




# NEW ERA GOLF

## Outing & Banquet Menu Options

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!

<p><b>Breakfast Menus</b>  <b>Pricing listed below</b>  <i>Prices do not included tax &amp; gratuity.</i></p>	<p><b>Brunch Menu</b>  <b>\$20 per person</b>  <i>Prices do not included tax &amp; gratuity.</i></p>	<p><b>Boxed Lunch Menu</b>  <b>\$12 per person</b>  <i>Prices do not included tax &amp; gratuity.</i></p>
<p><b>Coffee, Juice &amp; Bagel</b>  <b>Cost: \$6.50 per person</b></p> <p>Our freshly brewed coffee and tea with an assortment of bagels, jams and cream cheese.</p> <p><b>Continental Breakfast</b>  <b>Cost: \$9.50 per person</b></p> <ul style="list-style-type: none"> <li>• Pastries</li> <li>• Baked Goods</li> <li>• Fresh Fruit Salad</li> <li>• Chilled Juices</li> <li>• Coffee and Tea</li> </ul> <p><b>Sunrise Buffet</b>  <b>Cost: \$14.00 per person</b></p> <ul style="list-style-type: none"> <li>• Scrambled Eggs</li> <li>• Pepper &amp; Onion Potatoes</li> <li>• Bacon &amp; Sausage</li> <li>• Fruit Salad</li> <li>• Assorted Pastries</li> <li>• Chilled Juices</li> <li>• Coffee &amp; Tea</li> </ul>	<p><b>Brunch Includes:</b></p> <ul style="list-style-type: none"> <li>• Served with Iced Tea</li> <li>• Chilled Juices</li> <li>• Assorted Pastries</li> <li>• Vegetables Du Jour</li> <li>• Chef's Choice of Potato</li> <li>• Assortment of Desserts</li> </ul> <p><b>Choice of Salad</b>                      The Manor Salad served with a strawberry poppy seed dressing Chopped BLT Salad served with creamy ranch Traditional Caesar Salad</p> <p><b>Choice of 2 Entrees</b>                      Scrambled Eggs with either Sausage or Bacon Warm Waffles with Maple Syrup French Toast with Syrup and Powdered Sugar Smoked Salmon Display (cold) Carved Ham with a pineapple chutney Lemon and Garlic rosemary grilled chicken.</p>	<p><b>Boxed Lunch</b>  <b>Choice of Two</b></p> <ul style="list-style-type: none"> <li>• Roast Beef Sandwich</li> <li>• Turkey Sandwich</li> <li>• Ham Sandwich</li> <li>• Grilled Chicken Wrap</li> <li>• Vegetable Wrap</li> </ul> <p><i>Each box lunch also includes: individually wrapped condiments, potato chips, dessert &amp; napkins.</i></p> <p><i>Vegetable Wrap includes a grilled assortment of seasonal vegetables.</i></p> 



# DINNER MENU OPTIONS

*Prices do not include tax & gratuity*

## Off The Grill

**Cost: \$10.00 per person**

Choice of Burger, Bratwurst, Hotdog, or Deli Sandwich  
Assortment of Condiments, Bag of Chips, Cookie

## Deli Buffet

**Cost: \$14.50 per person**

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

**Cost: \$15.00 per person**

- Pepperoni
- Cheese
- Sausage & Banana Peppers
- Buffalo Chicken
- So Many More!
- Gard Salad
- Garlic Bread Sticks, Fresh Cookies & Brownies

## Picnic Buffet

**Cost: \$17.00 per person**

- Hamburgers, BBQ Chicken Quarters
- Bratwurst w/ Onions & Peppers
- Baked Beans, Pasta Salad & Garden Salad
- Tomato, Lettuce, Red Onion
- Pickle Spears, Potato Chips
- Buns & Condiments
- Fresh Baked Cookies & Brownies

## Taste of South

**Cost: \$17.00 per person**

- Dry Rub Pulled Pork
- Grilled BBQ Chicken Quarters
- Creamy Mac & Cheese
- Cole Slaw
- Garden Salad
- Selection of Buns, Rolls, Condiments
- Fresh Baked Cookie & Brownies

## Italian Feast

**Cost: \$17.00 per person**

- Penne Pasta
- Chicken Alfredo
- Marinara with meatballs
- Caesar Salad
- Garlic Bread
- Chocolate Trifle

