

# Catering Menu



200 Golfwood Drive, Amherstburg, ON, N9V 3T4  
519.736.2838 - [pointwestgolf.com](http://pointwestgolf.com)  
[events@pointwestgolf.com](mailto:events@pointwestgolf.com)



# Food Selections

## Passed Hors d'oeuvres

*Priced Per Dozen*

<i>Brie and Cranberry en Croute</i>	<b>\$26.95</b>
<i>Individual Beef Wellington</i>	<b>\$27.95</b>
<i>Assorted Mini Tartlettes – Florentine, Lorraine and 3 Cheese</i>	<b>\$27.95</b>
<i>Coconut Shrimp with General Tao Sauce</i>	<b>\$29.95</b>
<i>Vegetarian Spring Rolls with Spicy Plum Sauce</i>	<b>\$25.95</b>
<i>Cucumber Rounds with Spicy Crab</i>	<b>\$28.95</b>
<i>Chicken Skewers with Korean BBQ Sauce</i>	<b>\$28.95</b>

**\*\*Combine Any Four of the Above Hors d'oeuvres for \$11.95 per person\*\***

<i>Crab Cakes with an Old Bay Aioli</i>	<b>\$31.95</b>
<i>Risotto Cakes with Parmesan Cheese and Marinara Sauce</i>	<b>\$28.95</b>
<i>Beef Tenderloin and Gorgonzola Cheese Wrapped in Bacon</i>	<b>\$32.95</b>

## Stationary Displays

*Priced Per Person*

### ***Antipasto Platter - \$12.95***

*Marinated and Grilled Zucchini, Peppers, Red Onions, Asparagus and Eggplant  
Add Imported Italian Meats and Assorted Cheese- \$8.95*

### ***Crudités with Dip - \$8.95***

*Assorted Seasonal Vegetables with Two Dips*

### ***Salmon Station - \$13.95***

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

### ***Fresh Seasonal Fruit - \$10.95***

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

### ***Domestic and Imported Cheese Platter - \$13.95***

*Selection of Assorted Domestic and Imported Cheese with Crackers*

### ***Crostini Bar - \$10.95***

*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 - \$10.95 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 - \$7.95**

*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 - \$10.95***

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

#### ***Greek - \$10.95***

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

#### ***Beet - \$10.95***

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

### **Pasta**

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

*Penne, Farfalle, Fusilli or Linguine - \$8.95  
Home Made Meat Lasagna - \$13.95  
Cannelloni, Manicotti or Vegetarian Lasagna- \$12.95*

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

*Marinara, Pesto Blush, Roasted Garlic Alfredo  
Bolognese – Add \$2.50*

# 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 - \$35.95**

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

### **Angus Beef Tenderloin**

**6oz - \$35.95 8oz - \$42.95**

*Pan Seared Angus Beef with Merlot Demi-Glace*

### **Rack of Lamb - \$49.95**

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

### **Supreme of Chicken - \$29.95**

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

### **Stuffed Chicken - \$31.95**

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

### **Atlantic Salmon - \$31.95**

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

### **Lake Erie Perch - \$30.95**

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

### **Southwest Vegetable Tart- \$28.95**

*Black Beans, Roasted Corn and Vegetables.*

*\*Vegan and Gluten Free*

### **Seasonal Vegetable Stir Fry - \$19.95**

*Served with Basmati Rice Pilaf and General Tao Sauce*

*\*Vegan and Gluten Free*

# Food Selections

## Dessert

*Priced Per Person*

***New York Cheesecake - \$8.95***

*Served with Fruit Coulis and Whipped Cream*

***Apple Blossom - \$8.95***

*Served Warm with Vanilla Bean Ice Cream*

***Tartufo - \$8.95***

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

***Chocolate Lava Cake - \$8.95***

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

***Chocolate Fountain – \$14.95***

*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

**\$44.95 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

**\$50.95 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 \$2.50*

# 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*



## **Late Night Food Options**

### ***Poutine Bar – \$8.95 Per Person***

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

### ***Ballpark Pretzels – \$7.95 Per Person***

*Served Warm with Cheese Sauce and Assorted Mustards*

### ***Slider Bar – \$38.95 Per Dozen***

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

### ***Nacho Bar – \$9.95 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 – \$8.95 Per Person***

*Assorted Seasonal Vegetables with Two Dips*

### ***Fresh Seasonal Fruit – \$10.95 Per Person***

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

### ***Domestic And Imported Cheese Platter - \$13.95 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*

## 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 Manger 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 \$209.95)

### Liquor

House Brands	40oz.	Rye - Canadian Club Rum - Bacardi Vodka - Sobieski Gin - Bombay Sapphire Scotch - J&B Rare	\$209.95
Premium Liquor	26oz.	Prices available on request starting at \$149.50	

### Beer

Bottled Selection			\$5.95 - \$6.95
Draught Selection	12oz		\$5.95 - \$6.95

### Minerals

Unlimited Pop/Juice	(Per Person, when having a bar)	\$2.50
Pop		\$2.75
Juice		\$2.75
Late Night Coffee Urn	(Includes Station Set Up) per guest	\$2.25

<b>Not having a bar....</b>	<b>Unlimited Pop and Juice for all guests (priced per guest)</b>	<b>\$7.00</b>
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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