Portion sizes are estimated based on typical suggested servings. Items are made from scratch, using sustainable ingredients. Our chefs love special requests. If we can, we will!

Disposable Dining Packages including high quality, plates, silverware, serving utensiles and napkins are available for $2pp.

7% sales tax, delivery service available with $100 minimum order plus $10 delivery fee, within approximate 10-mile radius of the Golden Lamb.

We require 24 hour advance notice for Golden to Go Catering orders.
### Entrees

- **Golden Fried Chicken**
  - Mix of leg, wing, breast, and thigh
  - $5 pp, six guest minimum order, about 2 pieces per guest

- **Colossal Chicken Wings**
  - Sold by the dozen
  - Golden fried with local honey
  - Hickory smoked with house-made hot sauce
  - $3 each

- **Slow Roasted Chicken**
  - Gluten Free
  - Salt & sugar brined, slow roasted, moist & tender mix of leg, wing, breast, & thigh
  - $5 pp, six guest minimum order, about 2 pieces per guest

- **Roasted Turkey Breast**
  - Brined & slow roasted, with 2-day turkey gravy
  - Serves 6-8 people
  - $49

### Sides

- **One-Quart Sides**
  - Each serves about 4-6 people
  - Fresh green beans | honey-thyme carrots | onion-sage stuffing | mashed potatoes & skillet gravy | noodles & ale cheese | skillet fried chicken | 2-day turkey gravy
  - $10 each

- **Salads**
  - Some assembly required
  - Signature Salad
    - Creamy balsamic dressing, smoked cheddar, candied pecans, & green apples
  - Chilled Iceberg Wedge
    - Tomatoes, Bermuda onion, local egg, bacon, crumbled bleu cheese, creamy chef's dressing
  - $3 pp, 6 person minimum, assemble at home

### Packages

- **Slider Pack**
  - $35

- **Signature House Salad**
  - Creamy balsamic dressing, smoked cheddar, candied pecans & green apples

- **(6) Local Ham & Swiss Sliders**
  - With house mustard

- **(6) Egg Salad Sliders**
  - With pepper bacon

- **1 qt. Tomato Basils Soup**
  - With creamy goat cheese & basil oil

### Desserts

- **Vanilla Iced Carrot Cake**
  - Fourth of a sheet cake
  - $18

### Drinks

- **Soup by the Quart**
  - Chef-crafted, changing with the season
  - $15 ea

- **Sliders by the Dozen**
  - Prime Rib
    - Horseradish cream, swiss cheese, crispy onions (warm)
    - $36
  - Egg Salad
    - Crispy pepper bacon & soft roll (cold)
    - $24
  - Local Ham
    - Ohio swiss, house-mustard (cold)
    - $24
  - Carved Turkey
    - Spinach, goat cheese, tomato, apple mayo (cold)
    - $24

### Snacks

- **Golden Lamb Sauerkraut Balls**
  - Cocktail sauce & house mustard
  - $2 each, minimum two-dozen

- **Gourmet Deviled Eggs**
  - Sponsored by local chickens
  - With crispy ham
  - $2 per whole egg

### Family Style Platters

- **Whole Golden Fried Chicken**
  - Mashed potatoes, noodles & ale cheese, yeast rolls & jar of apple butter
  - $49

- **Slow-Roasted 3-Lb Turkey Breast**
  - Mashed potatoes, 2-day turkey gravy, onion-sage stuffing, cranberry chutney, yeast rolls & jar of apple butter
  - $54

- **Historic Double**
  - Serves 8-10
  - $99

- **Impress Your Friends**
  - Serves 6-8, market price
  - Certified Angus Beef Tenderloin
    - Served whole to carve
  - Cabernet Sauvignon Jus
  - Jumbo Shrimp Cocktail
  - Boursin Cheese Whipped Potatoes
  - Steamed Asparagus with Lemon & Irish Butter
  - Signature House Salad
    - Creamy balsamic dressing, smoked cheddar, candied pecans & green apples
  - French Bread Batard with Olive Oil & Salt

- **Vanilla Iced Carrot Cake**
  - Fourth of a sheet cake
  - $18

### Whole Country Pies, 9”

- **Sister Lizzies Shaker Sugar**
  - $13

- **Banana Cream with Peanut Crust**
  - $15

- **Pecan**
  - $16