

NEW ERA GOLF OUTING MENU

***IMPRESS YOUR GUESTS WITH AN EVENT
AT ONE OF OUR NEW ERA GOLF FACILITIES!***

Our New Era Golf facilities offer unparalleled customer service and a wide variety of amenities at an affordable price. We host a great variety of corporate events each year making our facilities the popular choice in the Columbus area. Whether you plan on a large charity event or a small group of guys on a Sunday afternoon, we strive to deliver 100% satisfaction. Our goal is to make your event a success!

For special events that leave a lasting impression, each one of our New Era facilities has a unique allure. From quaint to grand-scale celebrations, we bring every event a dedicated focus and unbridled enthusiasm.

We are fully committed to providing you and your guests with a wonderful experience from start to finish. Our talented Chefs will create the perfect menu for you and delight your guests with their culinary expertise. We pride ourselves on our dedication to hospitality and attention to detail!

*Visit NewEraGolf.com for more information,
or find course-specific contact information below:*



Golf Club of Dublin
5805 Eiterman Road
Dublin, OH 43016
(614) 792-3825



Royal American Links
3300 Miller Paul Road
Galena, OH 43021
(740) 965-1215



Bent Tree Golf Club
350 Bent Tree Rd
Sunbury, OH 43074
(740) 965-5140



New Albany Links
7100 New Albany Links Drive
New Albany, OH 43054
(614) 855-8532



Glenross Golf Club
231 Club House Dr
Delaware, OH 43015
(740) 657-3752

OUTING AND BANQUET OPTIONS

New Era Golf

Breakfast Options

(All served with iced tea)

BRUNCH - \$20

Choice of one Salad

The Manor Salad *served with a strawberry poppy seed dressing*

Chopped BLT Salad *served with bacon vinaigrette*

Traditional Caesar Salad

Wedge Salad

Choice of one Display

Seasonal Fresh Fruit

Vegetable crudité *with chipotle ranch*

Import and Domestic Cheese and crackers

Choice of 2 Entrees

Scrambled Eggs with either Sausage or Bacon

Warm Waffles with Maple Syrup

French toast with Syrup and Powdered Sugar

Smoked Salmon Display (cold)

Carved Virginia ham with a pineapple chutney

Lemon and Garlic rosemary grilled chicken

Brunch Includes:

Chilled Juices

Assorted Breakfast Pastries

Vegetable Du Jour

Chefs Choice of Potato

Assortment of Desserts

New Era Golf



Coffee, Juice and Bagels- 6.5

Our freshly brewed coffee and tea with an assortment of cream and flavorings
Assortment of Bagels and flavorings of cream cheese

Continental Breakfast-9.5

Scones
Cinnamon Rolls
Muffins
Fruit Salad
Chilled Juices
Coffee and Tea


Sunrise Buffet-14



Scrambled Eggs
Pepper and Onion Potatoes
Bacon
Sausage
Fresh Fruit
Assorted Pastries
Chilled Juices
Coffee & Tea

Omelet Station Add-on-5

Build your own omelet with a chef attended station
Choose from a variety of fillings



Lunch and Dinner Options

(All served with iced tea)

Off The Grill-10

Choice of Burger, Bratwurst, Hotdog, Grilled Chicken, or Andouille Sausage
Assortment of Condiments, Bag of Chips, Cookie

Box Lunch-12

Choice of Two

Roast Beef Sandwich

Sliced Turkey Sandwich

Ham and Cheese Sandwich

Grilled Chicken Caesar Wrap:

romaine lettuce, parmesan cheese and crotons served with Caesar dressing

Vegetable Wrap:

grilled assortment of seasonal vegetables

Box Lunches comes with:

Individually-wrapped Condiments, Potato Chips, Candy Bar, Seasonal Whole Fruit, Napkins

