



CEDAR POINT CLUB

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HOLIDAY
MENUS

2024

Hors D'Oeuvres

25 piece minimum per selection

Priced Per Piece, does not include
tax or service charge

Passed:

Stuffed Cremini Mushrooms | 4
Fennel Sage Sausage, Honey Poached
Apples & Brie
Fall Squash & Mascarpone Tart | 3
Micro Flowers & Herbs
Chicken Roulade | 4
Crème Fraiche, Pomegranate Seed Chutney
Shrimp Cocktail | 5
Bloody Mary Cocktail Sauce, Celery Leaf



Stationary:

Country Ham Canapes | 3
Thyme Buttermilk Biscuit, Pimento Cheese,
Pepper Jelly, Local Micro Sprouts
Maryland Lump Crab Cakes | 5
Butter Cracker, Lemon Pepper Herb Aioli
Beef Wellington | 5
Crème Fraiche, Gremolata
Lobster Salad in Phyllo | 5
Arugula Pesto, Radish Brunoise, Micro
Sprouts
Smoked Norwegian Salmon | 4
Buckwheat Blini, Shaved Red Onion Chive
Cream Cheese, Caviar



Plated Dinner

Price per piece, does not include tax and service charge

Starters (Choice of 2)

- **Pumpkin Bisque**

Hints of Honey, Ginger & Lavender

- **Chesapeake Oyster Stew**

An American Christmas Classic

- **Belgian Endive Caesar**

Endive, Romaine, Classic Caesar Dressing, Shaved Grana Padano, Focaccia Croutons

- **Cranberry Almond Salad**

Baby Spinach tossed in Raspberry Vinaigrette with Roasted Salted Almonds, Craisins, Red Onions, Sweet Grape Tomatoes, Feta and Ginger Bread Crumble



Entrees (Choice of 2)

- **Flame Broiled Salmon Filet \$50**

Tarragon Sunflower Seed Butter, Asparagus, Sweet Potato Hash

- **Butternut Squash Ravioli \$45**

Durham Wheat Semolina Pasta filled with Butternut Squash, Ricotta, Mozzarella and Holiday Spices. Tossed in Browned Butter with Glazed Pecans, Shallots & Sage

- **Imperial Stuffed Sole Filet \$60**

Sole Filet baked with Maryland Crab Imperial Stuffing, finished with Sherry Lobster Sauce, Asparagus and Sweet Potato Hash

- **Fire Grilled Duroc Pork Chop \$55**

Poached Pear Compote, Glazed Brussel Sprouts, White Truffle Scented Winter Squash Risotto

- **Pan Roasted Airline Breast of Chicken \$45**

Cran-Apple Chutney, Glazed Brussel Sprouts, White Truffle Scented Winter Squash Risotto

- **Filet Mignon & Brie Fondue \$60**

Pan Roasted Medium Rare Filet, Black Truffle Brie Fondue Sauce, Gratin Potato, Asparagus



Dessert (Choice of 1)

- **Flourless Chocolate Torte**

Holiday Spiced Dark Cherries in Syrup, Whipped Fresh Cream, Chocolate Cigarette

- **Prosecco Poached Pear**

Toasted Almond Cake, Crème Anglaise, Caramel Glazed Marcona Almonds

- **Rustic Apple Galette**

Cinnamon Scented Vanilla Bean Ice Cream, Caramel Sauce, Toasted Hazelnut Crumble



Mistletoe Buffet - \$40

Price is per person and does not include tax and service charge

Buffets include: non alcoholic beverage station (coffee, tea, decaf, water, warm mulled cider, egg nog),

House Crafted Dinner Rolls and Honey Spice Butter



Starters (Choice of 1)

- **Butternut Squash Bisque**
Maple Cream & Pumpkin Seeds
- **Coastal Greens Salad**
Baby Greens, Radish, Baby Carrots, Red Onion, Cucumber, Grape Tomato, Fennel Seed Apple Vinaigrette
- **Baked Brie en Croute**
House Crafted Lavash Crackers, Honey, Fruit Preserves

Sides (Choose 1)

- Wild Rice Pilaf
- Gratin Potatoes
- Winter Squash Risotto
- Roasted Sweet & Savory Baby Potatoes

Dessert (Choose 1)

- **Pumpkin Pie**
Whipped Fresh Cream
- **Pecan Pie**
Caramel Sauce
- **New York Cheesecake**
Sweet Basil Cranberry Sauce
- **Chocolate Layer Cake**
Whipped Cream, Chocolate Sauce

Entrees (Choice of 2)

- **Brown Sugar Brined Chicken Breast**
Apple Cider Jus, Herb Roasted Root Vegetables
- **Alaskan Cod Loin**
Baked in Chardonnay Butter Sauce with Peas, Pearl Onions & Baby Carrots
- **Lasagna Florentine**
Durham Wheat Semolina Pasta layered with Ricotta, Mozzarella, Parmesan, Roasted Garlic Bechamel & Baby Spinach, finished with Stewed Plum Tomatoes and Pecorino Romano
- **Slow Roasted Eye Round of Beef**
Natural Jus, Grated Horseradish Root, Heirloom Baby Carrots
- **Seared Salmon**
Parsley & Shallot Butter, Poached Asparagus



Festive Buffet - \$60

Price is per person and does not include tax and service charge

Buffets include: non alcoholic beverage station (coffee, tea, decaf, water, warm mulled cider, egg nog),

House Crafted Dinner Rolls and Honey Spice Butter

Starters (Choice of 2)

- **Butternut Squash Bisque**

Maple Cream & Pumpkin Seeds

- **Chesapeake Oyster Stew**

An American Christmas Classic

- **Belgian Endive Caesar**

Endive, Romaine, Classic Caesar Dressing, Shaved Grana Padano, Focaccia Croutons

- **Cranberry Almond Salad**

Baby Spinach tossed in Raspberry Vinaigrette with Roasted Salted Almonds, Craisins, Red Onions, Sweet Grape Tomatoes, Feta and Ginger Bread Crumble

- **Baked Brie en Croute**

House Crafted Lavash Crackers, Honey, Fruit Preserves

Sides (Choose 1)

- Wild Rice Pilaf
- Gratin Potatoes
- Winter Squash Risotto
- Roasted Sweet & Savory Baby Potatoes
- Cinnamon Maple Baked Acorn Squash
- French Beans Almondine



Dessert (Choose 1)

- **Pumpkin Pie**

Whipped Fresh Cream

- **Rustic Apple Galette**

Whipped Fresh Cream, Caramel Sauce

- **Cranberry & Gold Raisin Bread Pudding**

Crème Anglaise

- **New York Cheesecake**

Sweet Basil Cranberry Sauce

- **Chocolate Layer Cake**

Whipped Cream, Chocolate Sauce

- **Carrot Cake**

Whipped Fresh Cream, Caramel Sauce

Entrees (Choice of 2)

- **Brown Sugar Brined Chicken Breast**

Cranberry Apple Chutney, Herb Roasted Brussel Sprouts

- **Crab Stuffed Flounder**

Baked in Bechamel Sauce with Baby Spinach

- **Lobster Ravioli**

Olive Oil Burst Cherry Tomatoes, Roasted Garlic Cloves, Creamy Plum Tomato sauce

- **Seared Beef Sirloin**

Medium Rare in Burgundy Sauce, Grated Horseradish Root, Heirloom Baby Carrots

- **Seared Salmon**

Parsley & Shallot Butter, Poached Asparagus

- **Cider & Rosemary Brined Pork Loin**

Honey Poached Apples, Roasted Root Vegetables

