

CELEBRATIONS, SHOWERS, TEA,
POST WEDDING BRUNCH,
WEDDINGS, REHEARSAL DINNERS,
RETREATS

FIELD & FEAST

AT LITTLE DIPPER FARM

private dining

Within the beauty of a historic farm estate, the table is laid to make landmark memories.

LOCATION

499 WOLF DEN ROAD
BROOKLYN, CT

CONTACT

860.576.9474
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instagram.com/fieldandfeastct

A G O L D E N L E G A C Y

r o o t e d i n h o s p i t a l i t y

A rustic red barn perched amidst golden farmlands, its weathered wood whispering tales of decades past. Inside, the aroma of slow-cooked roasts and fresh herbs dances in the air, blending with the gentle crackle of a stone fireplace. Candlelight flickers on white tablecloths, illuminating faces filled with laughter and conversation. This was the Golden Lamb Buttery.



The brainchild of restaurateur Bob and Virginia "Jimmie" Booth the Golden Lamb Buttery opened in 1963 offering a unique dining experience. Think classic Continental dishes crafted with seasonal ingredients, impeccable service, and a touch of whimsy. Whether you chose the Chateaubriand for two or the delicate Dover sole, it was an occasion, a chance to savor the finer things in life.



a new era

More than just a restaurant, the Golden Lamb became a beloved community hub. Locals and out-of-towners alike flocked to its barn doors for birthday celebrations, romantic dinners, and special events. The hayrides through the surrounding fields, accompanied by live music, added to the magic. It was a place where time seemed to slow down, where simple pleasures took center stage.



Though the Golden Lamb may be gone, its spirit lives on. The property, now known as Little Dipper Farm, has been reimagined by the new owners Lori and Venus Corriveau, who aim to honor the historic farm's legacy while creating a new chapter for the land.

Since taking ownership in 2021, the Corriveaus have diligently expanded the farm's bounty by planting orchards and revitalizing dormant fields. They've hosted festive gatherings and special events, established hiking trails, and embarked on a historically sensitive renovation of the many farm buildings and structures.

The Corriveaus have joined forces with restaurateur Andy Gütt, whose impressive career spans fifteen years. Andy's hospitality projects have earned fans near and far, earning rave reviews from the New York Times, and top honors from the Connecticut Restaurant Association. He's known for his neighborhood game-changing Willimantic restaurants, Cafemantic, later Stone Row, and his years as an award-winning caterer to weddings and the university community of eastern Connecticut.

Andy and his team will bring Field and Feast to Little Dipper and offer curated, immersive experiences that go beyond just dining by celebrating the connection between land, food, and good company.

Together, the collaborators share a core tenement that all the greatest things in life are best enjoyed in community; the things we gather around despite our differences and simply celebrate that which makes us human.

We look forward to welcoming you back to the farm- where a new golden era dawns at Little Dipper.



Beyond the Ordinary: Unveil the secret spaces of the enchanting farm estate.



Ling Messer

explore the acres

Sun-drenched meadows for open-air feasts, the historic barn embraces intimate and grand gatherings with modern charm. As night falls, gather around the crackling fire, constellations your only roof.



farm spaces



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D I S C O V E R

y o u p e r f e c t g a t h e r i n g

Carriage Barn - 50 to 122 seated/standing

Toast under the stars on the expansive barn deck, overlooking the shimmering lake and grazing pastures. Inside, the barn effortlessly hosts 122 guests for seated events, with a dedicated dance floor, a well-stocked bar, and inviting lounge spaces for mingling.

Availability: April-December

Numbers: nine long tables of ten and four long tables of eight, 50 guest minimum

Studio - 12to 32 seated/cocktails

Step into a hidden gem - Tucked within the barn walls, its here where lively feasts and intimate celebrations unfold under the glow of vintage lanterns into the late night hours.

Availability: March - December

Numbers: four round tables of 6-8 or one long table for 22.

Loft - 12 to 16 seated

The Loft with private entrance overlooks the Hunt Room and expands the possibilities of your event. This space can accommodate additional guests, or transform into a wedding suite.

The Carriage Barn, Studio and Loft all have access to the spacious deck overlooking the lake.

