

GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

GOLDEN GLOW PLATED MENU OPTIONS

(25 GUEST MINIMUM; MAXIMUM OF 150 GUESTS)*

Plated dinner includes house salad, choice of two side dishes, and fresh baked rolls.

SILVER ENTRÉES - 1 Entrée \$28 per Guest | Combination \$30 per Guest

- Grilled Ribeye
Topped with Herb
Butter Sauce
- Classical Salisbury Steak
Spiced with Onion,
Green Pepper, and
Garlic Finished in a Rich
Red Wine Demi-Glaze
- Creamy Dijon and Lemon
Chicken Fettuccine
- Chicken Breast
Rubbed with Garlic and
Shredded Parmesan
- Apple and Cognac
Braised Pork Loin
- Garlic and Herbed
Baked Alaskan Pollock
Bathed with Butter
and Chardonnay
- Tuscan Tri-Color Tortellini
in a Roasted Garlic
and Olive Red Sauce

GOLD ENTRÉES - 1 Entrée \$32 per Guest | Combination \$34 per Guest

- Flank Steak Marinated in
Molasses and Cracked
Black Pepper Served
with Bacon Demi-Glaze
- Oven Roasted Beef
Top Round with Garlic
and Herbs Served with
Classical Au Jus
- Chevre, Spinach, and
Exotic Mushroom
Stuffed Chicken Breast
with Garlic Butter
- Maple and Balsamic
Glazed Chicken Breast
- Black Sesame Teriyaki
Spiced Pork Tenderloin
- Black Pepper and Brown
Sugar Baked Salmon
Topped with Pear and
Ginger Chutney
- Alaskan Cod Crusted with
Mild Horseradish,
Topped with Blueberry
Thyme Butter
- Pasta with Artichokes,
Spinach, Mushrooms
in a Basil Cream
- Mushroom Ravioli
in Garlic Cream

PLATINUM ENTRÉES - 1 Entrée \$38 per Guest | Combination \$40 per Guest

- Black Pepper & Pink
Sea Salt Rubbed Strip
Loin with Cabernet and
Mushroom Reduction
- London Broil - Braised
Beef with Brandy, Garlic
and Rosemary Served
with Horseradish Cream
- Classical Chicken
Breast Marsala with
Caramelized Mushrooms
and Marsala Cream
- Airline Chicken Stuffed
with Bacon, Coarse Grain
Mustard, and Finished
with Avocado Butter
- Maple Grilled Pork
Tenderloin with Candied
Pecan Cream
- New Orleans Style Mahi
Mahi Cajun Rubbed and
Served with Pico de Gallo
- Creamy Rich Seafood
Risotto with Roasted
Garlic and Parmesan
- Linguini with Balsamic,
Olive Oil, Pesto, and
Herb Grilled Vegetables

DESSERT - Add \$4 per Guest

- French Vanilla
Bean Cake
- Dark Chocolate
Raspberry Cake
- Cheesecake with
Cherry Topping

SIDES

- Herb Roasted Redskins
- Classic Scalloped Au
Gratin Redskins
- Mashed Yukons
and Gravy
- White Cheddar Crushed
Redskin Potatoes
- Herbed White
and Wild Rice
- Lemon White
and Wild Rice
- Homemade Macaroni
and Cheese
- Basil and Thyme
Soft Polenta with
Parmesan Cheese
- Green Beans Almondine
- Oven Roasted
Vegetables with
Garlic and Thyme
- Broccoli with
Pesto Butter
- Olive Oil Roasted
Zucchini and
Yellow Squash
- Corn O'Brien
- Honey Tarragon
Glazed Carrots
- Ratatouille with
Fresh Herbs
- Sugar Snap Peas with
Sweet Red Peppers



THE TRI-CITIES PREMIER
full service
BANQUET FACILITY



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*Prices subject to a 20% service charge and 6% sales tax.

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.