



Catering

Comprehensive Catering & Events Menu

Unique Dinner Parties ~ Cocktail Receptions ~ Boxed Lunches ~
Drop Off Catering ~ Corporate Catering ~ Bridal & Baby Showers

Please use the following items as a guideline when make selections for your menu. If there is something that you do not see listed, please do not hesitate to ask. Seasonal options are always available.

Dinner Parties & Cocktail Receptions

Let us create a truly customized Golden Lamb Buttery experience in the comfort of your own home. We will work with you to create a menu that best suites your needs to entertain a party of any size.

Additional Information

- Service Staff & Bartenders can be provided for an additional charge
- Delivery is available. There is a \$25.00 charge for all orders under \$200.00
 - 48 - 72 hours notice required.
- All to-go items are packaged in paper or plastic containers. Applicable paper or plastic utensils, napkins, cups, etc. also provided. If you prefer, china, glassware, flatware & chafing dishes can be provided for an additional charge.

Weddings and Bridal & Baby Showers

In addition to catering, we will continue to create unique weddings & bridal showers in house. The personal attention that we offer in planning your special event will put you at ease. Contact Katie at thegoldenlamb@charter.net or 860-774-4423 for more information on our weddings & showers.



Catering

BREAKFAST

Minimum order for 10 people per breakfast selection

Breakfast Buffet

Choice of Scrambled or Poached Eggs

Scrambled: Cheddar & Chive, Asparagus & Brie, Pesto & Tomato, or Mushroom, Leek & Swiss

Poached: Classic Eggs Benedict with Canadian Bacon & Hollandaise, Eggs Florentine with Sautéed Spinach & Cheese Sauce, Poached Eggs over Toasted English Muffin with Smoked Salmon & Dill Hollandaise or Poached Eggs over Beef Medallions & Béarnaise

Choice of Pancakes or Stuffed French Toast

Pancakes: Any Berry, Cinnamon Apple, Chocolate, Banana Walnut, Pumpkin or Gingerbread

French Toast: Cinnamon & Sugar, Banana Foster, Peach & Almond or Pecan Crusted

Hillandale Hash, Applewood Smoked Bacon or Housemade Sausage Patties

Fresh Fruit Salad

\$14.00 per person

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A La Carte Items

~ Fresh Fruit Platter: Small \$55.00 (feeds 10-15) or Large \$85.00 (feeds 20-24)

~ Breakfast Pastries (Scones, Muffins, Tea Breads): Small \$45.00 or Large \$80.00

~ Assorted Frittata Platter: Small \$45; Large \$80.00

~ Granola, Berry & Yogurt Parfaits: \$4.00 each

~ Freshly Baked Quiche: *Asparagus & Brie; Salmon, Peas, Dill & Swiss; Broccoli & Cheddar; Shrimp & Spinach; Mushroom, Leek & Goat Cheese; Crab, Avocado & Tomato; or Bacon, Spinach & Tomato: \$38.00 per quiche (feeds 6-8 people)*



Catering LUNCH

Sandwich Platters & Boxed Lunches

Please choose a selection of 3 sandwiches served on artisan bread & rolls.

Sandwich Options:

- Lemon Tarragon Chicken Salad on Whole Grain Bread
- Barbecued Pork, Coleslaw on a Cornmeal Dusted Roll
- Tuna Salad with Lettuce and Crispy Pickle Slices on Whole Grain Bread
- Grilled Eggplant, Tomatoes, Spinach with Feta & Black Olive Tapanade on Ciabatta
- Roast Beef with Garlic Broccoli Rabe & Hot Peppers on Ciabatta
- Grilled Chicken Breast with Mozzarella, Tomatoes & Picked Vegetables on Ciabatta
- Tomato, Fresh Mozzarella, Lettuce & Roasted Garlic Basil Aioli on Grilled Tuscan Dough Wrap (seasonal)
- Parmesan Dusted Turkey, Ham & Swiss with Maple Dijon Dip on Whole Grain Bread

Gourmet Sandwich Options:

- Roasted Duck Salad with Walnuts & Grapes on Croissant
- Beef Tenderloin with Mustard Sauce & Arugula on Demi Ciabatta
- Salmon Salad with Dill & Cucumber Ribbons on Whole Grain Bread
- Grilled Crab Rangoon Sandwich with Crab & Cream Cheese Filling on Demi Ciabatta
- Roasted Turkey, Sage Aioli, Lettuce & Tomato on Brioche
- Roasted Portabella Cap with Bell Peppers, Lettuce, Goat Cheese & Balsamic Drizzle

