

Event



M E N U

lamb's farm[®]

where people grow

A B O U T U S

Our Mission:

Creating opportunities, connections, and shared possibilities for people with developmental disabilities

Since 1961, Lambs Farm has been a place that touches everyone who visits. For our residents, it is home. It is a safe and caring environment and an extended family of peers where individuals can contribute to the community while building independence and confidence. For our guests, Lambs Farm offers enriching experiences that celebrate the talents and spirit of people with developmental disabilities.

Our event and banquet spaces provide a welcoming setting for weddings, celebrations, corporate gatherings, and many other occasions. When you choose Lambs Farm for your event, you are doing more than hosting a gathering. You are supporting a mission.

Every event held here directly helps the men and women we serve continue to learn, grow, and thrive.

Celebrate your moments while making a meaningful difference.

*May all who enter
come as guests and
leave as friends 🌿*



BOOKING WITH LAMBS FARM

Menu

We offer a wide variety of options to meet your specific event needs. The menus included in this packet are designed to serve as a guide for your menu planning. At your request, our staff will be happy to customize a menu to fit your needs.

Prices

All pricing is current and guaranteed for ninety (90) days. Lambs Farm reserves the right to adjust pricing based upon market fluctuation and/or substitute menu offerings accordingly.

Food Guarantees

Final count is to be advised no later than seven (7) days prior to the event date. The guarantee is not subject to reduction after this deadline. Your final bill will reflect the guaranteed number. Should the amount of people served exceed the guaranteed count we will bill you for the additional amount. There is a minimum of fifty (50) guests for all buffet and dinner services. All selections subject to 20% gratuity and 8.0% sales tax. Prices are subject to change without notice.

Deposits

All events require a non-refundable \$300.00 deposit upon booking in order to secure the function space. This deposit will be credited to your account at the time of your event.

Payment

The estimated balance of all events is to be paid in full the day of the event. Payment by cash, credit card, cashiers or certified checks will be accepted. If credit has been established for corporate accounts, payment will be due no later than thirty (30) days from the date of invoice.

Cancellations

Patron must give Lambs Farm notice of cancellation thirty (30) days prior to the event, at which time fifty percent (50%) of the deposit will be refunded. The deposit is non-refundable within fourteen (14) days of the event.

R O O M R E N T A L S

We have several rooms available to meet your specific needs. Prices reflect reservation of room for two (2) hours. Please note that an additional \$200.00 room charge applies for all banquets after 3:00pm.

O U R S P A C E S :

Banquet Room (full) 110 person capacity

Banquet Room (half) 50 person capacity

The North Room 40 person capacity

The Bar Room 40 person capacity

The South Room 40 person capacity

Half Pavilion

Full Pavilion

Linen, Chair & Tent Rental

For your event or banquet, please note that we do not currently provide ceremony chairs or linens. We encourage you to coordinate rentals through outside vendors so you can fully customize the look to match your vision. Additionally, while tent rentals are not included in our services, they can be easily arranged through a third-party provider to complete your event setup.

Event Favors

Lambs Farm baked goods, chocolates, or catalog items are the perfect touch to show appreciation to your guests. Custom favors are available. Let us know what you have in mind!

Photography

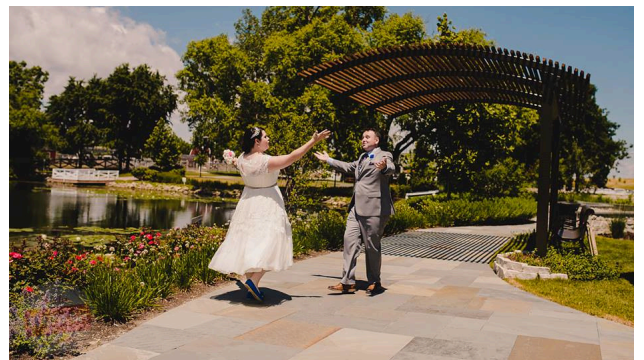
You're welcome to bring your own photographer, or we'd be happy to recommend some great options for you.

Ceremony Rental Options

Tribute Garden

Cafe Patio Ceremony Rental

Indoor Ceremony



BREAKFAST & BRUNCH

The Continental

Assorted Baked Goods
Bagels and Cream Cheese
Fresh Orange Juice

The Farmhand

Buttermilk Biscuits and Gravy
Bagels and Cream Cheese
Apple Cinnamon French Toast
Scrambled Eggs
Hickory Smoked Bacon
Sausage Links
Country Hash Browns

The Harvest Brunch

Chef Carved Roast Beef or Ham on the Bone
Famous Fried Chicken
Buttermilk Biscuits and Gravy
Apple Cinnamon French Toast
Bagels and Cream Cheese
Scrambled Eggs
Hickory Smoked Bacon
Sausage Links
Country Hash Browns
Chef's Herb & Olive Oil
Roasted Vegetables
Homemade Whipped Potatoes
Assorted Baked Goods
Tossed Garden Salad
Fresh Fruit Salad
Homemade Rolls and Butter



LUNCH BUFFETS

Build Your Own Buffet

Scratch made and fully customizable, our buffets include your choice of vegetable and side, fresh salad, bakery rolls with butter, and coffee, tea, and soda throughout meal service.

