In addition to our everyday specialties, we offer off-premise catering and in-house rentals for all of your special occasion and event needs.

OFF-PREMISE CATERING

Contact us for catering menu

IN-HOUSE EVENTS

Cedar Point Bar ♂ Kitchen can accommodate up to 35 guests for a sit-down event in our dining room area or up to 50 guests for a cocktail event. Looking to take over CPBK? The entire restaurant can be yours. Give us a call or send us an email for rental availability.

RENTAL RATES:

Rental rates may apply based on the details of your event. Contact us at info@cedarpointbarandkitchen.com with questions.

Food packages and open bar are available with each rental. There is no rental fee for events that include both a food and open bar package for a minimum of 3 hours.

OPEN BAR

\$15 AN HOUR FOR THE FIRST 3 HOURS PER PERSON

includes all drafts, select beer can and bottles, house wine, well spirits \$10/person each additional hour

PREMIUM OPEN BAR

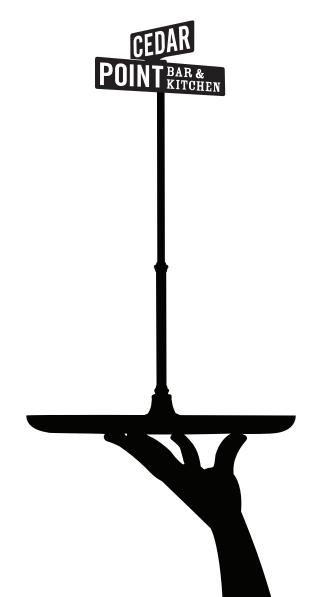
\$20 AN HOUR FOR THE FIRST 3 HOURS PER PERSON

includes all drafts, all beer cans and bottles, premium wine and spirits, excludes select bourbons and scotch \$15/person each additional hour

CONTACT US! info@cedarpointphl.com | 215-423-5400



cedarpointPHL **f** cedar point bar and kitchen



 $\Set{packages}$

SANDWICHES

\$15/PERSON (CHOICE OF 3) (includes french fries and a garden salad)

GRASS-FED BEEF BURGER with caramelized onions,

local pepperjack cheese and pimiento aioli

KALE BURGER with sage aioli

PO BOYS (fried catfish, fried green tomato, or fried shrimp)

BBQ PULLED PORK with southern slaw

BLT bacon or tempeh bacon, avocado, lettuce and tomato

ENTREES

\$30/PERSON (CHOICE OF 2) (includes choice of 2 sides and a garden salad)

FRIED CHICKEN & WAFFLES with BBQ syrup

MEATLOAF (OR LENTIL LOAF) with onion gravy

WILD MUSHROOM STROGANOFF

PAN SEARED BONE-IN PORK CHOPS with apple onion mustard sauce

ROASTED HERB CHICKEN AU JUS

ONION BRAISED BRISKET

SHEPHERD'S PIE (traditional or vegetarian)

SIDES

MAC & CHEESE

BRUSSELS AU GRATIN

PEANUT BUTTER GREENS

BRAISED CABBAGE

with white beans $\ensuremath{\mathfrak{G}}$ poblanos

SMASHED POTATOES

ROASTED SEASONAL VEGETABLES

SOUTHERN SLAW

SAUTÉED KALE

DON'T SEE EXACTLY WHAT YOU ARE LOOKING FOR?

Chef Shannon Dougherty is happy to talk with you and design a menu that suits the needs of you and your guests.

SNACKY STUFF

ASSORTED SEASONAL VEGETABLES and house-made potato or tortilla chips with your choice of caramelized leek dip, spinach and artichoke dip, or roasted eggplant dip \$2/PERSON

BUFFALO HOT WINGS with fried brussel sprouts and choice of apricot horseradish sauce or blue cheese dressing \$30 FOR 2 DOZEN

BUFFALO VEGGIE WINGS with fried brussel sprouts and choice of apricot horseradish sauce or blue cheese dressing \$30 (FEEDS 8-12 GUESTS)

ASSORTED SLIDERS

BBQ PULLED PORK with southern slaw	\$18 FOR 1 DOZEN
BBQ PULLED PORTABELLA with southern $slaw$	\$18 FOR 1 DOZEN
GRASS-FED BEEF BURGER with caramelized onions,	
local pepper jack cheese and pimiento aioli	\$24 FOR 1 DOZEN
KALE BURGER with sage aioli	\$18 FOR 1 DOZEN

EMPANADAS

BUTTERNUT SQUASH & BLACK BEAN with red curry aioli	\$20 FOR 1 DOZEN
PULLED CHIPOTLE CHICKEN	
and cheddar with cilantro lime cream	\$20 FOR 1 DOZEN
ROASTED POBLANO and mozzarella with tomato salsa	\$20 FOR 1 DOZEN

FRITTERS

CAULIFLOWER with curry honey mustard	\$12 FOR 1 DOZEN
ZUCCHINI with tzatiki sauce	\$12 FOR 1 DOZEN
POTATO with apple sauce	\$12 FOR 1 DOZEN

SMALL STUFF

CATFISH FINGERS with mississippi comeback sauce	\$25 FOR 1 DOZEN
MINI CRAB CAKES with remoulade sauce	\$25 FOR 1 DOZEN
FALAFEL SKEWERS with feta and tzatiki sauce	\$18 FOR 1 DOZEN
ANDOUILLE SAUSAGE CORNDOGS with honey mustard	\$25 FOR 1 DOZEN