



GOLDEN LAMB
SINCE 1803

**PRIVATE DINING
&
CATERING GUIDE**

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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.**



PRIVATE DINING INTRODUCTION

Thank you for considering Golden Lamb for your private dining occasion. Please refer to following guidelines to determine if we are the correct venue for your event:

- **All private dining rooms are located on the second floor of the Golden Lamb. There is no elevator. All guests will have to take one flight of 17 stairs up.**
- 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.
- Parties of 12 or smaller may order from the All Day Menu, which can be viewed at goldenlamb.com/dine/, or they may choose a dining package (1 package for entire group).
- Parties of 13 or more are required to make a dining package selection from this guide. Packages are discounted (vs. all-day dining menu pricing), designed to facilitate the ease of service, and are priced specifically for items in package. Each guest will receive a customized menu based on your selection. Menus may be personalized to include company logo and/or personal greeting. Children 12 & under are excluded from the required "private dining package" choices. They may order choices from our children's menu selections. Guests with dietary restrictions are always welcome.
- Host-provided dessert will have a dessert fee of \$3.00 per person. See notes for corkage fees in Alcohol Beverage Services section.
- One bill will be issued for parties of 13 or more, and all food and beverage is subject to 22% service charge (gratuity) and local sales tax.
- Payment will be made upon conclusion of your event. A credit card number will need to be on file to secure your booking and charged if a cancellation occurs (with the time-line as outlined in the private dining agreement). You may choose an alternate method of payment (different credit card or cash) to pay if desired.
- Menu, alcohol service, room selection, set-up, and times of arrival and departure will be determined before a private dining agreement may be sent to you for an electronic signature.
- Parking at Golden Lamb is plentiful and free. Handicap accessibility is available for first floor dining only.
- Standard length of time allocated for a private dining event shall be 2.5 hours.

PERSONAL TOUCHES MAKE AN EVENT SPECIAL

No one understands the need to make events unique better than our team of experienced private dining professionals, who will work with you to ensure that every detail is perfect. Let us transform your next event
1 into a stylish, memorable and delicious experience for any group size or occasion.



ULYSSES S. GRANT

\$27.95 per person (requires advance order)

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

\$33.95 per person

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

Golden Lamb Roast Turkey

sage sausage & apple dressing, fresh seasonal vegetables, cranberry chutney, mashed potatoes with two-day turkey gravy

- or -

Ohio Fried Chicken

skillet gravy, mashed potatoes, fresh seasonal vegetables

Sister Lizzie's Shaker Sugar Pie | caramel sauce



HISTORICAL FAMILY STYLE DINNER

\$39.95 per person • 12 guest minimum

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

Ohio Fried Chicken
Golden Lamb Roast Turkey
Mashed Potatoes
Fresh Seasonal Vegetables

Sage Sausage & Apple Dressing
Cranberry Compote
Sister Lizzie's Shaker Sugar Pie
Banana Cream Pie

VICE PRESIDENT DINING PACKAGE

\$47.95 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,
 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 - or -
 local maple glaze, roasted
 pecans, mashed potatoes,
 rustic vegetable pan roast,
 citrus essence

Dijon Crusted Braised Short Rib - or -
 mashed potatoes, broccoli,
 rosemary jus

Ohio Fried Chicken
 skillet gravy,
 mashed potatoes, fresh
 seasonal vegetables

Chocolate Mousse Cake
 caramel sauce

- or -

Sister Lizzie's Shaker Sugar Pie
 caramel sauce



HORS 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

Golden Lamb Sauerkraut Balls	\$2
Smoked Chicken Wings	\$3
Italian Sausage Stuffed Mushrooms	\$2
Prime Rib Sliders	\$3

COLD

Priced per piece • 20 piece minimum

Egg Salad Sliders	\$3
Jumbo Shrimp Dijonaise	\$5
Deviled Eggs, Crispy Parma Ham	\$2
Heirloom Tomato Bruschetta	\$2
Chocolate Chip Cookies	\$3

FAMILY STYLE

Priced per person • 10 guest minimum

House Made Ricotta & Local Honey	\$5
Vegetable Crudites & Ranch	\$5
Assorted Domestic Cheese Display	\$7
Fruit Tray	\$6



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



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.

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.

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BREAKFAST | LUNCH &
DINNER

HORS D'OEUVRES

ALCOHOL
BEVERAGE
SERVICE

BREAKS

FOOD &
BEVERAGE
MINIMUM

CATERING

CATERING SIDES

ONE-QUART SIDES

Each serves about 4-6 • \$13.50 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

SALADS

\$4 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

SIGNATURE BREAD PACKAGE

\$4 pp • Includes 1 biscuit and 1 roll per person

Yeast Rolls	Shaker Style Biscuits
Apple Butter	Local Butter
Strawberry Jam	Local Honey

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

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

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 \$18

Skyhaven Farms Ham & Ohio Swiss

lettuce, tomato, tangy house-mustard on thick-cut potato bread \$18

Golden Lamb Roasted Turkey Breast

spinach, tomato, white cheddar cheese, apple mayonnaise on a brioche roll \$18

DESSERTS

9" Sister Lizzie's Shaker Sugar Pie \$20

9" Pecan Pie \$22

9" Banana Cream with Peanut Butter Crust Pie \$22

Vanilla Iced Carrot Cake | fourth sheet cake \$22



THE
ONE & ONLY