Tack Room

A secondary pre-ceremony suite for the wedding party.

Courtyard & Stables - 50 standing

The former stables' charming courtyard doubles as a versatile open-air space, ideal for cocktail receptions, seated dinners, or social gatherings.

Marketplace

The marketplace serves as the main entry to the barn and can double as a small receiving room. From freshly harvested produce to locally crafted treats, you'll find everything you need to fuel your day and savor the taste of the farm.

Grounds

Beyond the barn diverse spaces seamlessly interconnect, inviting you to craft a bespoke experience. Whether you envision an intimate gathering amid the orchard's bounty, a team-building challenge across the open fields, or a contemplative stroll along the tranquil lake the farm's grounds provide the perfect canvas.

Workshops and Greenhouse

A customizable space designed to host intimate workshops and classes in conjunction with day-to-day farm activity.

Our food is a celebration of the farm, where the rhythm of the land guides every sip and bite.



menus

T H E F O O D

Winter Caplanon

A farm estate dedicated to food...
Where time together is deliciously rewarding.



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Celebrate Life's Milestones:

Whether it's a reunion with cocktails, or a dinner for key clients, events with us leave a lasting impression.

Hors D'oeuvres

Farm Staples - \$18/ guest
 rotating selection of New England Cheeses, our ricotta, charcuterie, housemade crackers, pickled vegetables, olives, jams

Dips, Chips & Veggies - \$10/ guest
 quartet of dips including spinach & artichoke, chorizo, parmesan ranch, & whipped vegetable boursin, served with sliced breads, root vegetable chips, pita chips, & cut vegetables

\$3.50 Per Piece

- Lamb Meatballs
- Ricotta Filled Gougères
- Arancini
- Leek and Goat Cheese Tarts
- Beef Slider
- Chicken Slider
- Stuffed Mushroom
- Roasted Beet Bruschetta
- Duck Rillettes Crostini*

\$4.50 Per Piece

- Beef Tartare*
- Roasted Stonington Sea Scallops
- Chicken Liver Mousse Crostini*
- Chilled East Coast Oyster*
- Shrimp Cocktail
- Chilled Maine Lobster Cocktail

25 piece minimums

Sweet

Modern Brownie Duo - \$6/ guest
 Dark Chocolate + Sea Salt
 Blondie Brownie

Cookie Platter - \$4/ guest
 Shortbread
 Dark Chocolate Chip
 Peanutbutter Blast
 Oatmeal Cranberry

Mini Confections - \$8/guest
 Valrhona Chocolate Mousse Cups
 Vanilla Cheesecake w/ Fruit Compote
 Tartlets - fresh fruit, dark chocolate, chocolate peanut butter, key lime, lemon meringue

Cocktail Party Packages

Standard

3 Hour Party - \$65, guest

- 3 Hour Well Brand Bar
- Farm Staples
- Choice of 3 Passed Hors D'oeuvres
- Chef's Choice Dessert
- Coffee Service

8 pieces per person

Elevated

3 Hour Party - \$85, person

- 3 Hour Premium Brand Bar
- Farm Staples
- Choice of 5 Passed Hors D'oeuvres
- 2 Dessert Choices
- Coffee Service

15 pieces per person

ideas



"*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."



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Sitdown with Friends & Family:

Sit around the table with the people who mean the most to you. It's time for you to forge new memories. Whether it's casual BBQ or a landmark celebration with tasting menus from our awarding winning team, we'll deliver an occasion to remember.

Food Stations and Hors D'oeuvres

\$30 per guest

Lunch

Sandwich - \$35 per guest

3 course - \$45 per guest

Afternoon Tea

\$40 per guest

Dinner

3 course - \$65 per guest

4 course - \$85 per guest

plated, family style, buffet options

For plated events over 40 guests, all guests will eat the same menu, unless they have an allergy or dietary.

Buffet and family style receive same sides.

