

Wedding Banquet Menu

15 All Food & Beverage prices are subject to 6.6% Sales Tax & 22% Service Charge. 433



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

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 a wedding can be daunting, but we know how important this day is for you and we're always 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!

Sincerely,

Mike Bredice
Executive Chef

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.



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Plated Dinners

All entrees include assorted warm rolls, whipped butter, house salad and choice of two dressings. Substitute Caesar salad - \$1.50 per person. Adding 3rd entrée option available, please inquire for pricing.

Silver Package

Choose 2 Entrees - \$42 pp

Chicken Piccata

Sautéed in a lemon caper butter sauce with artichokes.

Chicken Marsala

Chicken breast sautéed in a Marsala wine mushroom sauce.

Chicken Caprese

Chicken breast topped with fresh mozzarella, tomato, and pesto, finished with balsamic glaze.

Tuscan Chicken

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

Broiled Great Lakes Walleye

Finished with a lemon butter sauce and toasted almonds.

Great Lakes Whitefish

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

Gold Package

Choose 2 Entrees - \$48

Faroe Island Salmon Fillet

Oven baked and topped with dill lemon butter sauce.

Chargrilled Pork Chop

Honey whole grained mustard glazed.

Prime Rib

6oz. cut of Slow roasted and Herb crusted Prime rib, served with horseradish and Au Jus.

New York Strip

10 oz. Strip steak with a Bleu cheese herb butter

Filet Mignon

5oz filet, Mushroom Demi-glace

Maine Lobster Tail

(Market Price)

Platinum Package Choose 1 Entree - \$65 pp

Filet Mignon & Crab Cake Oscar -Market Price

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

Filet Mignon & Chicken Grille

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

Filet Mignon & Jumbo Shrimp Scampi

5oz. chargrilled filet mignon topped with three jumbo shrimp scampi, and garlic sherry butter sauce.

Filet Mignon & Salmon Grille

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

Salmon & King Crab Oscar

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

Filet Mignon & Lobster Tail- Market Price

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

Special Dietary Entrées & Vegetarian/Vegan Entrées Available Upon Request

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Vegetarian Entrees

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

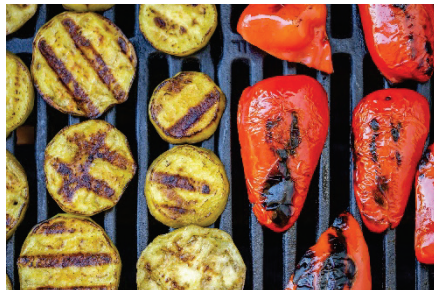
A creamy vegetable risotto filled with fresh seasonal vegetables.

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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Carving Stations

*All carving stations subject to \$150 Chef Attendant fee
for 1 hour of service*

Priced per person

Ad-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.



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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**
- Wild Mushroom Risotto**
- Parmesan Risotto**
- Seasonal Risotto**
- Roasted Tomato & Almond Couscous**

Vegetable Choices

- Ginger & Honey Glazed Baby Carrots**
- Green Beans Almandine**
- Steamed Broccoli**
- Summer Squash Medley**
- Haricot Verts with Julienne Carrots**
- Roasted Asparagus**
- Roasted Cauliflower**

Late Night Action

\$15 per person

Prices are based on one hour of service.

Choose 1

Burger Sliders

Mini burgers with cheddar cheese, grilled onions, pickles and our special sauce

Pulled Pork Sliders

Smoked pulled pork with Carolina BBQ sauce topped with coleslaw and grilled onions

Margherita Flatbread

House marinara, roma tomatoes, fresh mozzarella, basil, and balsamic drizzle

Loaded Fries

Cheddar cheese, smoked bacon, tomato, Jalapeno and scallions

Poutine Fries

French fries and cheese curds topped with a brown gravy



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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.

A fee of \$1 per person will be applied to any dessert items brought into the Club.