

# Catering Menu



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## Passed Hors d'oeuvres

*Priced Per Dozen*

<i>Brie and Cranberry en Croute</i>	<b>\$22.95</b>
<i>Individual Beef Wellington</i>	<b>\$25.95</b>
<i>Assorted Mini Tartlettes – Florentine, Lorraine and 3 Cheese</i>	<b>\$24.95</b>
<i>Coconut Shrimp with General Tao Sauce</i>	<b>\$26.95</b>
<i>Vegetarian Spring Rolls with Spicy Plum Sauce</i>	<b>\$22.95</b>
<i>Cucumber Rounds with Spicy Crab</i>	<b>\$26.95</b>
<i>Chicken Skewers with Korean BBQ Sauce</i>	<b>\$25.95</b>

**\*\*Combine Any Four of the Above Hors d'oeuvres for \$7.95 per person\*\***

<i>Crab Cakes with an Old Bay Aioli</i>	<b>\$27.95</b>
<i>Risotto Cakes with Parmesan Cheese and Marinara Sauce</i>	<b>\$25.95</b>
<i>Beef Tenderloin and Gorgonzola Cheese Wrapped in Bacon</i>	<b>\$29.95</b>

## Stationary Displays

*Priced Per Person*

### ***Antipasto Platter - \$8.95***

*Marinated and Grilled Zucchini, Peppers, Red Onions, Asparagus and Eggplant  
Add Imported Italian Meats and Assorted Cheese- \$6.95*

### ***Crudités with Dip - \$6.95***

*Assorted Seasonal Vegetables with Two Dips*

### ***Salmon Station - \$9.95***

*House Cured Atlantic Salmon, Garnished with Red Onion, Lemon,  
Egg Yolk and White, Capers and Assorted Breads*

### ***Fresh Seasonal Fruit - \$7.95***

*Assorted Melon, Berries, Grapes and Other Seasonal Fruit*

### ***Domestic and Imported Cheese Platter - \$8.95***

*Selection of Assorted Domestic and Imported Cheese with Crackers*

### ***Crostini Bar - \$7.95***

*Tomato and Basil Bruschetta, Assorted Crostini and Choice of Two of the following:  
Artichoke Dip, Hummus or Spicy Feta*

### ***Seafood Bar - Market Price\****

*Crab Legs, Shucked Blue Point Oysters, Shrimp Cocktail with Sauce, Scallop Ceviche,  
Steamed Garlic and Wine Mussels, Crab Cakes with Spicy Aioli and Antipasto di Mare  
Add Lobster Medallions - \$5.95 per person*

*\*requires minimum one week notice*

## **A La Carte Selections**

*Priced Per Person*

*A la Carte Selections are served individually to Guests and includes  
Dinner Rolls with Whipped Butter and Coffee and Tea*

### **Soup - \$4.95**

*Roasted Butternut Squash Soup  
Chicken and Tortellini  
Minestrone  
Chicken Lemon Rice*

### **Salad**

#### ***Signature House - \$6.95***

*Mixed Greens, Red Grapes, Sunflower Seeds, Dried Cranberries,  
Feta Cheese and Poppy Seed Vinaigrette*

#### ***Caesar - \$7.95***

*Hearts of Romaine, Fresh Baked Garlic Croutons, Parmesan Cheese and Lemon Wedge*

#### ***Greek - \$7.95***

*Hearts of Romaine, Tomatoes, Peppers, Cucumbers, Red Onions,  
Kalamata Olives and Feta Cheese with Lemon Oregano Vinaigrette*

#### ***Beet - \$8.95***

*Baby Spinach, Beets, Mandarin Orange Segments and Ontario Goat Cheese*

### **Pasta**

#### ***Choice of Pasta:***

*Penne, Farfalle, Fusilli or Linguine - \$6.95  
Home Made Meat Lasagna - \$10.95  
Cannelloni, Manicotti or Vegetarian Lasagna- \$8.95*

#### ***Choice of Sauce:***

*Marinara, Pesto Blush, Roasted Garlic Alfredo  
Bolognese – Add \$1.50*

# **Entrée**

*Priced Per Person*

*Served with Seasonal Vegetable and  
Choice of  
Garlic Herb Mashed Potatoes, Thyme Roasted Redskin Potatoes,  
Baked Potato, or Basmati Rice Pilaf*

## **8oz Slow Roasted Prime Rib - \$30.95**

*Slow Roasted, Dijon Herb Crusted Ontario Angus Served Au Jus*

## **Angus Beef Tenderloin**

**6oz - \$32.95 8oz - \$39.95**

*Pan Seared Angus Beef with Merlot Demi-Glace*

## **Rack of Lamb - \$44.95**

*Oven Roasted, Herb Crusted Served with a Black Currant Red Wine Reduction*

## **Supreme of Chicken - \$23.95**

*Pan Seared Supreme of Chicken Topped with a Forrestier Sauce*

## **Stuffed Chicken - \$27.95**

*Chicken Breast Stuffed with Spinach and Local Ricotta Cheese, Wrapped in Proscuitto  
And Topped with a Roasted Garlic Cream Sauce*

