 5 hours, beginning with your wedding ceremony. We account 1 hour for the ceremony, 1 hour for a cocktail hour, and 3 hours for the reception. You may add (1) hour to your event for an additional \$500.00. All events must be concluded by 11:00 pm.