



GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

SCHOOL EVENTS & ANNIVERSARY PACKAGE

\$25 ALL-INCLUSIVE*

Price Includes One (1) Hors D'oeuvre, Two (2) Entrées, One (1) Starch, One (1) Vegetable, Two (2) Gold Salads Accompanied with Whipped Butter and Warm Rolls, Assorted Dessert Station, and Non-Alcoholic Beverages. Also Includes Tax, Service Charge, Centerpieces, Linen Tablecloths and Napkins, Set-Up and Clean-Up.

HORS D'OEUVRES - SELECT ANY ONE (1)

- Crudités
- Cheese and Cracker Display
- Swedish or BBQ Meatballs
- Spinach Dip and Pita Chips

ENTRÉES-SELECT ANY TWO (2)

- Tender Beef Tips in Dijon Cheddar Cream with Onions and Mushrooms
- Classic 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
- Tuscan Tri-Color Cheese Tortellini in a Roasted Garlic and Olive Red Sauce

STARCHES-SELECT ANY ONE (1)

- Herb Roasted Red Skins
- White Cheddar Crusted Crushed Red Skin Potatoes
- Classic Scalloped Au Gratin Redskins
- Almond Nut Couscous
- Smashed New Potato with Roasted Garlic and Caramelized Onions
- 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-SELECT ANY ONE (1)

- 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

GOLD SALADS -SELECT ANY TWO (2)

- Classic Caesar
- Fresh Organic Greens, Seasonal Fruit and Raspberry Balsamic Vinaigrette
- Spinach with Pepered 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-Color Pasta Salad with Tortellini
- Red Bliss Potato Salad

THE TRI-CITIES PREMIER
full service
BANQUET FACILITY



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