Deli Buffet-14.5

Roasted Turkey Breast, Roast Beef, Honey Cured Ham, Assorted Deli Cheeses

Pasta Salad, Cole Slaw, Pickle Spears, Tomatoes, Onions, Potato Chips

A Selection of Breads and Rolls, Condiments

Fresh Baked Cookies & Brownies

Pizza Buffet-15

Assorted Pizzas

Tossed Salad

Bread Sticks, Fresh Baked Cookies & Brownies

Picnic Buffet-17

Hamburgers, BBQ Grilled Chicken, Bratwurst with Onions and Peppers

Baked Beans and Condiments

Pasta Salad, Cole Slaw, Vegetable Salad

Tomato, Lettuce and Red Onion, Pickle Spears, Potato Chips

Rolls and Condiments

Fresh Baked Cookies & Brownies

Taste of the South-17

Smoked Pulled Pork
Grilled Chicken Breast
Creamy Mac & Cheese
Mixed Vegetables
Mixed Greens Salad
A Selection of Breads and Rolls, Condiments
Fresh Baked Cookies & Brownies

Italian Feast-17

Penne Pasta
Chicken Alfredo
Marinara with meatballs
Roasted Zucchini, Red Onions, Mushrooms and Roasted Red Peppers
Caesar Salad
Dinner Rolls
Chocolate Trifle

Layers of chocolate cream pudding, brownies, whipped cream and chocolate chips

Mexican Fiesta-17

Fajita Beef and Chicken
Sautéed Onions and Peppers
Refried Beans
Spanish Rice
Pico De Gallo, Sour Cream, Mixed Cheese
Lettuce, Tomatoes, Salsa, Flour Tortillas
Chocolate Cake

Eagle Buffet-19

Chicken Marsala
Italian Sausage & Peppers
Penne Rigate with Marinara Bake
Traditional Tossed Salad
Oven Roasted Potatoes
Freshly Baked Focaccia
Assorted Desserts

Whole Hog BBQ -19

Whole Hog cooked for 12 hours over cherry firewood

Sweet Carolina Vinegar and New Era Original BBQ

BBQ Chicken Breast

Smoked BBQ Baked Beans

Macaroni and Cheese

Cole Slaw

Assorted Desserts

Off The Smoker-23

Smoked Brisket

Chicken Quarters

Wild Rice

Roasted Corn on the Cob

Tomato and Cucumber Salad

Tossed Salad

Rolls

Assorted Desserts

Mulligan Buffet-23

Dry-Rubbed, Roasted Tri-Tip *with horseradish and pan jus*

Roasted Turkey *with cranberry sauce*

Mashed Potatoes and Gravy

Oven Roasted Vegetables

Tossed Salad with Tomatoes, Cucumbers, Croutons, Onions and Assorted Dressings

Selection of Cakes

The California Barbecue-25

Mesquite Barbecued Baby Back Pork Ribs

Garden Herb-Marinated Chicken Breast

Rope Andouille Sausage

Caesar Salad

Choice of Starch

Choice of Vegetable

Selection of Cakes

Surf and Turf-30

New York Strip *Steak with sautéed onions and peppers*

Shrimp Scampi

Grilled Chicken Breast

Twice Baked Potato Bake

Ratatouille

Mixed Green Salad

Feta Cheese, red onion, cranberries, candied walnuts

Gourmet Cheesecakes



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BUILD YOUR OWN BUFFET

(Served with house bread, butter and iced tea)

- ONE ENTRÉE SELECTION – 18**
- TWO ENTRÉE SELECTIONS – 21**
- THREE ENTRÉE SELECTIONS – 24**

Salad

(Select One)

Mixed Greens Salad

Feta Cheese, candied walnuts, cranberries, red onion

Traditional Caesar Salad

croutons, parmesan cheese, romaine lettuce

Tossed Salad

red onion, tomato, carrot and shredded cheddar cheese

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Entrees

(Select One, Two or Three)

CHICKEN OPTIONS

Chicken Diane

*chicken breasts with sautéed onions and mushrooms,
with an herb, lemon and brandy sauce*

