PRIVATE DINING & CATERING GUIDE
PRIVATE DINING 2 - 10

Golden Lamb signature yeast rolls & apple butter, along with non-alcoholic beverage service, are included in the menu prices. Pricing excludes applicable taxes and 22% service gratuity. Tax-exempt groups must present a tax exemption ID form along with one master form of payment with the organization’s name printed on the check or credit card.

Lunch menu items are served 11:30 a.m. - 3 p.m. Dinner menu items are served 4 - 9 p.m.

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For assistance in booking private dining or catering, contact our Catering Manager, De-De Bailey, at 513.932.5065 or dbailey@goldenlamb.com.
CONTINENTAL BUFFET

$16.95 per person • 12 guest minimum

Chilled Orange Juice & Cranberry Juice
Fresh Sliced Fruit
Homemade Blueberry Muffins
Apple-Cinnamon Muffins
Coffee, Decaf Coffee, Hot Tea

CONTINENTAL ENHANCEMENTS

Priced per person • 12 guest minimum

- Fruit Flavored Yogurts: $3
- Homemade Granola, Nuts & Dried Fruit: $3
- Eggs Scrambled with Fresh Herbs: $4
- Assorted Bagels with Cream Cheese: $3
- Rasher of Crisp Bacon: $4
- Fresh Whole Apples, Bananas, Oranges: $3
- Mini Ham, Egg & Muffin: $4
- Smoked Salmon with Classic Garnish: $4
ULYSSES S. GRANT

$24.95 per person

**Creamy Tomato Bisque** | with goat cheese & basil oil

**Signature Salad with Bronzed Chicken Breast**
- mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing with a bronzed chicken breast

- or -

**1803 Chicken Salad Sliders**
- chicken breast, red grapes, pecans, celery, onion, mixed with creamy dressing and served with sea salt chips

- or -

**Turkey Reuben**
- Golden Lamb roast turkey, caramelized green apples and sauerkraut, Russian dressing, butter-toasted rye bread

**Sister Lizzie’s Shaker Sugar Pie** | caramel sauce

HARRIET BEECHER STOWE

$28.95 per person

**Golden Lamb Signature Salad** | mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing

- or -

**Golden Lamb Roast Turkey**
- sage sausage & apple dressing, fresh seasonal vegetables, cranberry chutney, herb cheese mashed potatoes with two-day turkey gravy

- or -

**Ohio Fried Chicken**
- skillet gravy, herb cheese mashed potatoes, fresh seasonal vegetables

**Sister Lizzie’s Shaker Sugar Pie** | caramel sauce
CHARLES DICKENS
$36.95 per person

Golden Lamb Signature Salad | mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing

Faroe Island Salmon - or - Hickory Smoked Prime Rib - or - Ohio Fried Chicken
local maple glaze, roasted pecans, cauliflower purée, rustic vegetable pan roast, citrus essence
crushed red potatoes with leeks, bacon, aged cheddar, crispy onions & rosemary jus
skillet gravy, herb cheese mashed potatoes, fresh seasonal vegetables

Chocolate Mousse Cake - or - Lemon Curd Cheesecake
- or -
caramel sauce
macerated strawberries, candied pistachio

ALL AMERICAN DELI BUFFET
$23.95 per person • 25 guest minimum • attendant served

American Style Potato Salad
Creamy Coleslaw
Local Hearth - Baked Breads & Artisan Rolls
Locally Cured Ham
Ohio Raised Roast Turkey
Shaved Warren County Prime Rib
Swiss & Cheddar Cheeses
Lettuce, Tomato, Bermuda Onion, Pickles
Mayonnaise, Dark Grain & Yellow Mustard
Sea Salt Chips
Assorted Cookies & Brownies

DELI BUFFET ENHANCEMENTS
Priced per person

Hot Soup of the Day $3
Golden Lamb Famous Egg Salad $4
1803 Chicken Salad, Black Grapes & Pecans $5
Iced Jumbo Gulf Shrimp Cocktail $10
Penne Primavera with Parmesan $4
Shaker Sugar Pie $4
Cheesecake with Fresh Berries $5
THE FIRST LADY DINING PACKAGE
$32.95 per person

