



Banquet Menu



*Welcome to Point O' Woods Golf & Country Club!
You have selected an unforgettable location to host your event.*

Nestled between gentle hills and lush forest, Point O' Woods offers the perfect balance of nature and elegance which is perfect for every occasion - from bridal showers, weddings and family gatherings to professional meetings and work retreats. Established in 1958, we've hosted thousands of events and have a reputation for excellence! Our friendly, professional staff is always ready to help and ensure your event is a success. Our management team is dedicated to exceeding your expectations.

Planning an event can be daunting, but we are happy to answer any questions you may have about hosting your event at The Point. If there are any special arrangements to be made our management team will diligently try to meet your requests. We have a wide assortment of available menu options, or we can also create a custom menu to accommodate your needs.

Thank you for considering Point O' Woods. We take great pride in providing the best possible service in a naturally beautiful setting that we would like to share with you. Our staff is looking forward to making your event all that you imagined it would be and more!

Mike Bredice
Executive Chef

Breakfast

CONTINENTAL BREAKFAST - \$16 PP

Muffins, Scones, Danish
Fresh fruit Platter
Assorted chilled juices

SUNRISE BUFFET - \$24 PP

(Minimum 30 Guests)

Assorted Chilled Juices, Sliced Seasonal Fruit and Berries, Assorted Fruit Yogurts Fresh Baked Muffins, Danish and Croissants, Farm Fresh Scrambled Eggs, Biscuits and Gravy, Bacon, and Sausage Links.

ACTION STATION ENHANCEMENTS

Eggs Benedict - \$8.75/per person

*Omelet Station-\$12/per person

*Belgian Waffle Station -\$12/ per person

*Action Station Requires a chef Attendant \$75

BREAKFAST SANDWICHES \$8 EACH

Breakfast Burrito

Ham, Egg, and Cheese Croissant or Bagel

Sausage, Egg, and Cheese croissant or Bagel



All Food & Beverage prices are subject to 6% Sales Tax & 22% Service Charge.

Box Lunches

BOX LUNCH CHOICE OF SALAD OR SANDWICH

48-Hour Notice is appreciated on all Box Lunch orders.

SALADS

Chicken Caesar

Cobb

SANDWICHES

Ham and Cheese Wrap

Turkey and Swiss Wrap

Roast Beef and Cheddar Wrap

Vegetarian Wrap

Italian Wrap

All Served with Lettuce and a Pickle Spear, Potato Chips, Chocolate Chip Cookie, Apple Cutlery Kit,
Salt and Pepper, Mustard, and Mayonnaise packets

\$20

Boxed Lunch Enhancements

Fresh Fruit Cup \$5

Pasta Salad \$4

Coleslaw \$4

Canned Soda \$3

Bottled Water \$2.50

Assorted Gatorade \$3.50

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Hors D'oeuvres

Minimum of 4 selections recommended for smaller cocktail & hors d'oeuvres parties.

\$36 per dozen

Tomato Basil Bruschetta V

Spinach Phyllo Triangles V

Deviled Eggs

Goat Cheese Bites

Caprese Skewers V/GF

Mini Vegetable Spring Rolls with Sweet & Sour Sauce

Meatballs- BBQ, Swedish or Marinara

Mini Truffle Fries with roasted garlic and black pepper aioli

Caprese Skewers V/GF

Boursin Stuffed Mushrooms GF

Italian Sausage Stuffed Mushrooms GF

Chicken Satay with Spicy Peanut Sauce

\$48 per dozen

Bacon wrapped Scallops with Maple Sauce GF

Jumbo Shrimp Cocktail GF

Blue Crab Stuffed Mushrooms

Coconut Shrimp with Sweet Orange Chili Sauce GF

Duck bacon & sweet corn Wontons with Thai sweet chili sauce

Seared Yellow Fin Tuna Canapé with Wasabi Cream

Mini Lump Crab Cakes with Cilantro-lime Aioli

Beef Skewers with a chimichurri drizzle GF

Sesame Beef Teriyaki Satay with Spicy peanut drizzle GF

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Signature Displays

Prices are based on one hour of service. Price based per person.

