

# GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

## MENU

#### SILVER \$29

Price Includes Two (2) Entrées, Two (2) Starches, Two (2) Vegetables and Three (3) 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 \$33**

Price Includes Two (2) Entrées, Two (2) Starches, Two (2) Vegetables and Three (3) 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)**

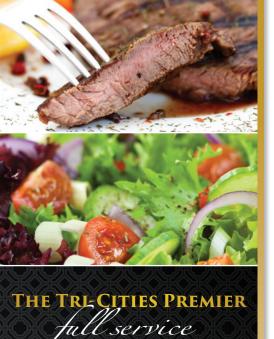
- Flank Steak Marinated in Molasses and Cracked Black Pepper Served with Bacon Demi-Glace Δ
- Szechuan Rubbed Butt Tender of Beef, Served with a Garlic Ginger Glaze Δ
- Classical French Beef Bourguignon - Tender Tips of Beef Slow Braised with Bacon, Mushrooms, Onions and Potatoes in a Rich Red Wine Sauce
- 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.

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



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# GOLDEN GLOW BALLROOM

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## PLATINUM \$38

Price Includes Two (2) Entrées, Two (2) Starches, Two (2) Vegetables and Three (3) Gold Salads Accompanied with Whipped Butter and Warm Rolls

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

### **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



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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

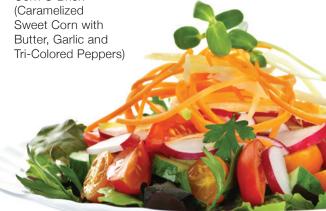
- Mashed Yukons with Gravy
- Red Beans and Rice
- Herbed White and Wild Rice
- Basil and Thyme Soft Polenta Blended with Parmesan Cheese

#### **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

- Olive Oil Roasted Zucchini and Yellow Squash
- Garlic and Sea Salt Broccoli
- Caramelized Curried Cauliflower



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