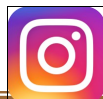


Catering Menu



200 Golfwood Drive, Amherstburg, ON, N9V 3T4
519.736.2838 - pointwestgolf.com
andrew@pointwestgolf.com



Passed Hors d'oeuvres

Priced Per Dozen

<i>Tomato and Bocconcini on Crostini with Balsamic Gastrique</i>	\$18.95
<i>Tempura Popcorn Chicken with Thai Peanut Sauce</i>	\$18.95
<i>Mini Tartlets - Wild Mushroom, Three Cheese <u>or</u> Sundried Tomato</i>	\$18.95
<i>Coconut Shrimp with Melon Chutney</i>	\$18.95
<i>Vegetarian Spring Rolls with Spicy Plum Sauce</i>	\$20.95
<i>Cucumber Rounds with Smoked Salmon and Lemon-Dill Cream</i>	\$20.95

****Combine Any Four of the Above Hors d'oeuvres for \$6.95 per person****

<i>Shaved Barbequed Pork with Herbed Polenta Crisps</i>	\$21.95
<i>Risotto Cakes with Parmesan Cheese and Marinara Sauce</i>	\$22.95
<i>Curried Beef Tips with Naan Bread</i>	\$28.95
<i>Seared Scallops with Pineapple Salsa</i>	\$35.95

Stationary Displays

Priced Per Person

Antipasto Platter - \$5.95

*Marinated and Grilled Zucchini, Peppers, Red Onions, Asparagus and Eggplant
Add Imported Italian Meats - \$4.95*

Crudités with Dip - \$4.95

Assorted Seasonal Vegetables with Chef's Choice of Three 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 - \$5.95

Assorted Melon, Berries, Grapes and Other Seasonal Fruit

Domestic Cheese Platter - \$5.95

Selection of Assorted Domestic Cheese with Crackers

Bruschetta Bar - \$6.95

*Tomato and Basil Bruschetta, Assorted Crostini and Choice of three of the following:
Artichoke Dip, Tuna and Caper Spread, Olive Tapenade, or Goat Cheese and Sundried Tomato Dip*

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 - \$5.95

*Butternut Squash and Apple Soup
Chicken and Tortellini
Garden Vegetable
Coconut Curry Lentil with Fried Torts
Cream of Broccoli and Aged Cheddar
Marinated Chicken, Chickpea and Lemon
Roasted Red Pepper*

Salad

Signature House - \$5.95

*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 - \$6.95

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

Caprese - \$8.95

Slices of Fresh Mozzarella and Tomatoes with Basil, Olive Oil and Balsamic Vinaigrette

Pasta

Choice of Pasta:

*Penne, Farfalle, Fusilli or Linguine - \$6.95
Home Made Meat Lasagna or Vegetarian Lasagna - \$8.95
Cheese Ravioli, Cannelloni or Manicotti - \$7.95*

Choice of Sauce:

*Marinara, Blush, Alfredo or Garlic and Butter with Fresh Herbs
Bolognese – Add \$1*

Entrée

Priced Per Person

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

8oz Slow Roasted Prime Rib - \$29.95

Oven Roasted Angus Beef with House Dry Rub and Red Wine Reduction

Angus Beef Tenderloin

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

Pan Seared Angus Beef with Roasted Garlic Demi-Glace

Stuffed Roast Pork Loin - \$24.95

*House Brined with Butternut Squash and Apple Bread Stuffing,
Port and Sour Cherry Demi Glace*

Rack of Lamb - \$44.95

Pan Roasted Ontario Spring Lamb with Dijon Mustard and Fresh Herbs

Supreme of Chicken - \$22.95

Pan Seared Supreme of Chicken with Red Wine Reduction

Stuffed Supreme of Chicken - \$27.95

*Choice of Stuffing: Sundried Tomato and Spinach with Gruyere Cheese or
Roasted Peppers and Caramelized Leeks with Goat Cheese,
Served with Choice of Lemon Cream, Mushroom Cream or Hollandaise Sauce*

