



THE TRI-CITIES PREMIER
full service
BANQUET FACILITY

the knot
BEST OF WEDDINGS
2020

WEDDINGWIRE
COUPLES' CHOICE
AWARDS®
★★★★★
2021

2950 South Graham Road
Saginaw, MI 48609
M-52 and Swan Creek

www.goldenglow.com
info@goldenglow.com
989-781-2120

V072621

GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

MENU

SILVER $26

Price Includes Two (2) Entrées, Two (2) Starches, Two (2) Vegetables and Four (4) Gold Salads Accompanied with Whipped Butter and Warm Rolls

ENTRÉES-SELECT ANY TWO (2)

- Tender Beef Tips in Dijon Cheddar Cream with Onions and Mushrooms
- Classical Salisbury Steak Spiced with Onion, Green Pepper, and Garlic Finished in a Rich Red Wine Demi-Glace
- Creamy Dijon and Lemon Chicken Fettuccine
- Bone-in Chicken Rubbed with Garlic and Shredded Parmesan
- Sautéed Bone-in Chicken with Cranberry Apple Relish
- Grape and Merlot Grilled Bone-in Chicken with Herbs
- Hawaiian Style Smoked Ham with Pineapple Ginger Soy Glaze
- 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 $30

Price Includes Two (2) Entrées, Two (2) Starches, Two (2) Vegetables and Four (4) Gold Salads Accompanied with Whipped Butter and Warm Rolls

Δ - Denotes carved items, live carving is $50 per buffet line

ENTRÉES-SELECT ANY TWO (2)

- Flank Steak Marinated in Molasses and Cracked Black Pepper Served with Bacon Demi-Glace Δ
- Szechuan Rubbed Butt Tender of Beef, Served with a Garlic Ginger Glaze Δ
- Classical French Beef Bourguignon - Tender Tips of Beef Slow Braised with Bacon, Mushrooms, Onions and Potatoes in a Rich Red Wine Sauce
- Oven Roasted Beef Top Round with Garlic and Herbs Served with Classical Au Jus Δ
- Chèvre, Spinach, and Exotic Mushroom Stuffed Chicken Breast with Garlic Butter
- Pecan Crusted Chicken Cutlets with Pear and Blue Cheese
- Raspberry and Pesto Rubbed Chicken Breast
- Maple and Balsamic Glazed Chicken Breast
- Rosemary and Lavender Pork Tenderloin with Blueberry Syrup*
- Black Sesame Teriyaki Spiced Pork Tenderloin*
- Slow Roasted Ancho Pork Loin on a Bed of Red Beans and Rice, Finished with Avocado Salsa Verde*
- Black Pepper and Brown Sugar Baked Salmon Topped with Pear and Ginger Chutney
- Alaskan Cod Crusted with Mild Horseradish, Topped with Blueberry Thyme Butter
- Creamy Rich Risotto with your choice of Roasted Garlic, Parmesan and Exotic Mushrooms or Spinach, Artichoke and Feta
- Pasta with Artichokes, Spinach, Mushrooms in a Basil Cream
- Mushroom Ravioli in Garlic Cream
- Exotic Mushroom Strudel with Cranberry Balsamic Glaze
- Short Rib with Garlic and Herb Seasoning Braised in Red Wine Served with Au Jus



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

All prices subject to an 18% service charge and 6% sales tax.





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PLATINUM $35

Price Includes Two (2) Entrées, Two (2) Starches, Two (2) Vegetables
and Four (4) Gold Salads Accompanied with Whipped Butter and Warm Rolls

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ENTRÉES-SELECT ANY TWO (2)

- Black Pepper and Pink Sea Salt Rubbed Strip Loin with Cabernet and Mushroom Reduction Δ
- London Broil - Braised Beef with Brandy, Garlic and Rosemary Served with a Horseradish Cream Δ
- Texas Style, Michigan Cherry Wood Slow Roasted Braised Beef Brisket Rubbed with Southern Spices and Served with Cherry Barbeque Sauce
- Asian Style Slow Braised Beef Short Ribs
- Rosemary and Herb Rubbed Airline Chicken Breast with Blackberry Brie Sauce
- Classical Chicken Breast Marsala with Caramelized Mushrooms and Marsala Cream
- Airline Chicken Stuffed with Bacon, Coarse Grain Mustard, and Finished with Avocado Butter
- Hickory Smoke Kissed Pork Tenderloin with Creole Mustard and Lobster Sauce*
- Maple Grilled Pork Tenderloin with Candied Pecan Cream*
- New Orleans Style Mahi Mahi Cajon Rubbed and Served with Pico de Gallo
- Creamy Rich Seafood Risotto with Roasted Garlic and Parmesan
- Salmon Coulibiac - North Atlantic Salmon Layered with Mushroom and Saffron Rice, Baked in Puff Pastry and Served with Champagne Dill Cream Δ
- Crab and Herb Stuffed Lemon Sole with Cognac Lobster Cream
- Potato and Exotic Mushroom Hash with Spinach and Artichoke
- Linguini with Balsamic, Olive Oil, Pesto, and Herb Grilled Vegetables
- Sea Salt Baked Eggplant Layered with Artichokes, Tomatoes, Spinach, Fresh Mozzarella, and Drizzled with Olive Oil and Balsamic