Bruschetta Chicken

*chicken breaded with panko and herbs,
topped with pico and mozzarella provolone cheese blend*

BBQ Marmalade Chicken

grilled chicken breast with a tangy BBQ and orange marmalade glaze

Cilantro Lime Chicken

*chicken marinated in lime, tequila and cilantro;
grilled and topped with a reduction of cilantro lime sauce*

Chicken Cordon Blue

*chicken breaded with panko topped with smoked honey ham and swiss cheese,
broiled until golden brown*

Almond Crusted Chicken with a Strawberry reduction

chicken breaded with an almond crust topped with a strawberry jalapeno sauce

Chicken Alfredo

traditional Alfredo with grilled chicken

Rosemary and Garlic Roasted Lemon Chicken

grilled and baked with lemon and rosemary

Apple-Brie and Cranberry Chicken

chicken breast stuffed with cranberry, Brie and diced apples

Chicken or Eggplant Parmesan

BEEF & PORK OPTIONS

Meatballs with Marinara

penne, meatballs with marinara served as a bake and smothered with mozzarella cheese

Sausage and Beef Lasagna

house made lasagna with ricotta, marinara and mild Italian sausage

Country Fried Steak

tenderized cube steak coated with seasoned flour and pan-fried

Flat Iron Steak with Onions and Mushrooms

seared steak with sautéed mushrooms and onions

Beef Stroganoff

thinly sliced beef sautéed and mixed with onions, mushrooms, sour cream and herbs, and served on a bed of egg noodles

Meatloaf

our own special recipe made with fresh ground beef, pork, onions, green peppers and seasonings, and topped with our special sauce

Asian Salisbury Steaks

a spin on the traditional, with Asian seasonings of ginger, chili and green onions, topped with an Asian glaze

Stuffed Shells Bolognese

jumbo pasta shells with rich beef tomato sauce, ricotta, mozzarella and provolone

Cider Braised Pork Chops

pork chops slow braised in apple cider, topped with an apple gravy

Ohio Roasted Apple Cider Pork Loin

braised for 24 hours then oven roasted with an apple gravy

SEAFOOD OPTIONS

Blackened Catfish with a "Spicy" Queso Sauce

*seasoned with our in house blacking rub, seared,
then topped with our house made queso*

Catfish Pecan with a Lemon Dill Sauce

*breaded with a seasoned pecan crust, fried,
then topped with a drizzle of our lemon dill sauce*

Broiled Tilapia Parmesan

*seasoned Tilapia topped with a mixture of parmesan cheese, butter,
mayonnaise and lemon juice; broiled until golden brown*

Herb-Crusted Tilapia with a Chimichurri Sauce

fried panko and herb mixture topped with a chimichurri sauce

Tilapia Scampi

baked Tilapia, topped with a white wine and butter sauce

Cod with an Italian Crumb Topping

cod topped with an Italian lemon crust, then baked until tender



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VEGETARIAN OPTIONS

Stuffed Mushroom

*a portobello mushroom cap stuffed with artichoke hearts
and finished with a balsamic reduction*

Vegetable Pasta Bake

*sautéed zucchini, squash, onions, mushrooms, tomatoes and peppers
tossed in our house marinara and penne topped with provolone cheese*

Roasted Portabella Mushroom

*marinated with a tangy vinaigrette, roasted until tender
and garnished with feta cheese*

Quinoa and Black Beans

a mix of quinoa, black beans, peppers, corn and spices

Sides

(Select Two)

Garlic Red Skin Parmesan Mashed Potatoes

Chive and Roasted Garlic Whipped Potatoes

Garlic and Rosemary Roasted Red Skinned Potatoes

Twice Baked Potato Bake

Whipped Sweet Potato Soufflé

Confetti Rice Pilaf

Mac & Cheese

Wild Rice

Green Bean Amandine

Oven Roasted Vegetables

Maple Glazed Baby Carrots

Brussels sprouts

Asparagus

Ratatouille