



BANQUET 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

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 creamy ranch*
Traditional Caesar Salad

Choice of one Display

Seasonal Fresh Fruit
Vegetable crudité *with chipotle ranch*
Local Farm Fresh 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 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

(Prices do not include tax and gratuity)

Coffee, Juice and Bagels- 6.5

Our freshly brewed coffee and tea with an assortment of bagels, jams and cream cheese

Continental Breakfast-9.5

Pastries
Baked Goods
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

(Prices do not include tax and gratuity)

Box Lunch-12

Choice of Two

Roast Beef Sandwich

Sliced Turkey Sandwich

Ham Sandwich

Grilled Chicken Caesar Wrap

Vegetable Wrap:

grilled assortment of seasonal vegetables

Box Lunches comes with:

Individually-wrapped Condiments, Potato Chips, Dessert, Napkins

Off the Grill-10

Choice of Burger, Bratwurst, Hotdog or Grilled Chicken

Assortment of Condiments, Bag of Chips, Cookie

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

Garden Salad

Bread Sticks, Fresh Baked Cookies & Brownies

Picnic Buffet-17

Hamburgers, BBQ Grilled Chicken, Bratwurst with Onions and Peppers

Baked Beans, Pasta Salad and Garden Salad

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

Buns and Condiments

Fresh Baked Cookies & Brownies

(Prices do not include tax and gratuity)

Taste of the South-17

Smoked Pulled Pork
Grilled BBQ Chicken Breast
Creamy Mac & Cheese
Cole Slaw
Garden Salad
A Selection of Buns and Rolls, Condiments
Fresh Baked Cookies & Brownies

Italian Feast-17

Penne Pasta
Chicken Alfredo
Marinara with meatballs
Roasted Zucchini, Red Onions, Mushrooms and Cherry Tomatoes
Caesar Salad
Garlic Bread
Chocolate Trifle

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

Mexican Fiesta-17

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

(Prices do not include tax and gratuity)

Eagle Buffet-19

Chicken Marsala
Italian Sausage & Peppers
Penne Rigate with Marinara Bake
Garden Salad
Oven Roasted Potatoes
Freshly Baked Focaccia
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

Surf and Turf-30

New York Strip *Steak with sautéed onions and peppers*
Shrimp Scampi
Grilled Chicken Breast
Twice Baked Potato
Chefs Choice Vegetables
Mixed Green Salad
Feta Cheese, red onion, cranberries, candied walnuts
Gourmet Cheesecakes

(Prices do not include tax and gratuity)

BUILD YOUR OWN BUFFET

Served with house bread, butter and iced tea

Salad

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

Sides

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

Entrees

Select One, Two or Three

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*

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

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 and Mushrooms

(Additional \$2 per person)

seared steak with sautéed mushrooms and onions

Beef and Vegetable Kabobs

(Additional \$2 per person)

Marinated skewered sirloin with fresh vegetables, grilled to perfection

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

(Only Includes 1 side)

Slow roasted pot roast with carrots, celery, onions & redskin potatoes

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

(Additional \$2 per person)

Exactly the way it sounds

Broiled Tilapia Parmesan

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

Tilapia Scampi

baked Tilapia, topped with a white wine and butter 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

Quinoa and Black Beans

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

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

(Prices do not include tax and gratuity)