Tasting Menu

5 course - \$105+ per guest

24 guests maximum

wine pairing option available

Wine and Spirits

Well Bar - \$14 guest / hour

wine, beer + spirits selection

includes bar tender

soft drinks

coffee and tea service

Premium Bar - \$16 guest / hour

wine, beer + premium spirits selection

includes bar tender

soft drinks

coffee and tea service

Minimum Spend (per four hour event)

Studio + Small Spaces \$2,000

Carriage Barn and Grounds - \$6,000

May - October Wedding - \$25,000

pricing

Additional Charges

15% venue use charge

20% catering service charge

6.35% sales tax

1% food and beverage tax

A room fee will apply when minimum spend is not met.

Additional room charge for events over four hours.

Additional site fee for outdoor ceremony and setups.

10:30pm last service, 11pm exit



L U N C H E O N

Sandwiches – Choice of two sandwiches

includes mixed baby lettuces and kettle chips

Herbed Chicken Salad

arugula, tomato, brioche

Oven Roasted Turkey BLT

bacon, lettuce, herb mayo, sourdough

Roasted Beef Tenderloin

red pepper spread, horseradish aioli, french bread

Caprese

pistachio pesto, arugula, tomato, mozzarella, french bread

gluten free bread +4/ guest

Stationed – choice of two entrees

Marinated Flat Iron steak

Lemon Thyme Chicken

Jamaican Jerk Chicken

Mustard Glaze Atlantic salmon

Honey Mustard Pork Tenderloin

Red Wine Braised Short Rib

served with roasted fingerling potatoes, grilled seasonal vegetables, caesar salad* and sourdough

lunch includes assorted mini confections

A F T E R N O O N T E A

Finger cut sandwiches on homemade breads

cucumber and mint cream on milk bread

smoked salmon, dill cream on brioche bread

egg salad, pickled celery, & tarragon on brioche bread

herbed chicken breast with coriander oil & mayo on milk bread

Plain & Fruit Scones

clotted cream and seasonal homemade jam

Confections

lemon tarts

macarons

madeleines

assorted cakes

Selection of teas grown on-site

Sparkling option

menus vary by season



menus



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B R U N C H

Farm Egg Quiche or Frittata

Cheddar Scrambled Eggs

Brioche French Toast "Cobbler"

cinnamon-battered, caramelized bananas, candied walnuts, local maple

Biscuits and Sausage Gravy

Homefries

red onion, parsley, sell gris sea salt, condiments

Applewood Smoked Bacon

Kindred Crossing Breakfast Sausage

Baked Oatmeal

walnuts, cranberries, brown sugar

Ploughman's Board

sourdough, table cheese, sausage, soft-boiled egg, whole grain mustard, pickled vegetables