Golden Lamb Signature Salad | mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing

Golden Lamb Roast Turkey - or - Ohio Fried Chicken
sage sausage & apple dressing, fresh seasonal vegetables, cranberry chutney, herb cheese mashed potatoes with two-day turkey gravy
skillet gravy, herb cheese mashed potatoes, fresh seasonal vegetables

Sister Lizzie’s Shaker Sugar Pie | caramel sauce

HISTORICAL FAMILY STYLE DINNER
$32.95 per person • 10 guest minimum

Golden Lamb Signature Salad | mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing

Ohio Fried Chicken
Golden Lamb Roast Turkey
Herb Cheese Mashed Potatoes
Fresh Seasonal Vegetables
Sage Sausage & Apple Dressing
Cranberry Compote
Sister Lizzie’s Shaker Sugar Pie
Banana Cream Pie
VICE PRESIDENT DINING PACKAGE

$43.95 per person
Family style appetizers served at the start of your meal while our team is taking meal orders

Cheese & Crackers
whipped ricotta with honey & thyme, fresh chevre goat cheese, triple cream brie, seasonal preserves, house made crackers

- and -
Sauerkraut Balls
secret blend of spices, pork & beef roasted with savory kraut, with traditional cocktail & house mustard

Golden Lamb Signature Salad
mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing

Faroe Island Salmon
local maple glaze, roasted pecans, cauliflower puree, rustic vegetable pan roast, citrus essence

- or -
Hickory Smoked Prime Rib
crushed red potatoes with leeks, bacon, aged cheddar, crispy onions & rosemary jus

- or -
Ohio Fried Chicken
skillet gravy, herb cheese mashed potatoes, fresh seasonal vegetables

- or -
Golden Lamb Roast Turkey
sage sausage & apple dressing, fresh seasonal vegetables, cranberry chutney, herb cheese mashed potatoes with two-day turkey gravy

- or -
Faroe Island Salmon
local maple glaze, roasted pecans, cauliflower puree, rustic vegetable pan roast, citrus essence

Chocolate Mousse Cake
caramel sauce

- or -
Sister Lizzie’s Shaker Sugar Pie
caramel sauce

PRESIDENTIAL DINING PACKAGE

$57.95 per person
Family style appetizers served at the start of your meal while our team is taking meal orders

Cheese & Crackers
whipped ricotta with honey & thyme, fresh chevre goat cheese, triple cream brie, seasonal preserves, house made crackers

- and -
Jumbo Shrimp Dijonaise
house crackers & pickled mustard seeds

- and -
Sauerkraut Balls
secret blend of spices, pork & beef roasted with savory kraut, with traditional cocktail & house mustard

Golden Lamb Signature Salad
mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing

Grilled Certified Angus Beef Filet Mignon
roasted leek and goat cheese mashed potatoes, vegetables of the season, cabernet reduction, crispy onions

- or -
Golden Lamb Roast Turkey
sage sausage & apple dressing, fresh seasonal vegetables, cranberry chutney, herb cheese mashed potatoes with two-day turkey gravy

- or -
Faroe Island Salmon
local maple glaze, roasted pecans, cauliflower puree, rustic vegetable pan roast, citrus essence

Chocolate Mousse Cake
caramel sauce

- or -
Lemon Curd Cheesecake
macerated strawberries, candied pistachio
## HOR D’OEUVRES

Served buffet-style, butler-passed or family-style
3 pieces per person recommended with dinner • 8-10 pieces per person recommended without dinner

