

GOLDEN GLOW BALLROOM

Banquet 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.

Δ - Denotes carving station, \$150 fee per buffet line

- - Denotes vegetarian items ■ - Denotes dairy free items ■ - Denotes nut allergens
 ■ - Denotes vegan 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 Boneless Short Ribs ■
- Sirloin Tips with Mushroom Cheddar Cream ■
- Brown Sugar Glazed Salmon with Pear Chutney ■ ■
- Black Sesame Teriyaki Infused Pork Tenderloin Δ ■ ■
- Butternut Squash Ravioli with Maple Cream Sauce ■

PLATINUM \$41

Select any two (2) Entrées

- Molasses Marinated Flank Steak with Bacon Demi-Glace Δ ■ ■
- Smoked Strip Loin with Chimichurri Sauce Δ ■ ■
- 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 ■



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

V031125



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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SIDES

Starches

- Roasted Garlic Mashed Potatoes with Gravy ■ ■
- Herb Roasted Redskin Potatoes ■ ■ ■
- Roasted Sweet Potatoes with Honey Butter ■ ■
- Steamed Rice Pilaf ■ ■ ■
- Seasoned Jasmine Rice ■ ■ ■
- Ziti Pasta with Creamy Marinara ■
- Scalloped Au Gratin Potatoes *(\$2 per person upcharge)* ■ ■
- Smokehouse Macaroni and Cheese *(\$2 per person upcharge)* ■
- Fire Roasted Fingerling Potatoes with Sage Butter *(\$3 per person upcharge)* ■ ■

Vegetables

- Oven Roasted Lemon Garlic Green Beans ■ ■ ■
- Fire Roasted Seasonal Vegetables ■ ■ ■
- Honey Glazed Carrots ■ ■ ■
- Garlic Butter Sweet Corn ■ ■
- Grilled Herb Zucchini and Squash ■ ■
- Parmesan Roasted Broccoli ■ ■
- Pan Roasted Brussels Sprouts with Bacon *(\$2 per person upcharge)* ■ ■
- Smashed Cauliflower Baked with Parmesan *(\$2 per person upcharge)* ■ ■
- Baked Asparagus with Balsamic Reduction *(\$3 per person upcharge)* ■ ■ ■

SALADS

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

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