GOLD SALADS

(CAN BE ADDED TO ANY MENU)

- Classic Caesar
- Fresh Organic Greens, Seasonal Fruit and Raspberry Balsamic Vinaigrette
- Spinach with Peppered Chèvre and Port Wine Balsamic Dressing
- Asian Mixed Greens Salad with Honey Sesame Vinaigrette
- Tossed Salad with a Trio of Dressings
- Roasted Orange and Cranberry Salad
- Organic Mixed Greens with Michigan Cherry Walnut Vinaigrette or Apple Walnut Balsamic
- Traditional Macaroni Salad
- Tri-Color Pasta Salad with Tortellini
- Red Bliss Potato Salad



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PLATINUM SALADS

(INCLUDED WITH PLATINUM ENTREES; CAN BE SUBSTITUTED WITH SILVER AND GOLD ENTREES BUT SURCHARGE WILL APPLY)

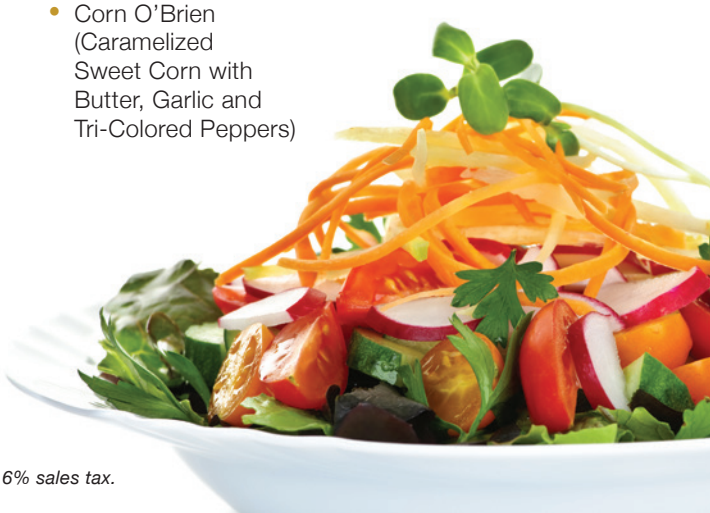
- Marinated Mozzarella and Fresh Tomato with Basil Oil and Balsamic
- Roasted Red Skin Potatoes with Passion Fruit Vinaigrette
- Greens with Grilled Corn, Smoked Whitefish and Blackberry Dressing
- Julienne of Apple, Brie, Michigan Morel Mushroom Vinaigrette and Organic Mixed Greens
- Michigan Smoked Whitefish, Peaches and Plum Vinaigrette
- Sesame Ginger Marinated Carrot and Kale Slaw
- Greek Salad with a Lemon Herb Vinaigrette, Tomato, Grilled Artichokes, Feta, and Olives
- Spinach with Grape Chèvre and Merlot Vinaigrette
- Peppered Brie, Toasted Macadamia Nuts, and Strawberry Orange Vinaigrette on Mixed Greens
- Mixed Greens, Goat Cheese, Cranberry Orange Vinaigrette and Dried Cranberries
- Romaine, Mandarin Oranges, Strawberries, Grapes, with a Poppyseed Vinaigrette

STARCHES

- Herb Roasted Red Skins
- White Cheddar Crushed Red Skin Potatoes
- Classic Scalloped Au Gratin Redskins
- Almond Couscous
- Homemade Macaroni and Cheese
- Smashed New Potato with Roasted Garlic and Caramelized Onion
- Lemon White and Wild Rice
- Wild and Brown Rice with Dried Cranberries
- Tarragon and Garlic Roasted Yukons
- Mashed Yukons with Gravy
- Red Beans and Rice
- Herbed White and Wild Rice
- Basil and Thyme Soft Polenta Blended with Parmesan Cheese

VEGETABLES

- Black Sesame Green Beans
- Fire Roasted Seasonal Fresh Vegetables
- Oven Roasted Vegetables with Garlic and Thyme
- Sugar Snap Peas with Sweet Red Peppers
- Green Beans Almondine
- Buttered Peas with Mushrooms
- Broccoli with Pesto Butter
- Ratatouille with Fresh Herbs
- Honey Tarragon Glazed Carrots
- Corn O'Brien (Caramelized Sweet Corn with Butter, Garlic and Tri-Colored Peppers)
- Olive Oil Roasted Zucchini and Yellow Squash
- Garlic and Sea Salt Broccoli
- Caramelized Curried Cauliflower



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