

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

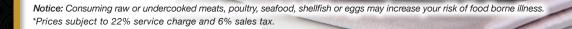
- Slow Roasted Honey Garlic Chicken
- Bruschetta Stuffed Chicken Breast
- Red Wine Braised Short Ribs
- Sirloin Tips with Mushroom Cheddar Cream
- Brown Sugar Glazed Salmon with Pear Chutney
- Black Sesame Teriyaki Infused Pork Tenderloin
- Butternut Squash Ravioli with Maple Cream Sauce

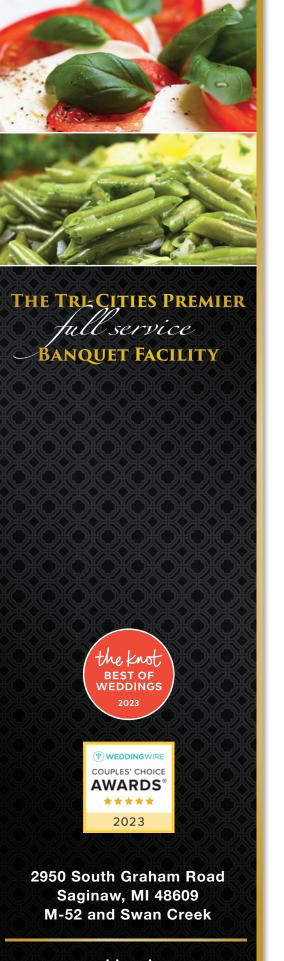
# **PLATINUM \$41**

- 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)