## **Atlantic Salmon - \$27.95**

*Oven Roasted Filet of Salmon Served with Your Choice of Sundried Tomato  
Or Lemon Dill Caper Sauce*

## **Lake Erie Perch - \$26.95**

*Lightly Dusted and Flash Fried Served With House Made Tartar Sauce*

## **Southwest Vegetable Tart- \$25.95**

*Black Beans, Roasted Corn and Vegetables.*

*\*Vegan and Gluten Free*

## **Seasonal Vegetable Stir Fry - \$16.95**

*Served with Basmati Rice Pilaf and General Tao Sauce*

*\*Vegan and Gluten Free*

## **Dessert**

*Priced Per Person*

### ***New York Cheesecake - \$6.95***

*Served with Fruit Coulis and Whipped Cream*

### ***Apple Blossom - \$6.95***

*Served Warm with Vanilla Bean Ice Cream*

### ***Tartufo - \$6.95***

*Chocolate and Raspberry Ice Cream Topped with Chocolate Sauce  
And Fresh Berries*

### ***Chocolate Lava Cake - \$6.95***

*Warm Chocolate Cake with Molten Chocolate Center.  
Served with Berries and Whipped Cream*

### ***Chocolate Fountain – \$9.95***

*Assorted Fruit, Marshmallows, Brownies and Banana Bread For Dipping*

### ***\*\*Cake Cutting and Dessert Policy\*\****

*\*Cake cut, plated and served to your guests – \$1.95 per person*

*\*Cake cut, plated and served with ice-cream and garnish – \$2.95 per person*

*\*Stationed Cake Service available at \$59.95 (Includes cutlery, plates and napkins)*

*\*Stationed Dessert Service available at \$84.95 (Includes cutlery, plates and napkins)*

*\*Stationed Cake and Dessert Service available at \$119.95 (Includes cutlery, plates and napkins)*

*\*\* Cake or Desserts provided by Host and must be prepared by a professional bakery \*\**

## **Family Style Dinners**

*\*Requires Minimum 30 Guests*

### **Traditional**

**\$38.95 Per Person**

*Served with Dinner Rolls with Whipped Butter and Coffee and Tea*

#### ***Garden Salad - Served Individually***

*Mixed Greens, Tomatoes, Shredded Carrots,  
Red Onions, Cucumbers and Poppy Seed Dressing*

#### ***Pasta - Served Family Style***

*Penne Tossed with House Marinara Sauce*

#### ***Entrée - Served Family Style***

*Lemon Thyme Roasted Chicken,  
Roast Beef au Jus,  
Garlic Herb Roasted Red Skin Potatoes,  
Steamed Seasonal Vegetable Medley*

#### ***Dessert - Served Individually***

***New York Cheesecake***

*Served with Fruit Coulis and Whipped Cream*

*For Traditional and Pointe West Style, children between the ages of 6-12 years are calculated at 60% of the Adult prices. Children 5 years and under are free.*

*Children menu selections are also available.*

*Please speak to the Clubhouse Manager for current selections and pricing.*

# Family Style Dinners

*\*Requires Minimum 30 Guests*

## Pointe West

**\$45.95 Per Person**

*Dinner Selections are Served with Dinner Rolls with Whipped Butter;  
Choice of Soup or Salad; Choice of Pasta and Sauce; Choice of Two Entrees and Potato or Rice;  
Vegetable Medley; Choice of Dessert; Coffee and Tea*

### 1st Course – Soup

*Served Individually-pick one for entire group*

*Roasted Butternut Squash Soup*

*Chicken and Tortellini*

*Minestrone*

*Lemon Chicken Rice*

### 1st Course – Salad

*Served Individually-Pick one for entire group*

#### *Signature House*

*Mixed Greens, Red Grapes, Sunflower Seeds, Dried Cranberries,  
Feta Cheese and Poppy Seed Vinaigrette*

#### *Caesar*

*Hearts of Romaine, Fresh Baked Garlic Croutons, Parmesan Cheese and Lemon Wedge*

#### *Greek*

*Hearts of Romaine, Tomatoes, Peppers, Cucumbers, Red Onions,  
Kalamata Olives and Feta Cheese with a Lemon Oregano Vinaigrette*

#### *Beet*

*Baby Spinach, Beets, Mandarin Orange Segments, Ontario Goat Cheese  
With A Blood Orange Vinaigrette*