### HOT
Priced per piece • 20 piece minimum

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Golden Lamb Sauerkraut Balls</td>
<td>$2</td>
</tr>
<tr>
<td>Smoked Chicken Wings</td>
<td>$3</td>
</tr>
<tr>
<td>Italian Sausage Stuffed Mushrooms</td>
<td>$2</td>
</tr>
<tr>
<td>Prime Rib Sliders</td>
<td>$3</td>
</tr>
<tr>
<td>Bacon Jam Biscuits</td>
<td>$3</td>
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</tbody>
</table>

### COLD
Priced per piece • 20 piece minimum

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg Salad Sliders</td>
<td>$3</td>
</tr>
<tr>
<td>Jumbo Shrimp Dijonaise</td>
<td>$5</td>
</tr>
<tr>
<td>Deviled Eggs, Crispy Parma Ham</td>
<td>$2</td>
</tr>
<tr>
<td>Heirloom Tomato Bruschetta</td>
<td>$2</td>
</tr>
<tr>
<td>Chocolate Chip Cookies</td>
<td>$3</td>
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### FAMILY STYLE
Priced per person • 10 guest minimum

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>House Made Ricotta &amp; Local Honey</td>
<td>$5</td>
</tr>
<tr>
<td>Vegetable Crudites &amp; Ranch</td>
<td>$5</td>
</tr>
<tr>
<td>Assorted Domestic Cheese Display</td>
<td>$7</td>
</tr>
<tr>
<td>Fruit Tray</td>
<td>$6</td>
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</table>
OPEN BAR PACKAGES

All open bar packages are served butler style
Events with more than 30 guests in the President’s Room may have a set bar with a dedicated bartender upon request

<table>
<thead>
<tr>
<th>GOLDEN LABELS</th>
<th>PREMIUM LABELS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gordon’s Vodka</td>
<td>Absolut Vodka</td>
</tr>
<tr>
<td>Gordon’s Gin</td>
<td>Hendrick’s Gin</td>
</tr>
<tr>
<td>Cruzan Light Rum</td>
<td>Bacardi Superior</td>
</tr>
<tr>
<td>Grant’s Reserve Scotch</td>
<td>Captain Morgan Spiced</td>
</tr>
<tr>
<td>Early Times Whiskey</td>
<td>Maker’s Mark Bourbon</td>
</tr>
<tr>
<td>La Prima Tequila</td>
<td>Crown Royal</td>
</tr>
<tr>
<td>Canadian Club</td>
<td>Dewar’s White Label Scotch</td>
</tr>
<tr>
<td></td>
<td>José Cuervo Especial Tequila</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RECEPTION LENGTH</th>
<th>GOLDEN PER PERSON</th>
<th>PREMIUM PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>$17</td>
<td>$19</td>
</tr>
<tr>
<td>2 Hours</td>
<td>$20</td>
<td>$22</td>
</tr>
<tr>
<td>3 Hours</td>
<td>$24</td>
<td>$26</td>
</tr>
</tbody>
</table>

Included in All Package Bars:
- Bartender Fees
- Yuengling, Bud Light, Heineken
- Two Seasonal Craft Selections
- House Cabernet, Chardonnay, Merlot, White Zinfandel
- Premium Wines available by the corked bottle

Customized Bloody Mary or Mimosa Bar: Ask for details
BREAKS

Priced per person

MORNING BREAK  $15
Coffee & Tea
Assorted Coca-Cola Products
Bottled Water
Whole Fresh Fruit
Granola Bars

AFTERNOON BREAK  $15
Coffee & Tea
Assorted Coca-Cola Products
Bottled Water
Homemade Chocolate Chip Cookies
Raspberry Brownies

BUILD YOUR OWN ALL DAY PACKAGE
Two $9 • Three $11 • Four $14

DRINK
Coca-Cola Soft Drinks
Lemonade
Bottled Water
Hot Coffee
Hot Tea
Sweet Iced Tea

ENJOY
Baked Lay’s
Soft Pretzel Bites
Almonds
Carrot & Celery Sticks
Fresh Popcorn
Chips & Salsa

INDULGE
Snickers Bar
Raspberry Brownies
Fresh Fruit with Yogurt Dip
Blueberry Muffins
Chocolate Chip Cookies
Bananas
Nutri-Grain Bars
FOOD & BEVERAGE MINIMUM

