

# GOLDEN GLOW BALLROOM

Restaurant, Banquet, and Entertainment Facility

## TRADITIONAL OFF-SITE CATERING

One Entrée	\$9
Two Entrées	\$10
Three Entrées	\$11

Prices are Per Person\*

Price Includes Two (2) Starches, Two (2) Vegetables and Three (3) Salads Accompanied with Whipped Butter and Warm Rolls. **Drop-off Service.**

*Leftover food items stay with the guest.*

### DROP-OFF SERVICE

- Delivery
- Food Line Set-Up/Linens
- Disposable Chafing Dishes and Sternos

### ENTRÉES

- Polish Sausage and Sauerkraut
- Herb Roasted Chicken
- Honey Baked Ham
- Swedish Meatballs
- Turkey with Sage Supreme Sauce

### STARCHES

- Herb Roasted Redskins
- Mashed Potatoes and Gravy
- Wild and Brown Rice with Dried Cranberries
- Buttered Noodles
- Classic Scalloped Au Gratin Redskins

### VEGETABLES

- Corn O'Brien
- Mixed Vegetable Medley
- Green Beans Almondine
- Buttered Peas with Mushrooms
- Honey Tarragon Glazed Carrots

### SALADS

- Traditional Macaroni Salad
- Tossed Salad with a Trio of Dressings
- Red Bliss Potato Salad
- Cole Slaw
- Crudités with Dip

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



\*Prices subject to an 18% service charge and 6% MI sales tax.



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## PREMIUM OFF-SITE CATERING

	Silver	Gold
One Entrée	\$12	\$16
Two Entrées	\$14	\$18
Three Entrées	\$16	\$20

Price Includes Two (2) Starches, Two (2) Vegetables and Three (3) Salads Accompanied with Whipped Butter and Warm Rolls. **Includes Standard Service.**

Prices are Per Person\*

### STANDARD SERVICE

- Heavy-duty disposable plates
- Plastic flatware and paper napkins
- Chafing dishes and platters
- Disposable salt & pepper shakers on guest tables
- Drop-off service

### SILVER ENTRÉES

- Tender Beef Tips in Dijon Cheddar Cream with Onions and Mushrooms
- Classical Salisbury Steak Spiced with Onion, Green Pepper, and Garlic, Finished in a Rich Red Wine Demi-Glace
- Creamy Dijon and Lemon Chicken Fettuccine
- Bone-in Chicken Rubbed with Garlic and Shredded Parmesan
- Sautéed Bone-in Chicken with Cranberry Apple Relish
- Grape and Merlot Grilled Bone-in Chicken with Herbs
- Hawaiian Style Smoked Ham with Pineapple Ginger Soy Glaze
- Apple and Cognac Braised Pork Loin
- Garlic and Herbed Baked Alaskan Pollock Bathed with Butter and Chardonnay
- Tri-Colored Tortellini in Sun Dried Tomato Cream
- Tuscan Tri-colored Cheese Tortellini in a Roasted Garlic and Olive Red Sauce

### GOLD ENTRÉES

- Chèvre, Spinach, and Exotic Mushroom Stuffed Chicken Breast with Garlic Butter
- Pecan Crusted Chicken Cutlets with Pear and Blue Cheese
- Raspberry & Pesto Rubbed Chicken Breast
- Maple & Balsamic Glazed Chicken Breast
- Rosemary and Lavender Pork Tenderloin with Blueberry Syrup
- Black Sesame Teriyaki Spiced Pork Tenderloin
- Slow Roasted Ancho Pork Loin on a Bed of Red Beans and Rice, Finished with Avocado Salsa Verde
- Black Pepper and Brown Sugar Baked Salmon Topped with Pear and Ginger Chutney
- Alaskan Cod Crusted with Mild Horseradish, topped with Blueberry Thyme Butter
- Creamy Rich Risotto with your choice of Roasted Garlic, Parmesan and Exotic Mushroom or Spinach, Artichoke and Feta
- Pasta with Artichoke, Spinach, and Mushrooms in a Basil Cream
- Mushroom Ravioli in Garlic Cream
- Exotic Mushroom Strudel with Cranberry Balsamic Glaze

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## CARVING STATIONS (OPTIONAL)- INCLUDES CONDIMENTS

(PRICES SUBJECT TO ADJUSTED MARKET PRICE AND A \$50 ATTENDANT FEE\*)

- Black Pepper and Pink Sea Salt Rubbed Strip Loin with Cabernet and Mushroom Reduction
- London Broil Braised with Brandy, Garlic and Rosemary, Served with a Horseradish Cream
- Flank Steak Marinated in Molasses and Cracked Black Pepper, Served with Bacon Demi-Glace
- Szechuan Rubbed Butt Tender of Beef, Served with a Garlic Ginger Glaze
- Salmon Coulibiac - North Atlantic Salmon Layered with Mushrooms and Saffron Rice, Baked in Puff Pastry and Served with Champagne Dill Cream
- Oven Roasted Beef Top Round with Garlic and Herbs, Served with Classical Au Jus

## STARCHES (CHOICE OF TWO)

- Herb Roasted Red Skins
- White Cheddar Crusted Crushed Red Skin Potatoes
- Classic Scalloped Au Gratin Redskins
- Macadamia Nut Couscous
- Smashed New Potato with Roasted Garlic and Caramelized Onion
- Lemon Wild Rice
- Wild and Brown Rice with Dried Cranberries
- Tarragon and Garlic Roasted Yukons
- Mashed Yukons with Gravy
- Red Beans and Rice
- Herbed White and Wild Rice
- Basil and Thyme Soft Polenta Blended with Parmesan Cheese

## VEGETABLES (CHOICE OF TWO)

- Black Sesame Green Beans
- Fire Roasted Seasonal Fresh Vegetables
- Oven Roasted Vegetables with Garlic and Thyme
- Sugar Snap Peas with Sweet Red Peppers
- Green Beans Almondine
- Buttered Peas with Mushrooms
- Broccoli with Pesto Butter
- Ratatouille with Fresh Herbs
- Honey Tarragon Glazed Carrots
- Corn O'Brien (Caramelized Sweet Corn with Butter, Garlic and Tri-Colored Peppers)
- Olive Oil Roasted Zucchini and Yellow Squash
- Garlic and Sea Salt Broccoli
- Caramelized Curried Cauliflower

## SALADS (CHOICE OF THREE)

- Classic Caesar
- Fresh Organic Greens, Seasonal Fruit, and Raspberry Balsamic Vinaigrette
- Spinach with Peppered Chèvre and Port Wine Balsamic Dressing
- Asian Mixed Greens Salad with Honey Sesame Vinaigrette
- Tossed Salad with a Trio of Dressings
- Roasted Orange and Cranberry Tomato Salad
- Organic Mixed Greens with Michigan Cherry Walnut Vinaigrette or Apple Walnut Balsamic
- Traditional Macaroni Salad
- Tri-colored Tortellini Pasta Salad
- Red Bliss Potato Salad

Custom Menus - Don't see something that interests you or that fits your budget? Let our chef design a custom menu to fit your needs!

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