Classic Fruit Display - \$8 V/GF

Beautifully displayed tray of fresh seasonal fruits and berries served with a yogurt dipping sauce.

Vegetable Crudités - \$8 V/GF

Garden-fresh vegetables served with Ranch dipping sauce and seasonal hummus.

Caprese Display - \$9 V/GF

Vine ripe tomatoes with fresh mozzarella and fresh basil with aged balsamic.

Imported & Domestic Cheese Board - \$10

A variety of imported & domestic cheese, dried fruits & nuts, crackers & baguettes.

Mediterranean Display - \$12

Hummus, tabbouleh, sundried tomato tapenade, kalamata olives and feta cheese served with flat bread and pita chips.

Charcuterie Display - \$15

Assortment of artisan cheeses, aged meats, crackers, olives, and pickled vegetables with fresh fruit, and roasted nuts in season. Served with crackers and crostini.

Cold Smoked Salmon Display - \$12

(Serves 25 guests)

Capers, onions, eggs, dill, whipped cream cheese and toast points.

Ginger-Teriyaki Seared Yellow Fin Tuna - \$12 GF

(30 person minimum)

Thinly sliced rare yellow fin tuna served with pickled ginger, wasabi aioli, scallions, on a rice cracker.

Salad Entrées

Available from 11am-3 pm

Salad Entrées Include an Assortment of Warm Rolls with Butter

Classic Caesar Salad - \$16

Crisp romaine lettuce, parmesan cheese, herb croutons tossed in our house-made Caesar dressing.

Traditional Cobb Salad - \$16

Romaine, bacon, hardboiled egg, avocado, tomato, bleu cheese, & bleu cheese dressing.

Strawberry Spinach Salad - \$18

Fresh baby spinach, strawberries, blueberries, crumbled feta, and toasted almonds, served with Lemon poppyseed dressing.

Point Medley - \$20

Seasonal fresh fruit & berries
Choice of chicken salad, tuna salad or cottage cheese

Insalata Caprese - \$18

Layers of vine-ripened tomatoes, fresh basil, and fresh mozzarella, served over a bed of fresh mixed greens drizzled with extra virgin olive oil and aged balsamic glaze.

Roasted Beet Burrata - \$18

Roasted beets, burrata cheese, baby arugula, Dijon champagne vinaigrette.

Add Protein to Your Salad

Chicken - \$6 | Beef - \$11 | Salmon \$10 | Shrimp - \$12

Themed Lunch Buffets

Available from 11 - 3 pm
20% surcharge for groups less than 25 ppl
Priced Per Person

All American Deli Buffet - \$25

Assorted cold cuts of turkey, ham, and shaved prime rib with sliced cheeses, assorted breads with lettuce, tomato and onion, house-made kettle chips, pickles, and condiments.

Potato salad & Coleslaw
Cubed fruit Salad, Cookies and Brownies

Point O' Woods Cook out Buffet - \$27

House salad, Potato salad, Pasta Salad

Choice of Two Meats:

Hamburgers, All-beef hot dogs, bratwurst, BBQ Pulled Pork, or chicken Breast
Assorted toppings and Appropriate Condiments
Baked Beans
Cookies & Brownies

Italian Buffet - \$32

Our signature Caesar salad
Penne Alfredo with Grilled Chicken Breasts
Italian Sausage, Peppers, Onions
Chicken parmesan with house-made marinara
Garlic Bread Sticks
Tiramisu

Lunch Buffet

Available from 11 -3pm

20% surcharge for groups less than 30ppl

*Includes salad bar with two dressings, rolls and whipped butter,
Chef's seasonal vegetable and starch, coffee, and tea service*

Entrée Selections (choose one) - \$30

(Choose Two) - \$32

Adding 3rd entrée option available, please discuss pricing with Event Coordinator.

Chicken Piccata

All-natural chicken breast sautéed in a lemon caper butter sauce with artichokes.

Chicken Marsala

All-natural chicken breast sautéed with mushroom Marsala wine sauce.

