Food Selections

Passed Hors d'oeuvres
Priced Per Dozen

Brie and Cranberry en Croute $24.95
Individual Beef Wellington $26.95
Assorted Mini Tartlettes – Florentine, Lorraine and 3 Cheese $26.95
Coconut Shrimp with General Tao Sauce $28.95
Vegetarian Spring Rolls with Spicy Plum Sauce $23.95
Cucumber Rounds with Spicy Crab $27.95
Chicken Skewers with Korean BBQ Sauce $27.95

**Combine Any Four of the Above Hors d'oeuvres for $9.95 per person**

Crab Cakes with an Old Bay Aioli $29.95
Risotto Cakes with Parmesan Cheese and Marinara Sauce $26.95
Beef Tenderloin and Gorgonzola Cheese Wrapped in Bacon $30.95

Stationary Displays
Priced Per Person

Antipasto Platter - $10.95
Marinated and Grilled Zucchini, Peppers, Red Onions, Asparagus and Eggplant
Add Imported Italian Meats and Assorted Cheese- $8.95

Crudités with Dip - $7.95
Assorted Seasonal Vegetables with Two Dips

Salmon Station - $11.95
House Cured Atlantic Salmon, Garnished with Red Onion, Lemon, Egg Yolk and White, Capers and Assorted Breads

Fresh Seasonal Fruit - $9.95
Assorted Melon, Berries, Grapes and Other Seasonal Fruit

Domestic and Imported Cheese Platter - $11.95
Selection of Assorted Domestic and Imported Cheese with Crackers

Crostini Bar - $9.95
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 - $8.95 per person
*requires minimum one week notice
Food Selections

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 - $6.95

Roasted Butternut Squash Soup
Chicken and Tortellini
Minestrone
Chicken Lemon Rice

Salad

Signature House - $8.95
Mixed Greens, Red Grapes, Sunflower Seeds, Dried Cranberries,
Feta Cheese and Poppy Seed Vinaigrette

Caesar - $9.95
Hearts of Romaine, Fresh Baked Garlic Croutons, Parmesan Cheese and Lemon Wedge

Greek - $9.95
Hearts of Romaine, Tomatoes, Peppers, Cucumbers, Red Onions,
Kalamata Olives and Feta Cheese with Lemon Oregano Vinaigrette

Beet - $9.95
Baby Spinach, Beets, Mandarin Orange Segments and Ontario Goat Cheese

Pasta

Choice of Pasta:

Penne, Farfalle, Fusilli or Linguine - $7.95
Home Made Meat Lasagna - $12.95
Cannelloni, Manicotti or Vegetarian Lasagna - $10.95

Choice of Sauce:

Marinara, Pesto Blush, Roasted Garlic Alfredo
Bolognese – Add $1.50
Food Selections

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 - $32.95
Slow Roasted, Dijon Herb Crusted Ontario Angus Served Au Jus

Angus Beef Tenderloin
6oz - $34.95  8oz - $40.95
Pan Seared Angus Beef with Merlot Demi-Glace

Rack of Lamb - $47.95
Oven Roasted, Herb Crusted Served with a Black Currant Red Wine Reduction

Supreme of Chicken - $26.95
Pan Seared Supreme of Chicken Topped with a Forrestier Sauce

Stuffed Chicken - $29.95
Chicken Breast Stuffed with Spinach and Local Ricotta Cheese, Wrapped in Proscuitto
And Topped with a Roasted Garlic Cream Sauce

Atlantic Salmon - $29.95
Oven Roasted Filet of Salmon Served with Your Choice of Sundried Tomato
Or Lemon Dill Caper Sauce

Lake Erie Perch - $28.95
Lightly Dusted and Flash Fried Served With House Made Tartar Sauce

Southwest Vegetable Tart- $26.95
Black Beans, Roasted Corn and Vegetables.
*Vegan and Gluten Free

Seasonal Vegetable Stir Fry - $18.95
Served with Basmati Rice Pilaf and General Tao Sauce
*Vegan and Gluten Free
Food Selections

Dessert
Priced Per Person

New York Cheesecake - $7.95
Served with Fruit Coulis and Whipped Cream

Apple Blossom - $7.95
Served Warm with Vanilla Bean Ice Cream

Tartufo - $7.95
Chocolate and Raspberry Ice Cream Topped with Chocolate Sauce
And Fresh Berries

Chocolate Lava Cake - $7.95
Warm Chocolate Cake with Molten Chocolate Center.
Served with Berries and Whipped Cream

Chocolate Fountain—$12.95
Assorted Fruit, Marshmallows, Brownies and Banana Bread For Dipping

**Cake Cutting and Dessert Policy**
*Cake cut, plated and served to your guests – $3.95 per person
*Cake cut, plated and served with ice-cream and garnish – $4.95 per person
*Stationed Cake Service available at $2.95 per guest (Includes cutlery, plates and napkins)
*Stationed Dessert Service available at $3.95 per guest (Includes cutlery, plates and napkins)
*Stationed Cake and Dessert Service available at $5.50 per guest (Includes cutlery, plates and napkins)
*Additional coffee service provided at $2.25 per guest*