Honey Glazed Cornish Game Hen - \$28.95

Marinated and Glazed with Honey and Ginger, Topped with a Pan Jus Reduction

Atlantic Salmon - \$27.95

*Oven Baked Atlantic Salmon with Choice of Veracruz Style,
Lemon Caper Butter, Pesto Crusted or Teriyaki*

Lake Erie Pickerel - \$26.95

Cornmeal and Peppercorn Crusted with Tomato Jam

Golden Quinoa - \$17.95

Yellow Quinoa Sautéed with Roasted Bell Peppers and Scallions

Seasonal Vegetable Stir Fry - \$16.95

Served with Basmati Rice Pilaf or Rice Noodles, with Ginger Hoisin Sauce

Dessert

Priced Per Person

New York Cheesecake - \$6.95

Served with Fruit Coulis and Whipped Cream

Apple Blossom - \$5.95

Served Warm with Vanilla Bean Ice Cream

Berry Bowl - \$6.95

Fresh Seasonal Berries with Crème Anglaise

Chocolate Lava Cake - \$6.95

Warm Chocolate Cake with Molten Chocolate Center.

Served with Berries and Whipped Cream

*****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 \$129.95 (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

\$36.95 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 Herb Chicken,
Roast Beef au Jus,
Roasted Red Skin Potatoes,
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

\$44.95 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

*Butternut Squash and Apple Soup
Chicken and Tortellini
Garden Vegetable
Coconut Curry Lentil with Fried Torts
Cream of Broccoli and Aged Cheddar
Marinated Chicken, Chickpea and Lemon
Roasted Red Pepper*

1st Course – Salad

Served Individually

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*

Caprese

Slices of Fresh Mozzarella and Tomatoes with Basil, Olive Oil and Balsamic Vinaigrette

2nd Course – Pasta

Served Family Style

Choice of Pasta:

Penne, Farfalle or Fusilli

Choice of Sauce:

*Marinara, Blush, Alfredo or Garlic and Butter with Fresh Herbs
Bolognese – Add \$1*

Pointe West Family Style Dinner - Continued...

3rd Course – Entrée

Served Family Style

Served with Vegetable Medley and Choice of Garlic Herbed Mashed Potatoes, Thyme Roasted Redskin Potatoes, Baked Potato, Sweet Potato Mashed or Basmati Rice Pilaf

Slow Roasted Prime Rib

Oven Roasted Angus Beef with House Dry Rub, Thinly Sliced and Served with Red Wine Reduction

Striploin of Beef

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

Atlantic Salmon

Oven Baked Atlantic Salmon with Choice of Veracruz Style, Lemon Caper Butter, Pesto Crusted or Teriyaki

Stuffed Supreme of Chicken

Choice of Stuffing: Sundried Tomato and Spinach with Gruyere Cheese or Roasted Peppers and Caramelized Leeks with Goat Cheese, Served with Choice of Lemon Cream, Mushroom Cream or Hollandaise Sauce

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 with Whipped Butter and Coffee and Tea

Deli Buffet - \$18.95

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, Maple Smoked Bacon, Black Forest Ham, Roasted Turkey Breast,
Roasted Vegetables, Chicken Salad, Tuna Salad or Egg Salad*

Pointe West Hot Buffet - \$27.95

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

Vegetable Medley

Assorted Cookies, Cakes and Squares

Pointe West Executive Hot Buffet - \$33.95

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, Cakes and Squares

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

Buffet Selections

Soup

Butternut Squash and Apple Soup
Chicken and Tortellini
Garden Vegetable
Coconut Curry Lentil with Fried Torts
Cream of Broccoli and Aged Cheddar
Marinated Chicken, Chickpea and Lemon
Roasted Red Pepper

Compound Salads

Red Skin Potato Salad with Gherkin Dressing
Marinated Chickpea with Tomato, Cucumber, and Red Onion in a Balsamic Vinaigrette
Creamy Coleslaw with Dijon Vinaigrette
Greek Pasta Salad
Orange, Beet and Feta Salad with Raspberry Vinaigrette

