

SALAD PLATTERS

Classic Caesar Salad: Romaine Lettuce, shaved parmesan and croutons

Spinach Salad: Chicken Breast, Hard Boiled Eggs, Smoked Bacon, Walnuts, Dijon Mustard Vinaigrette

Wild Mesclun Greens: Candied Pecans, Sliced Pear, Dried Cranberry Vinaigrette

Greek Salad: Herb Marinated Shrimp, Feta, Roasted Peppers, Onions, Kalamata Olives, Tomatoes, Cucumber, Tangy Yogurt Greek Vinaigrette

Bibb Salad: Caramelized Shallots, Apples, Candied Walnuts, Balsamic Vinaigrette

Tuscan Salad: Artichoke Hearts, Roasted Red & Yellow Peppers, Black Olives, Pine Nuts

DESSERTS

(price per person)

Fresh Baked Cookies	\$1.75
Brownies	\$2.00
Cupcakes	\$2.00
Dessert Bars	\$2.00
Biscotti	\$2.50

(price per item; serves 8-10)

Seasonal Fruit Crisp	\$30.00
Cheesecake	\$28.00-\$38.00
Chocolate Pecan Tart	\$30.00
Seasonal Bread Pudding	\$45.00

BEVERAGES

Soft Drinks	\$1.50 each
Bottled Water	\$2.00 each
Fruit Juices	\$2.00 each
Homemade Iced Tea	\$30.00/gallon

COFFEE/TEA SERVICE

Disposable Coffee Service for 15 \$33.00

Regular & Decaffeinated Coffee, creamers, sugar, sugar substitutes, stirrers & cups

Disposable Hot Tea Service for 15 \$16.00

Regular & Decaffeinated Tea Bags, creamers, sugar, sugar substitutes, stirrers & cups

ADDITIONAL INFORMATION

Paper Goods & Utensils are provided with all buffets, platters & boxed lunches. If you prefer, china, glassware & flatware can be provided at an additional cost.

COCKTAIL RECEPTIONS, PLATED LUNCHES & DINNER PARTIES

Please visit our website for our comprehensive catering menu including hors d'oeuvres, homemade pastas & dinner entrees. *As always, if there is something that you do not see, please do not hesitate to ask.*



www.thegoldenlamb.com

860-774-4423

499 Wolf Den Road
Brooklyn, CT 06234



Corporate Catering Menu



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Breakfast

BREAKFAST BUFFET

Choice of Scrambled or Poached Eggs
Choice of Pancakes or French Toast
Choice of Hillandale Hash, Applewood
Smoked Bacon or Homemade Sausage
Patties
Fresh Fruit Salad

\$14.00 per person

A LA CARTE ITEMS

*Small Platters feed 10-15 people; Large
Platters feed 20-24*

Fresh Fruit Platter: Small \$55/Large \$85
Breakfast Pastries: Small \$45/Large \$80
Frittata Platter: Small \$45/Large \$80
Granola, Berry & Yogurt Parfait: \$4 each
Freshly Baked Quiche: \$38 (feeds 6-8)
*Asparagus & Brie
Salmon, Peas, Dill & Swiss
Broccoli & Cheddar
Shrimp & Spinach
Mushroom, Leek & Goat Cheese
Spinach & Tomato*

BREAK PLATTERS

Assorted Cheese & Crackers: \$50.00
Hummus, Pitas & Vegetables: \$30.00
Vegetables Crudités: \$30.00
Homemade Granola Bars: \$2.00 each

Boxed Lunches

ASSORTED SANDWICHES

*Please choose a selection of 3 sandwiches
served on artisan bread & rolls*
Lemon Tarragon Chicken Salad: Lettuce
and tomato
Barbequed Pork: Homemade Barbeque
Sauce, Coleslaw
Tuna Salad: Lettuce & Crispy Pickles
Grilled Eggplant, Tomatoes & Spinach:
Feta & Black Olive Tapanade
Roast Beef: Garlic Broccoli Rabe & Hot
Peppers
Tomato & Fresh Mozzarella: Lettuce &
Roasted Garlic Basil Aioli
Parmesan Dusted Turkey: Ham & Swiss
with Maple Dijon Dip

Includes Side Salad, Cookie & Beverage
\$12.95 per person

ASSORTED GOURMET SANDWICHES

*Please choose a selection of 3 sandwiches
served on artisan bread & rolls*
Roasted Duck Salad: Grapes, Celery &
Walnuts
Beef Tenderloin: Mustard Sauce &
Arugula
Salmon Salad: Dill & Cucumber Ribbons
Grilled Crab Rangoon: Cream Cheese
Filling
Roasted Turkey: Sage Aioli, Lettuce &
Tomato
Roasted Portobella Cap: Bell Peppers,
Lettuce, Goat Cheese & Balsamic Drizzle

Includes Side Salad, Cookie & Beverage
\$14.95 per person

*Sandwich Platters Available Upon
Request*

Lunch Buffet

ENTRÉE OPTIONS

Herb Roasted Chicken Breast
Beef Wellington Stack: Duck Liver Pate &
Sherry Mushroom Sauce
Hillandale Hash: Shredded Beef
Tenderloin with celery, mushrooms &
leeks
Seafood Crepes: Shrimp & Crab with
Lemon Dill Sauce
Lamb Pie: Potatoes, Vegetables
Roasted Beet Tart: Goat Cheese &
Walnuts
Slow Roasted Duck: Seasonal Homemade
Ravioli, Orange Sage Brown Butter
Seasonal Vegetable Lasagna

SIDES

Quinoa Salad
Pearl Couscous Salad
Tri-Color Potatoes
Macaroni & Cheese
Mixed Green Salad
Vegetable of the Day

1 Entrée plus 2 sides: \$19.50 per person

HOMEMADE SOUPS

Zucchini Bisque
Potato Leek
Vegetable Lentil
Ginger Carrot
Country Cottage
Sausage & Kale
Pear Pineapple (chilled)
Borscht (chilled or warm)
Seasonal Soup of the Day
\$35.00 per container (10 servings)