

# 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 \$28 per Guest | Combination \$30 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-Glaze
- 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 \$32 per Guest | Combination \$34 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 \$38 per Guest | Combination \$40 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



THE TRI-CITIES PREMIER  
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BANQUET FACILITY



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\*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.