

GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

PLATED MENU (25 GUEST MINIMUM)

All plated dinner entrées include chef choice starch, vegetable, salad and served with fresh rolls and honey butter.

SINGLE ENTRÉES

- Grilled Vegetable
 Penne Pasta with
 Pesto Butter \$28
- Butternut Squash Ravioli with Maple Cream Sauce - \$29
- Baked Eggplant with Fresh Mozzarella and Balsamic Drizzle - \$30
- Broiled Alaskan
 Pollack bathed in
 Wine Butter \$34
- Pan Seared Cod topped with Lobster Cream - \$34
- Brown Sugar Glazed Salmon with Pear Chutney - \$36

- Citrus Herb Crusted Whitefish with Pineapple Relish - \$38
- Chicken Florentine Manicotti - \$35
- Slow Roasted Honey Garlic Chicken - \$35
- Roasted Mushroom Chicken Marsala - \$35
- Tuscan Airline Chicken - \$38
- Bruschetta Stuffed Chicken Breast - \$38
- Caramelized Apple
 Braised Pork Loin \$34
- Black Sesame Teriyaki Infused Pork Tenderloin - \$36

- Slow Braised Pork Osso Bucco with Lemon - \$40
- Broiled 10 oz. Flat Iron Steak with Roasted Garlic Butter - \$36
- Red Wine Braised Short Ribs - \$40
- Chargrilled 10 oz.
 NY Strip with Chili
 Chimichurri Sauce \$42
- Molasses Marinated
 8 oz. Flank Steak with
 Bacon Demi-Glace \$44
- 8 oz. Petite Filet with French Bearnaise Cream - \$46

DUETS

- Broiled 8 oz. Flat Iron Steak with Garlic Butter and Classic Chicken Piccata - \$40
- Herb Braised Pork Loin and Tuscany Grilled Chicken - \$40
- Citrus Pan Seared Shrimp and Grilled Chicken Breast with Creamy Dijon - \$45
- Chargrilled 8 oz. NY Strip with Chili Chimichurri and Pan Seared Salmon with Beurre Blanc - \$52
- 8 oz. Petite Filet with Bearnaise Cream and Citrus Grilled Shrimp - \$55
- 8 oz. Petite Filet with Shallot Butter and Parmesan Crusted Whitefish - \$60
- Wine Bathed Sea Scallops and Rosemary Grilled Lamb Chops - \$65

DESSERTS - \$6 PER PERSON

- Cheesecake with Mix Berry Compote
- Triple Chocolate Ganache Cake
- White Chocolate Raspberry Tartlet



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

*Prices subject to 22% service charge and 6% sales tax.