Chicken Caprese

All-natural chicken breast topped with fresh mozzarella, tomato & pesto,
finished with balsamic glaze.

Tuscan Chicken

All-natural chicken breast sautéed with creamy spinach and sundried tomato cream sauce.

Oven Roasted Salmon

Oven baked and topped with a lemon dill sauce.

Great Lakes Walleye Almandine

Broiled with almonds and lemon butter.

Spinach and 4 Cheese Ravioli

Ravioli stuffed with baby spinach and roasted garlic mixed with a four cheese
blend of ricotta, mozzarella, parmesan, and pecorino Romano, tossed in our house-made
Pomodoro sauce.

Flank Steak

Marinated flank steak: hand carved, tender thin slices topped with
mushroom bordelaise sauce

All Food & Beverage prices are subject to 6% Sales Tax & 22% Service Charge.

Plated Lunch

Available from 11 - 3pm

Adding additional entrée option available, please discuss pricing with Event Coordinator.

*All entrées include Chef's choice of vegetable and starch,
assorted warm rolls with whipped butter and choice of soup or house salad*

Chicken Piccata - \$32

All-natural chicken breast sautéed in a lemon caper butter sauce with artichokes.

Chicken Marsala - \$32

All-natural chicken breast sautéed with mushroom Marsala wine sauce.

Chicken Caprese - \$32

All-natural chicken breast topped with fresh mozzarella, tomato & pesto,
finished with balsamic glaze.

Tuscan Chicken - \$32

All-natural chicken breast sautéed with creamy spinach and sundried tomato cream sauce.

Cedar Planked Salmon - \$36

Fresh Atlantic salmon, cedar planked, mélange peppercorn crusted,
roasted with a honey-balsamic glaze.

Potato Crusted Lake Superior Whitefish - \$34

Potato crusted and panned-seared, topped with a mango ginger drizzle.

Spinach and 4 Cheese Ravioli

Ravioli stuffed with baby spinach and roasted garlic mixed with a four cheese
blend of ricotta, mozzarella, parmesan, and pecorino Romano, tossed in our house-made
Pomodoro sauce

Chef's Seasonal Risotto - \$26

Creamy risotto with fresh seasonal vegetables.

London Broil - \$32

Tender slices of marinated flank steak grilled to perfection, with house made bordelaise sauce.

Traditional Prime Rib – Market Price

Slow roasted in the English tradition and served with natural Au Jus.

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Plated Dinner

Adding additional entrée option available, please discuss pricing with Event Coordinator.

*All entrées include assorted warm rolls with whipped butter and house salad.
Choice of two dressings. Substitute Caesar Salad- \$2*

Boneless Chicken Breast - \$36

Choice of Picatta, Marsala, Parmigiana, Tuscan
Chefs Choice of Fresh Seasonal Vegetables and Starch

Broiled Great Lakes Walleye - \$42

Finished with a lemon butter sauce and toasted almonds.

Great Lakes Whitefish - \$40

Baked with citrus, scallion butter and lightly dusted with Spanish paprika.

Faroe Island Salmon Fillet - \$42

Oven baked and topped with dill lemon butter sauce.

Chargrilled Pork Chop - \$42

Honey whole grained mustard glazed.

Prime Rib – Market Price

Slow roasted and Herb crusted, served with horseradish and Au Jus

New York Strip - \$48

10 oz. Strip steak with a Bleu cheese herb butter

Filet Mignon - \$52

5oz filet, Mushroom Demi-glance

Maine Lobster Tail (Market Price)

All Food & Beverage prices are subject to 6% Sales Tax & 22% Service Charge.

Duo Plates

Package (choose 1) - \$65

Priced Per Person

All entrées include assorted warm rolls with whipped butter and house salad.

Choice of two dressings. Substitute Caesar Salad- \$2

Filet Mignon & Crab Cake Oscar

Chargrilled 5oz. filet mignon topped with a jumbo Maryland blue crab cake, hollandaise sauce.

Filet Mignon & Chicken Grille

5oz. chargrilled filet mignon with button mushrooms & red wine demi-glace, with a garlic herb rubbed chicken breast.

