

Catering Menu 2022



200 Golfwood Drive, Amherstburg, ON, N9V 3T4
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Food Selections

Passed Hors d'oeuvres

Priced Per Dozen

<i>Brie and Cranberry en Croute</i>	\$28.95
<i>Individual Beef Wellington</i>	\$29.95
<i>Assorted Mini Tartlettes – Florentine, Lorraine and 3 Cheese</i>	\$29.95
<i>Coconut Shrimp with General Tao Sauce</i>	\$31.95
<i>Vegetarian Spring Rolls with Spicy Plum Sauce</i>	\$27.95
<i>Cucumber Rounds with Spicy Crab</i>	\$30.95
<i>Chicken Skewers with Korean BBQ Sauce</i>	\$30.95

****Combine Any Four of the Above Hors d'oeuvres for \$13.95 per person****

<i>Crab Cakes with an Old Bay Aioli</i>	\$33.95
<i>Risotto Cakes with Parmesan Cheese and Marinara Sauce</i>	\$30.95
<i>Beef Tenderloin and Gorgonzola Cheese Wrapped in Bacon</i>	\$34.95

Stationary Displays

Priced Per Person

Antipasto Platter - \$15.95

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

Crudités with Dip - \$9.95

Assorted Seasonal Vegetables with Two Dips

Salmon Station - \$15.95

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

Fresh Seasonal Fruit - \$12.95

Assorted Melon, Berries, Grapes and Other Seasonal Fruit

Domestic and Imported Cheese Platter - \$15.95

Selection of Assorted Domestic and Imported Cheese with Crackers

Crostini Bar - \$12.95

*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 - \$15.95 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 - \$8.95

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

Salad

Signature House - \$9.95

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

Caesar - \$11.95

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

Greek - \$11.95

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

Beet - \$11.95

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

Pasta

Choice of Pasta:

*Penne, Farfalle, Fusilli or Linguine - \$9.95
Home Made Meat Lasagna - \$15.95
Cannelloni, Manicotti or Vegetarian Lasagna- \$14.95*

Choice of Sauce:

*Marinara, Pesto Blush, Roasted Garlic Alfredo
Bolognese – Add \$3.00*

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 - \$38.95

Slow Roasted, Dijon Herb Crusted Ontario Angus Served Au Jus

Angus Beef Tenderloin

6oz - \$38.95 8oz - \$45.95

Pan Seared Angus Beef with Merlot Demi-Glace

Rack of Lamb - \$54.95

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

Supreme of Chicken - \$32.95

Pan Seared Supreme of Chicken Topped with a Forrestier Sauce

Stuffed Chicken - \$33.95

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

Atlantic Salmon - \$33.95

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

Lake Erie Perch - \$32.95

Lightly Dusted and Flash Fried Served With House Made Tartar Sauce

Southwest Vegetable Tart- \$30.95

Black Beans, Roasted Corn and Vegetables.

**Vegan and Gluten Free*

Seasonal Vegetable Stir Fry - \$21.95

Served with Basmati Rice Pilaf and General Tao Sauce

**Vegan and Gluten Free*

Food Selections

Dessert

Priced Per Person

New York Cheesecake - \$9.95

Served with Fruit Coulis and Whipped Cream

Apple Blossom - \$9.95

Served Warm with Vanilla Bean Ice Cream

Tartufo - \$9.95

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

Chocolate Lava Cake - \$9.95

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

Chocolate Fountain – \$15.95

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 40 Guests*

Traditional

\$54.95 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 40 Guests*

Pointe West

\$60.95 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 \$3.00***

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*

Late Night Food Options

Poutine Bar – \$9.95 Per Person

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

Ballpark Pretzels – \$8.95 Per Person

Served Warm with Cheese Sauce and Assorted Mustards

Slider Bar – \$40.95 Per Dozen

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

Nacho Bar – \$10.95 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 – \$9.95 Per Person

Assorted Seasonal Vegetables with Two Dips

Fresh Seasonal Fruit – \$12.95 Per Person

Assorted Melon, Berries, Grapes and Other Seasonal Fruit

Domestic And Imported Cheese Platter - \$15.95 Per Person

Selection of Assorted Domestic and Imported Cheeses with Crackers

Dessert Display – \$4.95 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 (\$34) and International (\$37 Wines, available to be served at your event. Please speak with the Clubhouse Manger for current selection.

*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 Crown Royal Rye = 1.5 X \$229.95)

Liquor

House Brands	40oz.	Rye - Crown Royal Rum - Bacardi Vodka - Smirnoff Gin - Tanqueray Scotch - J&B Rare	\$229.95
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		\$3.00
Late Night Coffee Urn	(Includes Station Set Up) per guest	\$2.25

Not having a bar....	Unlimited Pop and Juice for all guests (priced per guest)	\$10.00
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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