## Mexican Fiesta

**Cost: \$17.00 per person**

- Fajita Steak and Chicken
- Sautéed Onions and Peppers
- Refried Beans
- Spanish Rice
- Pico De Gallo, Sour Cream, Mixed Cheese
- Lettuce, Tomatoes, Flour Tortilla
- Chips & Salsa
- Cinnamon Sugar Chips

## Eagle Buffet

**Cost: \$19.00 per person**

- Chicken Marsala
- Italian Sausage & Peppers
- Penne Rigate w/ Marinara Bake
- Garden Salad
- Roasted Potatoes
- Baked Focaccia
- Assorted Desserts

## Off The Smoker

**Cost: \$23.00 per person**

- Brisket
- Dry Rub Pulled Pork
- Grilled BBQ Chicken Quarters
- Mac & Cheese
- Tomato & Cucumber Salad
- Baked Beans
- Garden Salad
- Selection of Buns/Rolls, Condiments, Cookies & Brownies.

## Mulligan Buffet

**Cost: \$23.00 per person**

- Dry-Rubbed Tri-Tip with horseradish and pan jus.
- Roasted Turkey with cranberry sauce
- Mashed Potatoes & Gravy
- Oven Roasted Vegetables
- Garden Salad
- Selection of Cakes





# BUILD YOUR OWN BUFFET

One Entrée \$18 | Two Entrees \$21 | Three Entrees \$24

*Served with house bread, butter & iced tea*

## Chicken Options

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

**Tuscan Chicken:** Baked parmesan crusted chicken garnished with tomato caper relish & Balsamic glaze

**Balsamic Wild Mushroom Chicken:** Balsamic marinated boneless chicken breast with sautéed wild mushrooms and fresh herbs

**Tequila Cilantro Lime Chicken:** Chicken marinated in lime, tequila and cilantro; grilled and topped with a reduction of cilantro lime sauce

**Chicken Marsala:** Boneless chicken breast sautéed with fresh garlic, herbs & mushroom in a marsala wine 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

## Salad Options (Select One)

**Mixed Greens Salad:** Feta Cheese, candied walnuts, dried cranberries, red onion

**Traditional Caesar Salad:** croutons, parmesan cheese, romaine lettuce

**Garden Salad:** red onion, tomato, cucumber and shredded provolone

## Side Options (Select Two)

Garlic Red Skin Parmesan Smashed Potatoes  
Chive and Garlic Whipped Potatoes  
Garlic and Rosemary Roasted Red Skin Potatoes  
Loaded Mashed Potatoes  
Whipped Sweet Potato  
Mac & Cheese  
Rice Pilaf  
Green Bean Almondine  
Oven Roasted Vegetables  
Maple Glazed Baby Carrots  
Brussels sprouts with caramelized onions & bacon  
Asparagus





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*Served with house bread, butter & iced tea*

## 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

**Sliced Beef Au Ju:** Seasoned roasted tender eye of round served with horseradish & Au Ju

**6oz Sirloin Filet with Onions & Mushrooms**  
Seared steak with sautéed mushrooms & onions (additional \$2 per person)

**Beef and Vegetable Kabobs**  
Marinated skewered sirloin with fresh vegetables, grilled to perfection (additional \$2 per person)

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

**Mama's Pot Roast:** Slow roasted pot roast with carrots, celery, onions & redskin potatoes (includes only 1 side)

**Stuffed Shells Bolognese:** jumbo pasta shells with rich beef tomato sauce, ricotta, mozzarella and provolone

**Ohio Roasted Apple Cider Pork Loin:** braised for 24 hours then oven roasted with an apple gravy

## Seafood Options

**Bourbon Glazed Salmon:**  
Exactly the way it sounds (additional \$2 per person)

**Broiled Tilapia Parmesan:** Baked parmesan crusted Tilapia garnished with lemon Aioli;

**Baked Herb Tilapia:** Topped with a white wine herb sauce.

## Vegetarian Options

**Stuffed Mushroom:** 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

**Portabella Napoleon:** Sliced zucchini, squash, onion, tomato and red pepper layered onto a crisp portabella, topped with red sauce and provolone

**Stuffed Peppers:** Chefs choice veggies

CONTACT US

