



THE TRI-CITIES PREMIER
full service
BANQUET FACILITY



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

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

V050423

GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

FULL-SERVICE OFF-SITE CATERING

INCLUDES THE FOLLOWING:

- Uniformed Servers
- Elegant Chafing Dishes & Platters
- Linen Napkins
- Salt & Pepper Shakers
- China Dinner Plates and Stainless Flatware
- Linen Tablecloths
- Table Skirting
- Centerpiece Vases

Price is per person and includes two (2) entrées, three (3) sides, two (2) salads, accompanied with whipped butter and warm rolls.

Δ - Denotes carving station, \$150 fee per buffet line

✓ - Denotes vegetarian items

SILVER \$29

Select any two (2) Entrées

- Parmesan Crusted Pan Seared Chicken Breast
- Creamy Chicken Fettuccine Alfredo
- Alaskan Pollock bathed in Wine Butter
- Caramelized Apple Braised Pork Loin
- Meatballs in a Rich Gravy
- Herb-Crusted Top Round with Bone Broth Au Jus
- Grilled Vegetable Penne Pasta with Pesto Butter ✓

GOLD \$35

Select any two (2) Entrées

- Slow Roasted Honey Garlic Chicken
- Bruschetta Stuffed Chicken Breast
- Red Wine Braised Short Ribs
- Sirloin Tips with Mushroom Cheddar Cream
- Brown Sugar Glazed Salmon with Pear Chutney
- Black Sesame Teriyaki Infused Pork Tenderloin Δ
- Butternut Squash Ravioli with Maple Cream Sauce ✓

PLATINUM \$41

Select any two (2) Entrées

- Molasses Marinated Flank Steak with Bacon Demi-Glace Δ
- Smoked Strip Loin with Chimichurri Sauce Δ
- Tuscan Airline Chicken
- Classic Chicken Marsala
- Slow Braised Pork Osso Buco with Lemon
- Cod topped with Lobster Cream
- Baked Eggplant with Fresh Mozzarella and Balsamic Drizzle ✓

SIDES

Starches

- Roasted Garlic Mashed Potatoes with Gravy
- Herb Roasted Redskin Potatoes
- Roasted Sweet Potatoes with Honey Butter
- Steamed Rice Pilaf
- Seasoned Jasmine Rice
- Ziti Pasta with Creamy Marinara
- Scalloped Au Gratin Potatoes (\$2 per person upcharge)
- Smokehouse Macaroni and Cheese (\$2 per person upcharge)
- Fire Roasted Fingerling Potatoes with Sage Butter (\$3 per person upcharge)

Vegetables

- Oven Roasted Lemon Garlic Green Beans
- Fire Roasted Seasonal Vegetables
- Honey Glazed Carrots
- Garlic Butter Sweet Corn
- Grilled Herb Zucchini and Squash
- Parmesan Roasted Broccoli
- Pan Roasted Brussels Sprouts with Bacon (\$2 per person upcharge)
- Smashed Cauliflower Baked with Parmesan (\$2 per person upcharge)
- Baked Asparagus with Balsamic Reduction (\$3 per person upcharge)

*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.



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SALADS

- Classical Caesar Salad
- Tossed Salad with Assorted Dressings
- Organic Mixed Greens with Seasonal Vinaigrette
- Tri-Colored Pasta Salad
- Red Bliss Potato Salad
- Chopped Caprese Salad with Balsamic Vinaigrette (\$2 per person upcharge)
- Greek Salad with Lemon Herb Dressing (\$2 per person upcharge)
- Fresh Strawberries with Arugula and Feta (\$2 per person upcharge)

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BARBEQUE MENU - \$29

Price is per person and includes two (2) entrées, three (3) sides, and two (2) salads, accompanied with cornbread muffin and butter.

ENTRÉES

Select any two (2) entrées

- Cherry Wood Smoked Brisket
- Bourbon Peach Chopped Pork
- Korean BBQ Sticky Ribs
- Lemon Butter Grilled Salmon
- Mesquite Fire Jerk Chicken Wings
- Chili Lime Chicken Fajita Skewers
- Hickory Smoked Tandoori Chicken
- Pecan Grilled Baby Back Ribs

SIDES

Select any three (3) sides

Starches

- Salt Rubbed Baked Potato
- Herb Roasted Redskin Potatoes
- Smokehouse Macaroni and Cheese
- Maple Bacon Baked Beans

Vegetables

- Fire Roasted Green Beans
- Garlic Butter Corn on the Cob
- Grilled Asparagus with Herb Butter
- Southern Style Greens with Smoked Turkey

SALADS

Select any two (2) salads

- Fiesta Taco Salad
- Creamy Dill Potato Salad
- Tangy Coleslaw with Apples
- Greek Spaghetti Salad



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