




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

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

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