### 2nd Course – Pasta

*Served Family Style*

#### *Choice of Pasta:*

*Penne, Farfalle or Fusilli*

#### *Choice of Sauce:*

*Marinara, Pesto Blush or Roasted Garlic Alfredo  
Bolognese – Add \$1.50*

# Pointe West Family Style Dinner - Continued...

## **3rd Course – Entrée**

*Served Family Style*

*Served with Steamed Seasonal Vegetable and Choice of Garlic Herbed Mashed Potatoes,  
Thyme Roasted Redskin Potatoes or Basmati Rice Pilaf*

### ***Slow Roasted Prime Rib***

*Dijon Herb Crusted Angus Beef, Oven Roasted, Thinly Sliced and Served Au Jus*

### ***Striploin of Beef***

*Certified AAA Strip Loin Dry Rubbed, Thinly Sliced and Served with Red Wine Reduction*

### ***Atlantic Salmon***

*Oven Baked Served With Your Choice of Sundried Tomato or Lemon Dill Capers Sauce*

### ***Stuffed Chicken***

*Stuffed With Baby Spinach and Local Ricotta Cheese, Wrapped in Prosciutto  
And Topped with a Roasted Garlic Cream Sauce*

### ***Roasted Pork Loin***

*Slow Roasted, Brined Ontario Pork Loin, Sliced and  
Topped with an Apple Scented Demi Glace*

## **4th Course – Dessert**

*Served Individually*

### ***New York Cheesecake***

*Served with Fruit Coulis and Whipped Cream*

### ***Apple Blossom***

*Served Warm with Vanilla Bean Ice Cream*

### ***Chocolate Lava Cake***

*Warm Chocolate Cake with Molten Chocolate Center,  
Served with Berries and Whipped Cream*



## **Buffet Selections**

*Priced Per Person*

*\*Requires Minimum 30 Guests*

*Buffets are Served with Dinner Rolls and Whipped Butter and Coffee and Tea*

### **Deli Buffet - \$19.95**

*Mixed Greens with Three Dressings*

*Pointe West Caesar Salad*

*Choice of Two Compound Salads*

*Sliced Swiss and Cheddar Cheese*

*Assorted Rolls and Condiments*

*Assorted Cookies, Cakes and Squares*

***Choice of Three Items:***

*Pastrami, Roast Beef, Black Forest Ham, Roasted Turkey Breast,*

*Roasted Vegetables and Hummus, Tuna Salad or Egg Salad*

### **Pointe West Hot Buffet - \$29.95**

*Chef's Daily Soup Selection*

*Mixed Greens with Three Dressings*

*Pointe West Caesar Salad*

*Choice of Two Compound Salads*

*Choice of Two Hot Items*

*Choice of One Starch*

*Steamed Seasonal Vegetables*

*Assorted Cookies and Squares*

### **Pointe West Executive Hot Buffet - \$35.95**

*Chef's Daily Soup Selection*

*Mixed Greens with Three Dressings*

*Pointe West Caesar Salad*

*Choice of Three Compound Salads*

*Choice of Three Hot Items*

*Choice of Two Starches*

*Vegetable Medley*

*Assorted Cookies and Squares*

***\*\*\*\* Please see next page for choice of food options \*\*\*\****

# Buffet Selections

## Soup

*Roasted Butternut Squash Soup*  
*Chicken and Tortellini*  
*Minestrone*  
*Lemon Chicken Rice*

## Compound Salads

*Baby Red Skin Potato Salad*  
*4 Bean Salad with Tomato Vinaigrette*  
*Macaroni and Tuna Salad*  
*Coleslaw with Vinaigrette*  
*Greek Pasta Salad*  
*Crab Salad (+\$1.00 per person)*

## Hot Items

*Roast Beef au Jus*  
*Chicken Scallopine With Forrestier Sauce*  
*Cheese Tortellini with Pesto Cream Sauce*  
*Roasted Lemon Thyme Chicken*  
*Slow Roasted Pork Loin with Apple Scented Demi Glace*  
*Tilapia with Lemon Caper Dill Sauce*  
*Oven Roasted Salmon with a Lemon Tarragon Cream Sauce*  
*House Made Meat Lasagna +\$1.50 per person*

## Starch

*Garlic Herbed Mashed Potatoes, Thyme Roasted Redskin Potatoes*  
*or Basmati Rice Pilaf*

## \*\*\*\* Additional Carvery Items \*\*\*\*

*Roasted Angus Prime Rib of Beef*  
*Ontario Corn Fed Strip Loin*  
*House Brined Turkey Breast*  
*Slow Roasted Ontario Leg of Lamb*  
*House Brined Local Pork Loin*  
*Honey Glazed Bone-In Ham*