President’s Dining Room
The largest of our second-floor dining rooms, the President’s Dining Room is perfect for large receptions, business meetings and presentations. Comfortably accommodating up to 80 guests, this expansive room with a private alcove area can be arranged in various table settings.
Private dining food and beverage minimum prior to tax and 22% gratuity:
Lunch: $1,500 • Dinner: $2,000

Corwin Dining Room
This light and airy room comfortably accommodates up to 30 guests and is best suited for executive-style dining with or without a head table. The Corwin Dining Room adjoins the President’s Dining Room, and the two may be used jointly for larger receptions and cocktail parties.
Private dining food and beverage minimum prior to tax and 22% gratuity:
Lunch: $650 • Dinner: $800

Harrison Dining Room
A popular venue for both business meetings and large family gatherings, the Harrison Dining Room’s square gathering table is a favorite for communal dining, and offers two tall Broadway Street-view windows for an abundance of light and a pleasant perspective of historic downtown Lebanon. The Harrison Dining Room comfortably accommodates up to 18 guests.
Private dining food and beverage minimum prior to tax and 22% gratuity:
Lunch: $400 • Dinner: $600

Henry Clay Dining Room
One of the Golden Lamb’s most popular private dining rooms, the Henry Clay Dining Room is ideal for small dinner parties or meetings. With its large fireplace, tall windows and conference-style table, the Henry Clay Dining Room can comfortably seat up to a dozen guests in historic ambiance, offering a charming view of Lebanon’s historic Gazebo Park.
Private dining food and beverage minimum prior to tax and 22% gratuity:
Lunch: $300 • Dinner: $450

Vallandigham Dining Room
With its seasonal fireplace and large oval table, the Vallandigham Dining Room accommodates up to eight guests in a truly extraordinary setting, perfect for intimate parties and small family events.
Private dining food and beverage minimum prior to tax and 22% gratuity:
Lunch: $200 • Dinner: $300

Food & beverage minimum is the base entry price for private dining at the Golden Lamb. The minimum excludes service charge, tax or other miscellaneous expenses associated with the event. Should the event not achieve the minimum required spend, the variance to the minimum will be added to your final bill as meeting room rental, thereafter applicable tax and service charges will be calculated. Food & beverage minimum does not supersede or nullify the final guarantee as outlined on your private dining contract, which is signed during the booking process.
FOOD & BEVERAGE | CATERING

GOLDEN TO GO CATERING

Portion sizes are estimated based on typical suggested serving.

Items are made from scratch, using sustainable ingredients.
Our chefs love special requests. If we can, we will!

Disposable Dining Packages, which include high quality plates, silverware, serving utensils and napkins, are available for $4 per person.

A 7% sales tax is added to each order.
Delivery service is available with a $250 minimum order and a 15% delivery service charge, within an approximate 10-mile radius of the Golden Lamb.

To place your catering order, please contact our Catering Manager, De-De Bailey, at 513.932.5065 or dbailey@goldenlamb.com.
CATERING PACKAGES

Value filled dining packages for your off-site dining needs • Catering packages not available for on-site consumption

SLIDER PACK
Serves 4-6 • $49
Golden Lamb Signature Salad | mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing
(6) Local Ham & Swiss Sliders with house mustard
(6) Egg Salad Sliders | with pepper bacon
Fresh-Cut Sea Salt Potato Chips

GAME DAY WINGS & SLIDERS
Serves 4-6 • $59
(12) Whole Smoked Chicken Wings
Celery Stalks & Chef’s Creamy Wing Dip
(6) Prime Rib Sliders | horseradish cream, swiss & crispy onions
Fresh-Cut Sea Salt Potato Chips

WHOLE GOLDEN FRIED CHICKEN
Serves 4-6 • $59
Mashed Potatoes
Skillet Gravy
Noodles & Ale Cheese
Fresh Green Beans
Yeast Rolls & Jar of Apple Butter

