

2025

Holiday Party Menus



CEDAR POINT CLUB

Holiday 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 Dinners

Priced per person, does not include tax and service charge

Starters (Choice of Two)

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 Two)

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 Brussels Sprouts, White Truffle Scented Winter Squash Risotto

Pan Roasted Airline Breast of Chicken - \$45

Cran-Apple Chutney, Glazed Brussels 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 One)

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 - \$30



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

*Buffet includes: Non-alcoholic Beverage Station (Coffee, Tea, Decaf, Water, Warm Mulled Cider)
House Crafted Dinner Rolls and Honey Spice Butter*



Starters (Choice of One)

Butternut Squash Bisque

with Maple Cream & Pumpkin Seeds

Coastal Greens Salad

*with Baby Greens, Radish, Baby Carrots, Red Onion, Cucumber,
Grape Tomato, Fennel Seed Apple Vinaigrette*

Baked Brie en Croute

with House Crafted Lavash Crackers, Honey, Fruit Preserves

Entrées (Choice of Two)

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

Choose One Additional Side:

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

Dessert (Choice of One)

Pumpkin Pie *with Whipped Fresh Cream*

Pecan Pie *with Caramel Sauce*

New York Cheesecake *with Sweet Basil Cranberry Sauce*

Chocolate Layer Cake *with Whipped Cream, Chocolate Sauce*

Festive Buffet - \$50

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

*Buffet includes: Non-alcoholic Beverage Station - Coffee, Tea, Decaf, Water, Warm Mulled Cider
House Crafted Dinner Rolls and Honey Spice Butter*

Starters (Choice of Two)

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

Entrées (Choice of Two)

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

Choose One Additional Side:

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

Dessert (Choice of One)

Pumpkin Pie with Whipped Fresh Cream

Rustic Apple Galette with Whipped Fresh Cream, & Caramel Sauce

Cranberry & Gold Raisin Bread Pudding with Crème Anglaise

New York Cheesecake with Sweet Basil Cranberry Sauce

Chocolate Layer Cake with Whipped Cream, Chocolate Sauce

Carrot Cake with Whipped Fresh Cream, Caramel Sauce





Bar Packages

*All beverage charges are based on actual consumption and will be added to the host's final invoice.
Bartender fees may apply.*

Standard

Craft, Domestic & Imported beers
House Wines (Red/White/Sparkling)
House-Level Spirits & Mixers
Soft Drinks, Coffee, Iced Tea & Water

Pricing:

Beer: \$5.00 – \$8.00
House Wine: \$8.00
House Mixed Drinks: \$9.00
Non-Alcoholic Beverages: \$3.00

Premium

Craft, Domestic, and Imported Beers
Premium Wines
Premium Spirits
One Signature Cocktail (*optional*)
Mixers, Sodas, Juices

Pricing:

Beer: \$5.00 – \$7.00
Premium Wine: \$10.00
Premium Mixed Drinks: \$11.00
Signature Cocktail: \$12.00
Non-Alcoholic Beverages: \$3.00

Beer & Wine Only

Domestic & Imported Beers
House Wines (Red/White/Sparkling)
Soft Drinks, Juices, Coffee, Iced Tea & Water

Pricing:

Domestic Beer – \$5.00
Import Beer – \$6.00 – \$7.00
House Wine by the Glass – \$8.00
Non-Alcoholic Beverages – \$3.00

Cedar Point Club reserves the right to refuse service to any guest who appears intoxicated or is behaving inappropriately. All pricing is subject to applicable 20% service charge and sales tax. Prices and availability are subject to change without notice. The Club reserves the right to substitute any brand, wine, or spirit with a comparable item of equal value and quality if necessary. No outside alcohol is permitted on Club property at any time. Bar packages exclude shots and are intended for standard single-pour service only.