

# 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 dairy free items    ■ - Denotes nut allergens  
■ - Denotes vegan items    ■ - Denotes gluten free items

#### 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 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 Boneless 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 ■

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

V041425

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-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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