

THE TRI-CITIES PREMIER BANQUET FACILITY



WEDDINGWIRE COUPLES' CHOICE **** 2023

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

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

GOLDEN GLOW BALLROOM

Banguet 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.

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

SILVER \$29

Select any two (2) Entrées

- Parmesan Breaded Chicken topped with Marinara and Melted Mozzarella Cheese
- 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

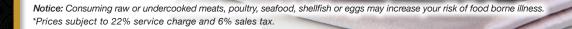
- Slow Roasted Honey Garlic Chicken
- Bruschetta Stuffed Chicken Breast
- Red Wine Braised Short Ribs
- Sirloin Tips with Mushroom Cheddar Cream
- Brown Sugar Glazed Salmon with Pear Chutney
- Black Sesame Teriyaki Infused Pork Tenderloin
- Butternut Squash Ravioli with Maple Cream Sauce

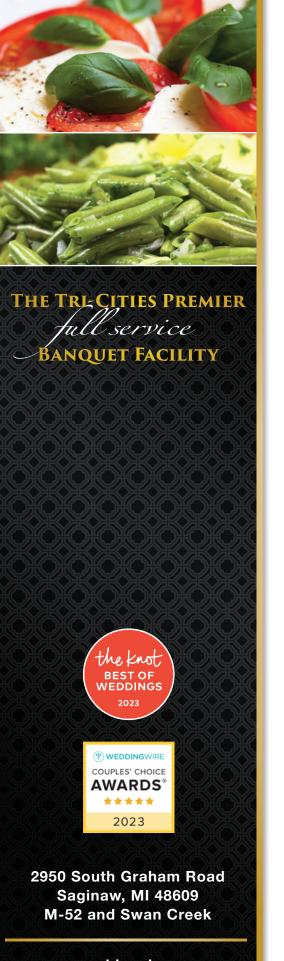
PLATINUM \$41

- Denotes nut allergens

Select any two (2) Entrées

- Molasses Marinated Flank Steak with Bacon Demi-Glace \land
- Smoked Strip Loin with Chimichurri Sauce
- 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**





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Banquet and Entertainment Facility

SIDES

- Starches
- Roasted Garlic Mashed Potatoes with Gravy
- Herb Roasted
 Redskin Potatoes
- Roasted Sweet Potatoes with Honey Butter

Vegetables

- Oven Roasted
 Lemon Garlic Green
 Beans
- Fire Roasted Seasonal Vegetables
- Honey Glazed Carrots
- Garlic Butter
 Sweet Corn

SALADS

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

- Steamed Rice Pilaf
- Seasoned Jasmine Rice
- Ziti Pasta with Creamy Marinara
- Scalloped Au Gratin Potatoes (\$2 per person upcharge)
- Grilled Herb Zucchini and Squash
- Parmesan Roasted Broccoli
- Pan Roasted Brussels Sprouts with Bacon (\$2 per person upcharge)

- Smokehouse Macaroni and Cheese (\$2 per person upcharge)
- Fire Roasted
 Fingerling Potatoes
 with Sage Butter
 (\$3 per person upcharge)
- Smashed Cauliflower Baked with Parmesan (\$2 per person upcharge)
- Baked Asparagus
 with Balsamic
 Reduction
 (\$3 per person upcharge)

- 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)