\*\*\*\* *Chef's Carvery Available at Market Price* \*\*\*\*

# **Breakfast and Brunch Buffet Selections**

*Priced Per Person*

*All Selections Include Chilled Juices and Coffee and Tea*

## **Continental Breakfast - \$11.95**

*Fresh Fruit Bowl with Honey Yogurt,  
Assortment of Mini Muffins, Danish and Fruit Bread,  
Whole Fresh Fruit*

## **Pointe West Breakfast - \$17.95**

*\*Requires Minimum 30 Guests\**

*Toast Station with Fruit Preserves and Whipped Butter,  
Scrambled Eggs with Canadian Cheddar Cheese and Chives,  
Bacon and Sausage, Home Fried Potatoes*

## **Executive Breakfast - \$22.95**

*\*Requires Minimum 30 Guests\**

*Fresh Fruit Bowl with Honey Yogurt,  
Assortment of Mini Muffins, Danishes and Fruit Bread,  
Toast Station with Fruit Preserves and Whipped Butter,  
Egg Benedict with House Hollandaise and Slow Roasted Peameal Bacon,  
Bacon and Sausage, Home Fried Potatoes*

## **Pointe West Brunch - \$27.95**

*\*Requires Minimum 30 Guests\**

*Fresh Fruit Bowl with Honey Yogurt,  
Toast Station with Fruit Preserves and Whipped Butter,  
Scrambled Eggs with Canadian Cheddar Cheese and Chives,  
Bacon and Sausage, Home Fried Potatoes, Penne Marinara,  
Choice of Lemon Thyme Roasted Chicken or Sweet Barbeque Chicken*

## **Add Waffle Station - \$6.95 Per Person**

*\*Requires Minimum 30 Guests\**

*Fluffy Waffles with  
Fresh Berries, Whipped Cream, Maple Syrup and Icing Sugar*

## **Late Night Food Options**

### ***Poutine Bar – \$6.95 Per Person***

*Fresh Cut French Fries with Cheese Curd, Bacon, Scallions and Beef Gravy*

### ***Ballpark Pretzels – \$4.95 Per Person***

*Served Warm with Cheese Sauce and Assorted Mustards*

### ***Slider Bar – \$34.95 Per Dozen***

*House Made Angus Beef Burgers with Ketchup, Mustard, Pickles,  
Hot Banana Peppers and Warm Burger Buns*

### ***Nacho Bar – \$6.95 Per Person***

*Fried Corn Chips with Shredded Lettuce, Diced Tomatoes,  
Pickled Jalapenos, Cheese Sauce, Sour Cream and Salsa  
Add Seasoned Chicken or Ground Beef for \$1.95 per person*

### ***Crudités and Dip – \$6.95 Per Person***

*Assorted Seasonal Vegetables with Two Dips*

### ***Fresh Seasonal Fruit – \$7.95 Per Person***

*Assorted Melon, Berries, Grapes and Other Seasonal Fruit*

### ***Domestic And Imported Cheese Platter - \$8.95 Per Person***

*Selection of Assorted Domestic and Imported Cheeses with Crackers*

### ***Dessert Display – \$3.95 Per Person***

*Assorted Cookies, Cakes and Squares with Fresh Berries and Confectioner's Sugar*

### ***\*\*Outside Late Night Food Option Policy\*\****

*Pointe West does allow Pizza to be catered in for late night food.*

*There is no charge, however,  
cutlery, plates and napkins are not included*

*Include Cutlery, plates and napkins for \$59.95*

## Bar Listing

We offer a wide variety of House Domestic (\$29.95) and International (\$31.95) Wines, available to be served at your event. Please speak with the Clubhouse Manger for current selection. LCBO wine available at no less than \$29.95 per bottle.

***All Bar Prices include bartenders, ice, mix, glassware, corkage, labour and set up fees\****

Liquor closing inventories are taken and volumes used are determined by measurement to the nearest 1/10th of a liquor bottle based on consumption. (i.e. 1.5 Bottles of Gordon's Gin = 1.5 X \$179.95)

### Liquor

House Brands	40oz.	Rye - Seagrams VO Rum - Captain Morgan Vodka - Stolichnaya Gin - Gordon's Scotch - J&B Rare	\$179.95
Premium Liquor	26oz.	Prices available on request	

### Beer

Bottled Selection			\$4.95 - \$5.95
Draught Selection	12oz		\$4.95 - \$5.75

### Minerals

Unlimited Pop/Juice	(Per Person)		\$1.75
Pop			\$2.25
Juice			\$2.50
Late Night Coffee Urn	(Includes Station Set Up)		\$39.95
Additional Pots of Coffee			\$9.95

All prices quoted are subject to 15% service charge and H.S.T.

*\*Cash Bars are available for a set up fee of \$100.00*

### Socan Fee and Re-Sound Fee

A Socan levy tax of \$62.13 and a Re-Sound Fee of \$27.96 will be applied to all invoices where music is being played in our facilities. (Subject to change as per Socan and Re-Sound guidelines.)