Sides include: Quinoa Salad, Couscous Salad, Tri-Color Baby Potatoes, Lemon Oregano Orzo Pasta Salad, Vegetable of the Day

To Go Boxed Lunch: \$12.95

Your Choice of Sandwich, Side Salad, Cookie & Beverage

To Go Gourmet Boxed Lunch: \$14.95

Your Choice of Sandwich, Side Salad, Vegetable, Cookie & Beverage

Sandwich Platters Available Upon Request



Catering

Lunch Buffet

Entrée Options:

- Citrus Chicken Breasts
- Beef Wellington Stack
- Hillandale Hash
- Seafood Crepes served with light lemon dill sauce
- Lamb Pie
- Roasted Beet, Goat Cheese & Walnut Tart
- Slow Roasted Shredded Duck tossed with Seasonal Housemade Ravioli on an Orange Sage Brown Butter
- Seasonal Vegetable Lasagna

Sides:

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

1 Entrée plus 2 Sides: \$19.50 per person



Catering

A La Carte Items

Soups: \$35 per container (feeds 10 people):

- Zucchini Bisque, Potato Leek, Vegetable Lentil, Ginger Carrot, Country Cottage, Sausage & Kale, Pear Pineapple (Chilled), Borscht (Chilled or Warm), Seasonal Soup of the Day

Salad Platters: \$80 per platter (feeds 10 people)

- Classic Caesar Salad with Garlic Parmesan Croutons
- Spinach Salad with Chicken Breast, Hard Boiled Eggs, Smoked Bacon & Walnuts served with Dijon Mustard Vinaigrette
- Wild Mesclun Greens, Candied Pecans, Sliced Pear and Dried Cranberry Vinaigrette
- Greek Salad with Herb Marinated Shrimp, Feta, Roasted Peppers & Onions, Kalamata Olives, Tomatoes, Cucumber & Tangy Yogurt Greek Vinaigrette
- Bibb Salad with Caramelized Shallots, Apples & Candied Walnuts
- Tuscan Salad with Artichoke Hearts, Roasted Red & Yellow Peppers, Black Olives & Pine Nuts

**Add Chicken, Shrimp or Steak to any platter for \$20 additional*

Break Platters (Serves 10):

- Assorted Cheeses & Crackers: \$50.00
- Seasonal Fruit: \$40.00
- Hummus, Pitas & Vegetables: \$30.00
- Vegetables Crudités: \$30.00
- Desserts: \$40.00 (Bars, Cookies, Cupcakes)



Catering

Hors D'oeuvres (sold per 25 pieces)

Vegetarian

- Brushetta \$47
- Selection of Mini Quiche \$30
- Ginger Carrot Pancakes with Curried Mango Chutney \$35
- Sweet Pea Crostini with Goat Cheese \$48
- Spanikopita \$30
- Roasted Eggplant Cakes with Black Olives & Tomato Tapanade \$40
- Grilled Cheese Bites \$30
- Crispy Parmesan Cups \$35

Seafood

- Mini Crab Cakes with Tomato Ginger Jam \$64
- Salmon Cakes \$65
- Shrimp Corn Cakes \$60
- Crab & Asparagus "Martini" \$68
- Smoked Salmon & Cucumber Canapé \$45
- Pan Roasted Scallop on Crispy Potato Cake \$65

Meat/Poultry

- Assorted "Slider" Sandwiches \$74
- Cocktail Sandwiches (& Seafood) \$75
- Lamb Chop "Lollipop" \$80
- Sweet Potato Gaufrettes with Duck Confit \$54
- Mini Beef Wellington with Duck Liver Pate \$75
- Duck & Squash \$65
- Duck Liver Mouse Crostini \$50
- Chicken Waldorf on Apple Crisps \$35
- Stuffed Cremini Caps \$60



Catering

Stationary Hors D'oeuvres

- Fruit & Cheese Platter
- Vegetable Crudites
- Antipasto Display
- Carving Stations

Pasta Courses (many can be served as a side dish, lunch or dinner entrée item)

- Lobster Ravioli with Asparagus Tips, Tomatoes & Basil with a Citrus Olive Oil Sauce
- Grilled Chicken & Goat Cheese Ravioli in a Sherry-Herb Broth with Spinach & Bacon
- Lamb Ragu Stuffed Pasta with Kalamata Olives, Mint & Red Wine Sauce
- Lemon Fettuccini tossed with Shrimp, Pancetta, Sundried Tomatoes & Broccoli in a Roasted Garlic Parmesan Cream Sauce
- Hand Cut Papardelle with Portabella Mushrooms, Artichoke Hearts & Roasted Peppers in a Tomato Cream
- Sweet Potato or Pumpkin Ravioli with a Sage & Brown Butter Sauce