Hot Items

Roast Beef au Jus
Sambuca Glazed Chicken Medallions with Sautéed Peppers
Baked Meatballs Marinara with Chorizo Sausage
Ricotta Cheese Gnocchi with Pesto Cream Sauce
House Made Lasagna with Three Cheeses
Nine Cut Chicken - Choice of Lemon Herbed, Sweet Barbeque,
Cilantro and Lime or Southern Fried
Tilapia - Choice of Veracruz Style, Lemon Caper Butter, Pesto Crusted or Teriyaki

Starch

Garlic Herbed Mashed Potatoes, Thyme Roasted Redskin Potatoes,
Baked Potato, Sweet Potato Mashed or Basmati Rice Pilaf

**** Additional Carvery Items ****

Roasted Angus Prime Rib of Beef
Ontario Corn Fed Strip Loin
House Brined Turkey Breast (Available with or without Stuffing)
Slow Roasted Ontario Leg of Lamb (Available with or without Stuffing)
House Brined Local Pork Loin (Available with or without Stuffing)
Orange 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 - \$10.95

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

Pointe West Breakfast - \$14.95

Requires Minimum 30 Guests
*Toast Station with Fruit Preserves and Butter,
Scrambled Eggs with Canadian Cheddar Cheese and Chives,
Bacon and Sausage, Home Fries*

Executive Breakfast - \$20.95

Requires Minimum 30 Guests
*Fresh Fruit Bowl with Honey Yogurt,
Assortment of Mini Muffins and Danish,
Toast Station with Fruit Preserves and Butter,
Egg Benedict with House Hollandaise and Pea Meal Bacon,
Bacon and Sausage, Home Fries*

Pointe West Brunch - \$25.95

Requires Minimum 30 Guests
*Fresh Fruit Bowl with Honey Yogurt,
Toast Station with Fruit Preserves and Butter,
Scrambled Eggs with Canadian Cheddar Cheese and Chives
Bacon and Sausage, Home Fries, Penne Marinara,
Choice of Nine Cut Chicken: Lemon Herbed, Sweet Barbeque,
Cilantro and Lime or Southern Fried,*

Add Waffle Station - \$6.95 Per Person

Requires Minimum 30 Guests
*Choice of Chocolate or Regular Waffles with
Fresh Berries, Whipped Cream, Maple Syrup, Icing Sugar and Sprinkles*

Late Night Food Options

Poutine Bar – \$6.95 Per Person

Fresh Cut French Fries with Cheese Curd, Cheese Blend and Beef Gravy

Ballpark Pretzels – \$4.95

Served Warm with Cheese Sauce and Assorted Mustards

Slider Bar – \$32.95 Per Dozen

House Made All Beef Burgers with Assorted Condiments and Warm Burger Buns

Nacho Bar – \$5.95 Per Person

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

Crudités and Dip – \$4.95 Per Person

Assorted Seasonal Vegetables with Chef's Choice of Three Dips

Fresh Seasonal Fruit – \$5.95 Per Person

Assorted Melon, Berries, Grapes and Other Seasonal Fruit

Domestic Cheese Platter - \$5.95 Per Person

Selection of Assorted Domestic Cheeses with Crackers

Dessert Display – \$2.95 Per Person

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

*****Outside Late Night Food Option Policy*****

*Late Night Food Services Provided by Host will result in a fee of \$84.95
(Includes cutlery, plates and napkins)*

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 Canadian Club = 1.5 X \$169.95)

Liquor

House Brands	40oz.	Rye - Canadian Club Rum - Captain Morgan Vodka - Stolichnaya Gin - Beefeater Scotch - Ballantines	\$169.95
Premium Liquor	26oz.	Prices available on request	

Beer

Bottled Selection			\$4.50 - \$5.95
Draught Selection	12oz		\$4.65 - \$5.75

Minerals

Unlimited Pop/Juice	(Per Person)	\$1.50
Pop		\$2.25
Juice		\$2.45
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 \$59.17 and a Re-Sound Fee of \$26.63 will be applied to all invoices where music is being played in our facilities. (Subject to change as per Socan and Re-Sound guidelines.)