CATERING ENTREES

Golden Fried Chicken | mix of leg, wing, breast & thigh
$6 pp • 6 guest minimum order • about 2 pieces per guest

Colossal Chicken Wings | with celery & carrot chips
(12) golden fried with local honey $39
(12) hickory smoked with hot sauce $39

Slow Roasted Chicken (Gluten-Free) | salt & sugar brined, slow roasted, moist & tender mix of leg, wing, breast & thigh
$6 pp • 6 guest minimum order • about 2 pieces per guest

Roasted Turkey Breast | 5-6 pounds, brined & slow roasted with two-day turkey gravy
Serves 6-8 people • $49

Hickory Roasted Prime Rib of Beef | slow roasted to medium rare, served as a whole roast to carve at home, with 1 quart of au jus
Small: 5 pounds average • Serves 6-8 • $179
Large: 10 pounds average • Serves 12-16 • $279

SLOW-ROASTED 3-LB TURKEY BREAST
Serves 4-6 • $64
Mashed Potatoes Two-Day Turkey Gravy
Onion-Sage Stuffing Cranberry Chutney
Yeast Rolls & Jar of Apple Butter

HISTORIC DOUBLE
Serves 4-6 • $114
Golden Fried Chicken Onion-Sage Stuffing
Roasted Turkey Breast Mashed Potatoes
Chicken & Turkey Gravy
Fresh Green Beans Honey-Thyme Carrots
Yeast Rolls & Jar of Apple Butter

IMPRESS YOUR FRIENDS
Serves 6-8 • Market Price
Certified Angus Beef Tenderloin served whole to carve
Cabernet Sauvignon Jus
Jumbo Shrimp Dijonnaise
Boursin Cheese Whipped Potatoes
(12) Sauerkraut Balls | with house mustard
Steamed Lemon & Irish Butter Asparagus
Golden Lamb Signature Salad | mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing

Value filled dining packages for your off-site dining needs • Catering packages not available for on-site consumption
CATERING SIDES

ONE-QUART SIDES
Each serves about 4-6 • $12 each
Mashed Potatoes & Skillet Gravy
Skillet Fried Chicken
Two-day Turkey Gravy
Onion-Sage Stuffing
Fresh Green Beans
Honey-Thyme Carrots
Creamy Broccoli Slaw
Creamy Garden Pasta Salad

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 mayonnaise (cold) $24

SALADS
$3 pp • 6 person minimum • Dressing served on the side
Golden Lamb Signature Salad | mixed greens, candied pecans, green apple, smoked cheddar, creamy balsamic dressing
Garden Salad | local greens, tomato wedges, shaved carrots, cucumber, red onion with tangy ranch dressing

BOXED COLD SANDWICH MEALS
Grab & Go • 8 person minimum
served with creamy broccoli slaw, sea salt chips, gourmet chocolate chip cookie, granny smith apple, utensils, napkins
Chicken Salad Sandwich | red grapes, pecans, celery, onion with creamy dressing.
Served on organic-sprouted wheat bread with lettuce & tomato $16

SIGNATURE BREAD PACKAGE
$4 pp • Includes 1 biscuit and 1 roll per person
Yeast Rolls
Apple Butter
Bacon Jam
Shaker Style Biscuits
Local Butter
Bacon Jam

SKYHAVEN FARMS HAM & OHIO SWISS
lettuce, tomato, tangy house-mustard on thick-cut potato bread $15

SNACKS
Golden Lamb Sauerkraut Balls | cocktail sauce & house mustard $29 per dozen
Gourmet Deviled Eggs | sponsored by local chickens with crispy ham $24 per dozen pieces

DESSERTS
9” Sister Lizzie’s Shaker Sugar Pie $17
9” Pecan Chocolate Pie $22
9” Banana Cream with Peanut Butter Crust Pie $20
Vanilla Iced Carrot Cake | fourth sheet cake $22
THE
ONE & ONLY