Entree Choices

Lambs Farm Famous Fried Chicken
Baked Chicken
Chicken Aromatico
Chicken Alfredo
Homemade Meatloaf
Sliced Roast Beef
Homemade Lasagna
Mostaccioli with Meat Marinana
Roasted Turkey
Baked Ham

Side Choices (1)

Homemade Mashed Potatoes
Roasted Garlic
& Rosemary Potatoes
Baked Potato
Seasoned Rice Pilaf
Traditional Stuffing
Buttered Egg Noodles
Sweet Potatoes
Au Gratin Potatoes

Vegetable (1)

Broccoli
Broccoli with Cheese Sauce
Green Beans Almondine
Chef's Herb & Olive Oil
Roasted Vegetables
Peas & Mushrooms
Glazed Carrots
Green Beans

LUNCH BUFFETS

All American

All Beef 1/3 lb. Hamburgers
Pure Beef Jumbo Hot Dogs
Veggie Burgers
American Potato Salad
Zesty Pasta Salad
Corn on the Cob (seasonal)
or Fire Roasted Corn
& Black Bean Salad
Fruit Compote
Bagged Chips
Cookies
Rolls
Condiments

Smokey BBQ

Slow Roasted Beef Brisket or
Pulled Pork
Marinated Chicken Breast
Jumbo Hot Dog
American Potato Salad
or Cole Slaw
Homemade Macaroni & Cheese
or Baked Beans
Fresh Fruit Salad
Fresh Baked Cookies

Cafe Express

Your Choice of Sandwiches
or Deli and Cheese Trays
Homemade Soup
Potato Salad
Bagged Chips
Fresh Baked Cookies
Condiments

Pizza & Pasta Buffet

All You Can Eat
Includes Beverage Service
Your Choice of Toppings
Pasta served with Meat Marinara
or Alfredo Sauce
Fresh Garden Salad
Your Choice of Dressing

PLATED LUNCH

*Includes fresh bakery rolls, coffee, tea and soda
Service available until 3:00pm
25 guest minimum*

Choose soup or salad

Homemade Soups (1)

Garden Vegetable
Cream of Chicken Rice
Signature Broccoli Cheddar

Salad (1)

Garden Salad with Choice of Dressing
Baby Spinach with Egg & Mushroom
Teardrop Tomatoes with Bacon

Entrees

Roasted Turkey
Served with Homemade Mashed Potatoes, Stuffing and Vegetables

Chicken Aromatico
Served with Roasted Red Potatoes and Vegetables

Chicken Parmigiana
Served with Angel Hair Pasta and Vegetables

Beef Sirloin
Served with Mashed Potatoes and Vegetables

Parmesan Crusted Tilapia
Served with Rice Pilaf and Vegetables



DINNER BUFFET

Build Your Own Buffet

Scratch made and fully customizable, our buffets include your choice of vegetable and side, fresh salad, bakery rolls with butter, and coffee, tea, and soda throughout meal service.

Entree Choices

Lamb's Farm Famous Fried Chicken
Baked Chicken
Chicken Aromatico
Chicken Alfredo
Roast Sirloin or Beef
Vegetable Lasagna
Roast Pork Loin

Side Choices (1)

Homemade Mashed Potatoes
Roasted Garlic
& Rosemary Potatoes
Baked Potato
Seasoned Rice Pilaf
Sweet Potatoes
Au Gratin Potatoes

Vegetable (1)

Broccoli
Broccoli with Cheese Sauce
Green Beans Almondine
Chef's Herb & Olive Oil
Roasted Vegetables
Peas & Mushrooms
Glazed Carrots
Green Beans

PLATED DINNER

*Includes fresh bakery rolls, coffee, tea and soda
25 guest minimum*

Choose soup or salad

Homemade Soups (1)

Garden Vegetable
Cream of Chicken Rice
Signature Broccoli Cheddar

Salad (1)

Garden Salad with Choice of Dressing
Baby Lettuce with Walnuts,
Strawberries and Poppy Seed Dressing
Baby Spinach with Egg & Mushroom
Teardrop Tomatoes with Bacon

Entree Choices

Lambs Farm Famous Fried Chicken

Chicken Aromatico

Roast Beef Platter

Prime Rib

Herb Crusted Salmon



APPETIZERS

Per 24 Pieces, Buffet Style or Server to Pass

Chicken Quesadillas

Cocktail Meatballs in Sweet & Sour or Signature Barbeque Sauce

Buffalo Chicken Wings with Bleu Cheese Dip

Cocktail Egg Rolls with Sweet & Sour Sauce

Choose from Chicken, Pork or Vegetarian

Bruschetta with Tomato Basil Relish and Parmesan Toast

FRUITS & VEGETABLES

Fresh Cut Fruit with Melons, Berries & Pineapples

Assorted Fresh Vegetables with Ranch Dipping Sauce

CHARCUTERIE BOARDS

Meat & Cheese Board

Includes meats, cheese and crackers

Vegetarian Board

Includes cheese, crackers, olives, nuts, grapes and dried apricots

Variety Board

Includes cheese, crackers, meat, olives, grapes and dried apricots

For full pricing, fill out the inquiry form on our website or give us a call at 847.362.5050. We look forward to working with you!