Smoked Salmon

red onion, tomato and capers, everything bagel

Sliced Fruit

vanilla greek yogurt

Breads & Pastries

sourdough, jams, whipped ricotta, sweet bread

Cinnamon Buns

Sweet and Savory Scones

housemade jams

Craftsman Cliff Coffee

Mimosa

Bloody Mary



menus



Winter Caplanson

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S P R I N G

Golden Beets

arugula, spring citrus, goat cheese

Baby Romaine Caesar

shaved parmesan, garlic croutons, creamy garlic dressing, white anchovy

Fresh Garbanzo Bruschetta

taggiasca tapenade, lemon, coriander, manchego

Spring Vegetable Soup

crispy bacon, truffle cream

Roasted Stonington Scallops

fennel-spring garlic puree, preserved meyer lemon relish

Maine Peekytoe Crab Cake

sugar snap pea remoulade

Spring Pea Ravioli

lemon cream, spring peas, wild mushrooms, shaved parmesan, pea tendrils

Garganelli Pasta

forest mushrooms, spinach, truffle butter, parmesan

Herb-Roasted Gulf of Maine Cod

fennel-coriander broth, preserved meyer lemon-olive relish

Scottish Salmon

sugar snap peas, baby artichokes, morels, taggiasca tapenade

Organic Chicken

baby artichokes, potato croquette, heirloom carrot, truffle jus

Berkshire Pork Belly

apple cider glaze, french green lentils, brasied greens

Roasted Hanger Steak

chimichurri, caramelized shallot, mashed potatoes, green beans

Roasted Duck Breast

fennel, fava beans, honey glazed carrots, apricot orange gastrique

Flourless Chocolate Cake

salted caramel ice cream, chocolate ganache

Elderflower Panna Cotta

poached rhubarb, candied pistachio, coconut crumble

Strawberry Rhubarb Cheesecake Tart

oatmeal crumble, berry compote

S U M M E R

Heirloom Tomatoes

fresh mozzarella, sweet red onion, basil-red wine vinaigrette

Sweet Corn and Tomato Panzanella

basil, red onion, garlic croutons, bibb lettuce, white balsamic vinaigrette

Watermelon and Feta

local watermelon, crumbled feta, arugula, cucumber, mint, cabernet vinegar

Market Salad

mixed greens, grilled asparagus, radish, manchego, dijon vinaigrette

Sweet Corn Bisque

basil oil

Chilled Cucumber Soup

marinated atonington shrimp, dill, crème fraiche

Tiger Striped Figs

speck ham, chevre, bitter greens, burnt-orange vinaigrette

Tartare of Stonington Yellow-Fin Tuna*

avocado, cucumber, radish, soy-ginger marinade

Forrest Mushroom Bruschetta

house-made ricotta, shaved parmesan

Barbequed Scottish Salmon

sweet mustard glaze, thyme, mashed potatoes, brussels sprouts

Citrus Marinated Chatham Cod

sauce béarnaise, rice pilaf, grilled summer vegetable

Herb-Rubbed Farm Chicken

roasted squash a la plancha, warm potato salad

Jamaican Jerk Chicken

scallion, ginger, smashed fingerlings, honey-roasted carrots

Porcini Rubbed Pork Tenderloin

grilled peach chutney, braised greens, cheddar grits

Duck Leg Confit

german potato salad, bbq carrot

Rosemary Grilled Filet Mignon

potato gratin, roasted broccoli, whipped gorgonzola butter

Valrhona Chocolate Pudding

miso caramel, whipped crème fraiche, brioche crouton

Coconut Panna Cotta

sesame, miso caramel, cocoa crumbs

Local Strawberry Shortcake

buttermilk biscuit, vanilla whipped cream

THIS IS SAMPLE MENU ONLY. MENUS CHANGE EVERY SEASON AROUND FARM YIELD.



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F A L L A N D W I N T E R

Tomato and Fennel Soup

aged sherry vinegar, olive oil

Kale Caesar

shaved parmesan, garlic croutons, creamy garlic dressing, white anchovy

Sherry Roasted Beets

satsuma, fried almonds, olive oil powder, lemon-thyme honey

Autumn Burrata

burrata, fall greens, roasted fall squash, dried cranberries, pumpkin seeds, pomegranate vinaigrette

Butternut Squash Bisque

ricotta, toasted sunflower seeds, crispy sage, pumpkin oil

Roasted Carrot & Quinoa Salad

baby greens, almonds, dried cranberries, citrus vinaigrette

Tuna Crudo*

toasted nori, sesame, ginger, soy pudding, sriracha, yuzu, tobiko

Stonington Scallops

maple celery root puree, apple chutney, sage oil

Mushroom Tagliatelle

truffle cream, pecorino

Hand-Rolled Russet Potato Gnocchi

black truffle, celery root puree

Organic Chicken

lemon-thyme, honey, fingerling potato, roasted root vegetables

Rigatoni Bolognese

veal & pork ragu, tomato, parmigiano

Penne con Zucca

roasted butternut, onion, anchovy, breadcrumbs, pecorino

Monkfish

broccolini, moqueca, cilantro, scallion

Herb-Roasted Hanger Steak

chimichurri

Roasted Duck Breast

cranberry bean cassoulet, autumn vegetables

Braised Short Rib

yukon gold potato puree, horseradish gremolata, roasted bone marrow butter

Chocolate Ganache and Salted Caramel Tart

Maple Bourbon Brioche Bread pudding

vanilla bean ice cream, creme anglaise

Pistachio & Honey Creme Brulee

shortbread cookie

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N E X T S T E P S

Receive your quote

Send us an email with your numbers, dates and ideas

Book your date

Book with a deposit of \$1,000

Gather

Make your landmark moment



Ling Messer



Ling Messer

FIELD & FEAST
AT LITTLE DIPPER FARM

