



GOLDEN GLOW BALLROOM

Restaurant, Banquet, and Entertainment Facility

GOLDEN GLOW PLATED MENU OPTIONS (25 GUEST MINIMUM; MAXIMUM OF 150 GUESTS)*

Our Executive Chef also welcomes the opportunity to create a custom menu to enhance your event.

MENU I.

\$20 per Guest

- Mixed Greens with Apple Walnut Balsamic Vinaigrette and Dried Michigan Cherries
- Duet of Chicken Stuffed with Bacon, Course Grain Mustard, Cheddar Cheese and Vanilla Rhubarb Pork Tenderloin**
- Chocolate Mousse with Chambord and Raspberries

MENU II.

\$30 per Guest

- Spinach with Peppered Chèvre and Port Wine Balsamic Dressing
- Duet of Roasted Pork Loin** "Forestiere" Stuffed with Dried Fruits and Nuts then Finished with a Merlot Glace, and a Leek, Bacon and White Cheddar Chicken Breast
- Lemon Curd Chiffon Torte with French Buttercream Frosting

MENU III.

\$40 per Guest

- Julienne of Apple, Brie, Candied Walnuts and Strawberry Orange Vinaigrette and Organic Mixed Greens
- Duet of Asparagus Stuffed Chicken Breast with Herbed Hollandaise and Slivered Beef Loin** with Mushroom Brandy Cream
- Angel Food Cake Layered with Vanilla, White Chocolate Mousse, Berries and Butter Cookie Crunch

MENU IV.

\$50 per Guest

- Nut Crusted Boursin Cheese on California Baby Greens with Grilled Artichokes, Olives and Basil Blackberry Vinaigrette
- Duet of Wild Mushroom Bathed Filet of Beef**, and Crab Cake Stuffed Salmon with Lobster Shrimp Butter
- Chocolate Cherry Black Forest Torte



THE TRI-CITIES PREMIER
full service
BANQUET FACILITY

2950 South Graham Road
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M-52 and Swan Creek

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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.