Catering

Dinner Buffet

Entrée Options:

- Pan Roasted Herb Half Chicken with Bacon Pearl Onion Pan Sauce
- Wild Mushroom & Goat Cheese Stuffed Chicken Breast on Sautéed Spinach with a Sherry Thyme Sauce
- Sautéed Chicken Breast topped with Grilled Proscuitto, Grilled Tomato & Fresh Mozzarella on a pesto white wine sauce
- Slow Roasted Herb Prime Rib with Savory Horseradish Whipped Cream
- Red Wine Marinated Beef Medallions with Roasted Mushrooms & Grilled Balsamic Onions
- Rainbow Swiss Chard Stuffed Pork Loin with Herb Sauce
- Grilled Cider Braised Pork Chop on Braised Country Cabbage and Caramelized Apples
- Pear Stuffed Pork Loin with a Toasted Almond Brandy Sauce
- Braised Lamb Shank with Creamy Polenta & Mire Poix
- Guinness Lamb Stew with Rosemary Whipped Potatoes
- Shrimp Crusted Sole with Lemon Butter Sauce
- New England Style Baked Haddock with Bread Crumb Topping with White Wine & Herbs
- Crabmeat Stuffed Sole Rolls with Chive Hollandaise Sauce
- Grilled Portobello Stack with Seasonal Vegetables, Fresh Mozzarella & Tomato Couli

Gourmet Entrée Options:

- Roasted Semi Boneless Half Duckling with Seasonal Accompaniments
- Filet Mignon w/Béarnaise Sauce
- Filet on a Red Wine Wild Mushroom Sauce and Goat Cheese Fondue
- Beef Tenderloin with Baby Spinach & Red Wine Demi Glaze
- Pan Roasted Mustard Seed Crusted Pork Medallions with a Maple Glaze
- Rack of Lamb with Mint Pesto
- Garlic Studded Sliced Leg of Lamb with Kalamata Zinfandel Sauce
- Pan Seared Sea Scallops with Basil Tomato Risotto, Sweet Pea Sauce & Balsamic Drizzle
- Proscuitto Wrapped Salmon on Potato Parmesan Gnocchi with Mushrooms & Baby Spinach
- Grilled Swordfish with Citrus Sauce
- Portuguese Fisherman's Pan Stew with Clams, Mussels, Calamari, Fish & Chorizo in a Fennel Tomato Broth
- Sweet Potato or Pumpkin Homemade Ravioli with a Sage & Brown Butter Sauce



Catering

Dinner Buffet (cont'd)

Sides

Vegetables

- Carrots with Pineapple
- Brussels Sprouts with bacon & caramelized onions
- Haricot Verts with caramelized shallots & tomatoes
- Oven Roasted Root Vegetables
- Harvard Beets
- Sweet Corn & Tomato Salad
- Cornbread Pudding
- Chilled Asparagus with Lemon Shallot Vinaigrette

Potatoes

- Maple Roasted Sweet Potatoes
- Roasted Rosemary Tri-Color Baby Potatoes
- Purple Potato Salad with Sage Aioli
- Garlic & Leek Scalloped Potatoes

Whole Grain & Pastas

- Pearl Couscous
- Red Quinoa
- Wild Rice Medley
- Confetti Basmati Rice
- Parmesan Risotto Cake

Buffet includes a Choice of 2 Entrees, Choice of 2 Sides, Mixed Greens Salad, and Assorted Dinner Rolls & Butter

Dinner Buffet: \$40.00 per person

Gourmet Dinner Buffet: \$48.00 per person

If you would like to add additional entrees or sides to embellish your buffet, add \$5.00 per person for each additional entrée selection and \$2.00 per person for each additional side selection.



Catering

Beverages & Desserts

Beverages

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

Disposable Coffee Service for 15 \$33.00

(one disposable container each of regular and decaffeinated coffee, creamers, sugar, sugar substitutes, stirrers & cups)

Disposable Hot Tea Service for 15 \$16.00

(one disposable container of hot water, regular & decaffeinated tea bags, creamers, sugar, sugar substitutes, stirrers & cups)

Desserts *(priced per person unless noted)*

Fresh Baked Cookies	\$1.75
Brownies	\$2.00
Cupcakes	\$2.00
Dessert Bars	\$2.50
Biscotti	\$2.50
Seasonal Fruit Crisp	\$30.00 (serves 8-10)
Cheesecake	\$28.00-\$38.00 (serves 10-12)
Chocolate Pecan Tart	\$30.00 (serves 10-12)
Seasonal Bread Pudding	\$45.00 (serves 10-12)