



**THE TRI-CITIES PREMIER**  
*full service*  
**BANQUET FACILITY**



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

[www.goldenglow.com](http://www.goldenglow.com)  
[info@goldenglow.com](mailto:info@goldenglow.com)  
 989-781-2120

V011320

# GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

## GOLDEN GLOW PLATED MENU OPTIONS

(25 GUEST MINIMUM; MAXIMUM OF 150 GUESTS)\*

Our Executive Chef also welcomes the opportunity to create a custom menu to enhance your event.

### MENU I.

\$20 per Guest

- Mixed Greens with Apple Walnut Balsamic Vinaigrette and Dried Michigan Cherries
- Duet of Chicken Stuffed with Bacon, Course Grain Mustard, Cheddar Cheese and Vanilla Rhubarb Pork Tenderloin\*\*
- Chocolate Mousse with Chambord and Raspberries

### MENU II.

\$30 per Guest

- Spinach with Peppered Chèvre and Port Wine Balsamic Dressing
- Duet of Roasted Pork Loin\*\* "Forestiere" Stuffed with Dried Fruits and Nuts then Finished with a Merlot Glace, and a Leek, Bacon and White Cheddar Chicken Breast
- Lemon Curd Chiffon Torte with French Buttercream Frosting

### MENU III.

\$40 per Guest

- Julienne of Apple, Brie, Candied Walnuts and Strawberry Orange Vinaigrette and Organic Mixed Greens
- Duet of Asparagus Stuffed Chicken Breast with Herbed Hollandaise and Slivered Beef Loin\*\* with Mushroom Brandy Cream
- Angel Food Cake Layered with Vanilla, White Chocolate Mousse, Berries and Butter Cookie Crunch

### MENU IV.

\$50 per Guest

- Nut Crusted Boursin Cheese on California Baby Greens with Grilled Artichokes, Olives and Basil Blackberry Vinaigrette
- Duet of Wild Mushroom Bathed Filet of Beef\*\*, and Crab Cake Stuffed Salmon with Lobster Shrimp Butter
- Chocolate Cherry Black Forest Torte



\*Prices subject to 18% service charge and 6% sales tax.  
 \*\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.