



Cedar Point Country Club **Banquet Menu Selections**



CEDAR POINT COUNTRY CLUB | LIFE. WELL PLAYED.
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Hot Hors d'oeuvres

CPCC Mini Crab Cakes

Surryano Wrapped Shrimp

Coconut Shrimp

Blackened Tuna Bites

Scallops Wrapped in Bacon

Cocktail Meatballs in Choice of Sauce

Southwest Smoked Chicken Egg Rolls

Stuffed Mushrooms

Spinach & Artichoke Dip

Crab Dip

Pimento Cheese Dip

Teriyaki Chicken Skewers

Teriyaki Beef Skewers

Baked Brie

Caramelized Onion Tarts with Bacon & Gruyere Cheese

Mini Quesadilla Bites

Assorted Mini Quiche

Pork BBQ Sliders

Beef Brisket Sliders

Southern Fried Chicken Biscuit Sliders

Grilled Rosemary Lollipop Lamb Chops

Roasted Cherry Tomato & Pimento Cheese Bites

Cold Hors d'oeuvres

Shrimp Cocktail Shooters

Local Oyster Shooter

Citrus Crab Salad on Endive

Bruschetta with Crostini

Assorted Tea Sandwiches:

Chicken Salad, Tuna Salad, Shrimp Salad, Egg Salad, Cucumber Dill

Smoked Salmon with Cucumbers & Herbed Cream Cheese

Mini Caprese Skewers

Hummus with Pita Chips

Roasted Vegetable Pinwheels

Prosciutto Wrapped Melon

Surryano Wrapped Roasted Asparagus

Sweet Potato Ham Biscuits

Corn & Black Bean Salsa with Chips

Displays

Smoked Salmon

with Capers, Diced Hard Boiled Egg, Diced Red Onion, Herbed Cream Cheese, Cucumber & Crostini

Charcuterie and Cheese

An assortment of cheese and Italian meats with olives, nuts and peppers and Artisanal Bread

Marinated Grilled Vegetables

Fruit & Berry Tray

Raw Vegetable Tray with Ranch

Domestic Cubed Cheese

Imported Soft & Sliced Cheese



Action Stations

Asian Station*

*Rice or Soba Noodle Stir Fry/Spring Rolls/Chicken Satay
Soy Grilled Chicken/Teriyaki Marinated Steak/Oriental Vegetables/ Sesame Hoisin Sauce*

Mexican Station

*Spicy Ground Beef/Habanero Lime Chicken
Blistered Onions & Peppers
Homemade Picante/Shredded Lettuce/Sour Cream/Shredded Cheddar Cheese
Soft Flour Tortillas/Hard Taco Shells
Spanish rice
Tortilla Chips/Salsa/Guacamole*

Pasta Station*

*Pasta Choices of Penne/Farfalle/Cheese Filled Tortellini/Pork and Veal Ravioli
Chicken/Meatballs/Shrimp
Assorted Vegetables and Herbs
Tomato Basil Marinara/Roasted Shallot Alfredo/Pesto
Tossed Caesar Salad
Garlic Bread Sticks*

Crepe Station*

*Seafood Crepes/Grilled Veggie Crepes/Dessert Crepes
Assorted Fillings Toppings and Condiments*

Salad Bar

Greek Salad/Caesar Salad/House Salad/Toppings of your Choice

Potato Bar

Baked or Mashed Potatoes/Sour Cream/Chives/Bacon/Cheddar Cheese/Assorted Sauces

Mac 'n Cheese Station

Our Gourmet Mac 'n Cheese/Assorted Toppings of your Choice

Children's Food Station

*For the Little Ones at your Reception!
Mini Pizzas/French Fries/Assorted Fresh Vegetables/Chicken Fingers*

Raw Seafood Bar

Choose from our large selection of fresh seasonal and local offerings

Carving Station*

*Your Choice of Roast Tenderloin of Beef/Prime Rib/Ham/Rack of Lamb/Turkey
Condiments and Rolls*

**Requires a Chef Attendant (\$75)*

Don't see something you're looking for? Just ask!



Entrée Selections

Buffet or Plated – Your Choice.

Proteins

Chicken Marsala

Chicken Picatta

Chicken Parmesan

Fried Chicken

Chicken Saltimbocca with Sage & Prosciutto

Spinach & Boursin Cheese Stuffed Chicken Breast

Herb Roasted Bone-In Chicken with Herb Cream Sauce

Veal Tenderloin

Grilled N.Y. Strip

Grilled Filet Mignon

Prime Rib of Beef

Sliced Tenderloin of Beef

Sliced Bistro Filet

Porterhouse Pork Chop

Cider Roasted Pork Loin

Pulled Pork BBQ

Lamb Chops

Rack of Lamb

Seared Salmon

Sautéed Shrimp

Seared Ahi Tuna

CPCC Signature Crab Cakes

Chef's Catch (seasonal)

Portobello Steak (Vegetarian)

Roasted Cauliflower Picatta (Vegan & Gluten-Free)

Creamy Portobello Stroganoff (Vegan)



Side Dish Selections

Baked Potatoes

Mashed Potatoes

Twice Baked Potatoes

Roasted Potatoes

Mac 'n Cheese

Baked Beans

Rice Pilaf

Low Country Red Rice

Asparagus

Green Beans

Steamed Broccoli

Brussels Sprouts

Honey Glazed Carrots

Sugar Snap Peas

Chef's Seasonal Vegetable Medley

Sautéed Spinach

Braised Greens

*We are not limited to the items on this list.
Please ask if there's something you don't see!*



Beverage Service

Open Bar, Cash Bar, Limited Bar

(Based on Consumption; Specialty Cocktails Available Upon Request)

Non-Alcoholic Beverages - \$2 & Up

House Made Fruit Punch
Coca-Cola Fountain Drinks
Assorted Fruit Juices
Lemonade
Iced Tea
Hot Tea
Coffee

House Wine - \$35/1.5 Liter

**Named wines available from our wine list upon request*

Champagne
Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon

Bottled Beer

Domestics - \$4
Imports - \$5

Liquor

House Level - \$75/Liter
Call Level - \$100/Liter
Premium - \$130/Liter

Cash Bar Prices

Domestic Beer - \$4
Imported Beer - \$5
Glass of House Wine - \$6
House Level Cocktail - \$6
Call Level Cocktail - \$7
Premium Level Cocktail - \$8

**Specialty Drinks - Add \$2*