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

Family Style Dinners
*Requires Minimum 30 Guests

Traditional
$42.95 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
$48.95 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 Caper 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 - $22.95
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 - $32.95
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 - $37.95
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 (+$2.50 per person)

Hot Items
Roast Beef au Jus
Chicken Scallopine With Forrestier Sauce
Cheese Tortollini 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 +$2.50 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 - $13.95
Fresh Fruit Bowl with Honey Yogurt,
Assortment of Mini Muffins, Danish and Fruit Bread,
Whole Fresh Fruit

Pointe West Breakfast - $19.95
*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 - $24.95
*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 - $29.95
*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 - $8.95 Per Person
*Requires Minimum 30 Guests*
Fluffy Waffles with
Fresh Berries, Whipped Cream, Maple Syrup and Icing Sugar
Late Night Food Options

**Poutine Bar**—$7.95 Per Person
Fresh Cut French Fries with Cheese Curd, Bacon, Scallions and Beef Gravy

**Ballpark Pretzels**—$6.95 Per Person
Served Warm with Cheese Sauce and Assorted Mustards

**Slider Bar**—$36.95 Per Dozen
House Made Angus Beef Burgers with Ketchup, Mustard, Pickles, Hot Banana Peppers and Warm Burger Buns

**Nacho Bar**—$8.95 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**—$7.95 Per Person
Assorted Seasonal Vegetables with Two Dips

**Fresh Seasonal Fruit**—$9.95 Per Person
Assorted Melon, Berries, Grapes and Other Seasonal Fruit

**Domestic And Imported Cheese Platter**—$10.95 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.
$2.75 per guest
Cutlery, plates and napkins are included
On Course Lunch Options for Tournaments

Nathan’s Famous Hot Dog — $6 Per Person
Assorted Condiments included

Ballpark Pretzels — $5 Per Person
Served Warm with Cheese Sauce and Assorted Mustards

Romano’s Italian Sausage — $7 Per Person
Locally made Sausage, with assorted Condiments

4 oz Angus Beef Burger — $7 Per Person
With Assorted Condiments

Grilled Reuben Sandwich — $9 Per Person
On Marble Rye Bread with Corned Beef, Swiss Cheese, Sauerkraut, and 1000 Island sauce

Grilled Peameal and Cheese Sandwich — $8 Per Person
Cheddar and Slow Roasted Peameal on Whole Wheat Bread

Carvery Station — $12 per person
Fresh Assorted Kaiser Buns
Choice of Carved Turkey or Ham
Swiss Cheese
Lettuce
Tomato
Onion
Mustard and Mayo

Assorted Cookies — $2.00 Per Person

Assorted Chips — $1.75 Per Person

Assorted Non Alcoholic Beverages — $2.75 Per Person

Gatorade — $3.75 Per Person

COMBO— Choice of Burger or Sausage or Hot Dog and a non alcoholic beverage for $ 8.95 per person

Beverage Cart Service—All tournaments include one mobile beverage cart. We are pleased to offer an additional beverage cart, for a $100 surcharge.
Bar Listing

We offer a wide variety of House Domestic ($32) and International ($35) Wines, available to be served at your event. Please speak with the Clubhouse Manager for current selection.

LCBO wine available at no less than $32 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 Rye = 1.5 X $199.95)

<table>
<thead>
<tr>
<th>Liquor</th>
<th>40oz.</th>
<th>Rye - Canadian Club</th>
<th>$199.95</th>
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<tr>
<td></td>
<td></td>
<td>Rum - Bacardi</td>
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<td></td>
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<td>Vodka - Sobieski</td>
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<td>Gin - Bombay Sapphire</td>
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<td></td>
<td></td>
<td>Scotch - J&amp;B Rare</td>
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<thead>
<tr>
<th>Premium Liquor</th>
<th>26oz.</th>
<th>Prices available on request starting at $142.95</th>
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**Beer**

<table>
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<tr>
<th>Bottled Selection</th>
<th>$5.95 - $6.95</th>
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<tr>
<td>Draught Selection</td>
<td>$5.95 - $6.95</td>
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<tr>
<td>12oz</td>
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**Minerals**

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<thead>
<tr>
<th>Unlimited Pop/Juice</th>
<th>(Per Person, when having a bar)</th>
<th>$2.00</th>
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<tbody>
<tr>
<td>Pop</td>
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<td>$2.75</td>
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<tr>
<td>Juice</td>
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<td>$2.50</td>
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<tr>
<td>Late Night Coffee Urn</td>
<td>(Includes Station Set Up) per guest</td>
<td>$2.25</td>
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**Not having a bar....**

| Unlimited Pop and Juice for all guests (priced per guest) | $5.00 |

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.)

Please Note an Admin Fee of 3% will be applied if paying for event by Visa or MasterCard