Filet Mignon & Jumbo Shrimp Scampi

5oz. chargrilled filet mignon topped with jumbo shrimp with garlic sherry butter sauce.

Filet Mignon & Salmon Grille

5oz. chargrilled filet mignon with button mushrooms & red wine demi-glace, chargrilled Faroe Island salmon fillet with dill lemon butter sauce.

Salmon & King Crab Oscar- Market Price

Chargrilled Faroe Island salmon fillet topped with Alaskan king crabmeat, hollandaise.

Filet Mignon & Lobster Tail - Market Price

5oz. chargrilled filet mignon with button mushrooms & red wine demi-glace, 5 oz. lobster tail, drawn butter and fresh lemon.



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Vegetarian Options

Special Dietary Entrées & Vegetarian/Vegan Entrées Available Upon Request.

Vegetarian Entrées

Eggplant Tower

Layers of crispy eggplant, fresh mozzarella, parmesan, marinara, chiffonade basil.

Portabella Mushroom Napoleon

Roasted Portabella mushroom, zucchini, roasted red pepper, crispy eggplant, fresh buffalo mozzarella topped with pomodoro sauce.

Spaghetti Pomodoro

Spaghetti pasta tossed with House-made tomato compote, basil, Parmesan.

Seasonal Creamy Vegetable Risotto

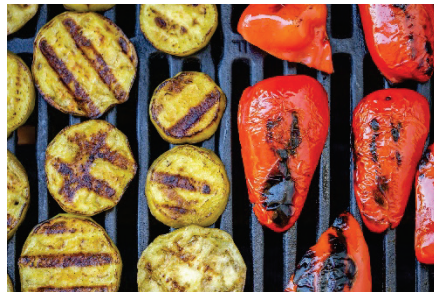
A creamy vegetable risotto filled with fresh seasonal vegetables.

Spinach and 4 Cheese Ravioli

Ravioli stuffed with baby spinach and roasted garlic mixed with a four cheese blend of ricotta, mozzarella, parmesan, and pecorino Romano, tossed in our house-made Pomodoro sauce.

Caprese Pasta

Heirloom cherry tomatoes roasted red peppers, red onions, garlic, pesto, and basil with fresh mozzarella over penne pasta.



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Dinner Buffet

Includes salad bar with two dressings, rolls with whipped butter.

2 selections - \$42 per person / 3 selections - \$45 per person

Chicken Piccata

All-natural chicken breast sautéed in a lemon caper butter sauce with artichokes.

Chicken Marsala

All-natural chicken breast sautéed with mushroom Marsala wine sauce.

Chicken Caprese

All-natural chicken breast topped with fresh mozzarella, tomato & pesto, finished with balsamic glaze.

Tuscan Chicken

All-natural chicken breast sautéed tossed with creamy spinach and sundried tomato cream sauce

Oven Roasted Salmon

Oven baked and topped with dill lemon butter sauce.

Great Lakes Walleye Almandine

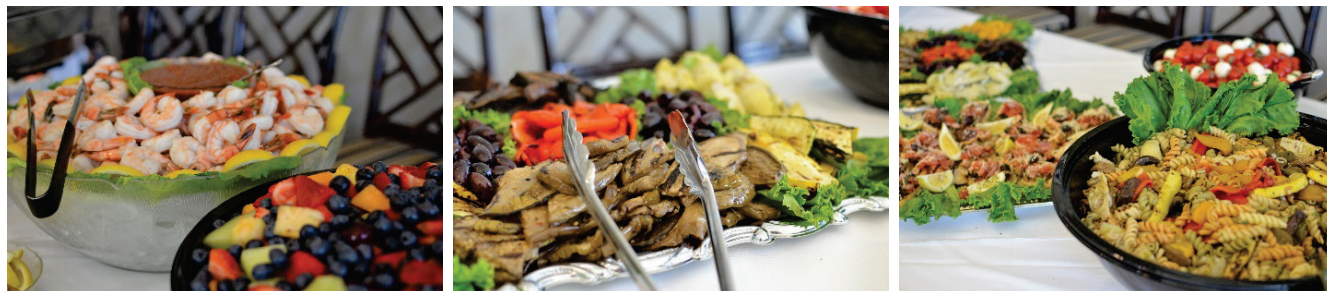
Broiled with almonds and lemon butter.

