

V031125

# 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 vegan items
- Denotes dairy free items
- Denotes gluten free items

- Denotes nut allergens

## 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**

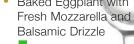
Select any two (2) Entrées

- 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
- Butternut Squash Ravioli with Maple Cream Sauce

## PLATINUM \$41

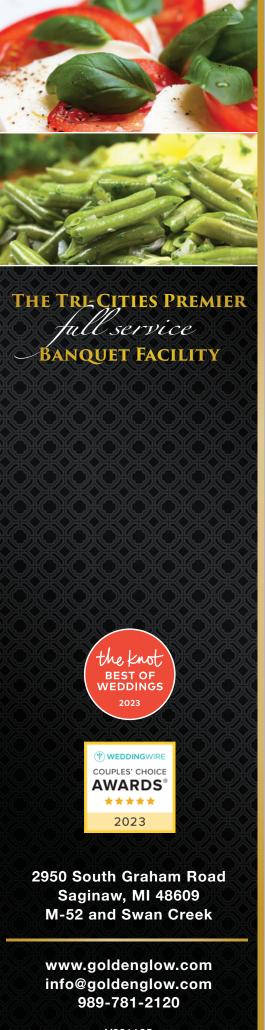
Select any two (2) Entrées

- Molasses Marinated Flank Steak with Bacon Demi-Glace
- Smoked Strip Loin with Chimichurri Sauce  $\triangle$
- Tuscan Airline Chicken
- Classic Chicken Marsala
- Slow Braised Pork Osso Buco with Lemon
- Cod topped with Lobster Cream
- Baked Eggplant with





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.



## GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

### **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)