

V041425

GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

MENU

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

- Δ Denotes carving station, \$150 fee per buffet line
- Denotes vegetarian items
- Denotes vegan items
- Denotes dairy free items
- Denotes gluten free items

- Denotes nut allergens

SILVER \$29

Select any two (2) Entrées

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

GOLD \$35

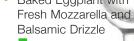
Select any two (2) Entrées

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

PLATINUM \$41

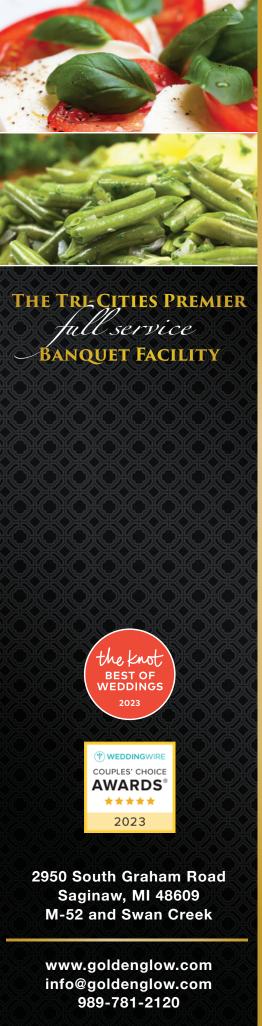
Select any two (2) Entrées

- Molasses Marinated Flank Steak with Bacon Demi-Glace
- Smoked Strip Loin with Chimichurri Sauce \triangle
- Tuscan Airline Chicken
- Classic Chicken Marsala
- Slow Braised Pork Osso Buco with Lemon
- Cod topped with Lobster Cream
- Baked Eggplant with





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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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)

SALADS

- Classical Caesar Salad tossed with croutons
- Tossed Salad with assorted dressings, croutons served on the side
- Organic Mixed Greens with Seasonal Vinaigrette

- Tri-ColoredPasta 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)