Spinach and 4 Cheese Ravioli

Ravioli stuffed with baby spinach and roasted garlic mixed with a four-cheese blend of ricotta, mozzarella, parmesan, and pecorino Romano, tossed in our house-made Pomodoro sauce.

Flank Steak

Marinated flank steak: hand carved, tender thin slices topped with mushroom bordelaise sauce.



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Starches & Veggies

*One starch & one vegetable included with entrée for both plated dinner and buffet.
Please select the same starch and vegetable for all entrée selections.*

Starch Choices

Yukon Mashed Potatoes

Roasted Garlic Mashed Potatoes

Boursin Mashed Potatoes

Rosemary Roasted Red-Skin Potatoes

Idaho Baked Potato

Twice Baked Potato

Wild Rice Pilaf

Seasonal Risotto

Seasonal Couscous

Vegetable Choices

Ginger & Honey Glazed Baby Carrots

Green Beans Almandine

Steamed Broccoli

Seasonal Squash Medley

Roasted Asparagus

Roasted Cauliflower

Action Stations

Bring your Buffet to the next level with a chef-attended carving station add-on!

Chef carved and served with silver dollar rolls \$75 Chef Attendant Fee will apply for each of the following stations.

Priced per person

Add-on to Buffet

Or select as a stand-alone dinner with Chefs choice of starch and Vegetable.

Herb Crusted Ribeye of Beef - \$22 add on \$42 stand alone

Served with Au jus and Horseradish Cream
6 oz. serving

Herb Crusted Whole Beef Tenderloin - \$24 add on \$44 stand alone

Served with wild mushroom demi-glace, horseradish cream.
6 oz. serving

Roasted Turkey Breast - \$12 add on \$24 stand alone

Tender and juicy, served with natural pan gravy

Barbeque Beef Brisket - \$18 add on \$ 34 Stand alone

Slow smoked beef brisket with barbeque sauce and jalapeno cornbread

Honey Glazed Ham- \$12 add on \$ 24 stand alone

Honey Dijon mustard sauce, whole grain mustard, and mayonnaise.

Honey Glazed Slow Roasted
Serves approximately 20 people.

Pasta - \$20 per person add on \$ 32 stand alone

A variety of Premium Pasta, two sauces and toppings to include:
Chicken, Sausage, Bacon, Shrimp, Mushrooms, Onions, Spinach, Tomatoes,
Garlic and Crushed red Pepper.



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Desserts

Plated Desserts (Choose One)

Seasonal Cheesecake - \$8

Contact Food & Beverage Manager for seasonal selection.

Ice Cream Cookie Sundae - \$8

A scoop of vanilla bean ice cream with a fresh baked chocolate chip cookie, drizzled in warm chocolate sauce and topped with whipped cream.

Carrot Cake - \$9

Moist layers of carrot cake and cream cheese frosting.

Flourless Chocolate Cake - \$9

Flourless chocolate torte made with a blend of four chocolates and a fresh ganache topping, with whipped cream and fresh fruit.

Strawberry Shortcake (Seasonal) - \$8

Fresh whipped cream layered with freshly made drop biscuits and fresh strawberries.

Pecan Crusted Snowball - \$9

Vanilla bean ice cream ball encrusted in roasted pecan pieces, served on a bed of decadent hot fudge.

Coconut Crusted Snowball - \$9

Vanilla bean ice cream ball encrusted in toasted sweet coconut flakes, served on a bed of decadent hot fudge.

**Cake cutting fee of \$1 per person will be applied to any pastry item brought into the Club.*

Dessert Trays or Bar

Ice Cream Sundae Bar - \$10 pp. (Chef Attended)

Brownies - \$24 per Dozen (Available from 11 -2pm)

Cookies - \$22 per Dozen (Available from 11 -2pm)

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