

GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

GOLDEN GLOW PLATED MENU OPTIONS

(25 GUEST MINIMUM; MAXIMUM OF 150 GUESTS)*

Plated dinner includes house salad, choice of two side dishes, and fresh baked rolls.

SILVER ENTRÉES - 1 Entrée \$29 per Guest | Combination \$31 per Guest

- Grilled Ribeye
Topped with Herb Butter Sauce
- Classical Salisbury Steak
Spiced with Onion, Green Pepper, and Garlic Finished in a Rich Red Wine Demi-Glace
- Creamy Dijon and Lemon Chicken Fettuccine
- Chicken Breast
Rubbed with Garlic and Shredded Parmesan
- 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 ENTRÉES - 1 Entrée \$33 per Guest | Combination \$35 per Guest

- Flank Steak Marinated in Molasses and Cracked Black Pepper Served with Bacon Demi-Glaze
- Oven Roasted Beef
Top Round with Garlic and Herbs Served with Classical Au Jus
- Chevre, Spinach, and Exotic Mushroom Stuffed Chicken Breast with Garlic Butter
- Maple and Balsamic Glazed Chicken Breast
- Black Sesame Teriyaki Spiced Pork Tenderloin
- Black Pepper and Brown Sugar Baked Salmon
Topped with Pear and Ginger Chutney
- Alaskan Cod Crusted with Mild Horseradish,
Topped with Blueberry Thyme Butter
- Pasta with Artichokes, Spinach, Mushrooms in a Basil Cream
- Mushroom Ravioli
in Garlic Cream

PLATINUM ENTRÉES - 1 Entrée \$39 per Guest | Combination \$41 per Guest

- Black Pepper & Pink Sea Salt Rubbed Strip Loin with Cabernet and Mushroom Reduction
- London Broil - Braised Beef with Brandy, Garlic and Rosemary Served with Horseradish Cream
- Classical Chicken Breast Marsala with Caramelized Mushrooms and Marsala Cream
- Airline Chicken Stuffed with Bacon, Coarse Grain Mustard, and Finished with Avocado Butter
- Maple Grilled Pork Tenderloin with Candied Pecan Cream
- New Orleans Style Mahi Mahi Cajun Rubbed and Served with Pico de Gallo
- Creamy Rich Seafood Risotto with Roasted Garlic and Parmesan
- Linguini with Balsamic, Olive Oil, Pesto, and Herb Grilled Vegetables

DESSERT - Add \$4 per Guest

- French Vanilla Bean Cake
- Dark Chocolate Raspberry Cake
- Cheesecake with Cherry Topping

SIDES

- Herb Roasted Redskins
- Classic Scalloped Au Gratin Redskins
- Mashed Yukons and Gravy
- White Cheddar Crushed Redskin Potatoes
- Herbed White and Wild Rice
- Lemon White and Wild Rice
- Homemade Macaroni and Cheese
- Basil and Thyme Soft Polenta with Parmesan Cheese
- Green Beans Almondine
- Oven Roasted Vegetables with Garlic and Thyme
- Broccoli with Pesto Butter
- Olive Oil Roasted Zucchini and Yellow Squash
- Corn O'Brien
- Honey Tarragon Glazed Carrots
- Ratatouille with Fresh Herbs
- Sugar Snap Peas with Sweet Red Peppers

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.



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

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