



Christmas 2018 Menu



Appetizers- 2 Dz. Minimum, priced by the Dz.

Mini Crabcakes- with roasted red pepper remoulade	\$26.00/dz.
Individual Beef Wellington- bite size tenderloin wrapped in puff pastry with mushroom duxelle and pate	\$26.00/dz.
Sea Scallops wrapped in Applewood Smoked Bacon	\$26.00/dz.
Stuffed Grape Leaves (Dolmadakia)- stuffed with lamb, rice, lemon and mint. Served with greek yogurt lemon, oregano and mint	\$22.00/dz.
Chicken Saltimbocca Skewers- chicken breasts wrapped in prosciutto with sage and asiago cheese. Served with a marsala mushroom sauce	\$22.00/dz.
Baked Brie Filo Cups - with red pepper conserve and almonds	\$18.00/dz.
Stuffed Mushrooms- filled with fennel, sausage, roasted pepper and provolone	\$22.00/dz.

Sides, Salads & Soup

Winter Salad- mixed greens, fresh clementines, candied pecans, goat cheese, fennel, poached pears and pomegranate seeds with raspberry pomegranate dressing on the side (serves 12-15)	\$35.00
Our Own Butternut Squash Puree (serves 4)	\$10.95/qt.
Verrill Farm Mashed Potatoes (serves 4)	\$9.95/qt.
Whole Cranberry Sauce	\$4.95/pt.
Homemade Turkey Gravy (serves 4-8)	\$11.95/qt.
Gluten Free Turkey Gravy (serves 4-8)	\$11.95/qt.
Herb Stuffing (serves 4-6)	\$9.95
Gluten Free Herb Stuffing (serves 4-6)	\$9.95
Broccoli and Cauliflower Au Gratin (serves 6-8)	\$12.95
Roasted Fingerling Potatoes- with pancetta, bacon, pearl onions, garlic and rosemary (serves 6-8)	\$12.95
Honey and Balsamic Roasted Brussel Sprouts (serves 6-8)	\$13.95
Lobster Bisque- with fresh local lobster, sherry and cream	\$15.00/qt.

Entrees

Bouillabaisse- a classic seafood stew with clams, mussels, scallops, whitefish, monk fish, bay shrimp, gulf shrimp, lobster and potatoes in a tomato saffron and fish broth (serves 4)	\$59.95
Grass Fed Beef Wellington- our own grass fed beef braised in red wine, wrapped in a puff pastry with mushroom duxelle and pate. Served with a sherry mushroom demi glace (serves 6)	\$59.95
Roast Turducken Breast- boneless turkey breast filled and rolled with boneless chicken thighs, duck breast and cranberry pecan wild rice stuffing served with an apple cider gravy (serves 8-10)	\$55.00
Cheese Lasagna (serves 8-10)	\$49.95
Meat Lasagna (serves 8-10)	\$54.95
Glazed Spiral Ham- Glazed and ready to serve (approx. 7-9 lbs)	\$49.95
Quiche- Broccoli & Tomato, Spinach & Mushroom, Lorraine (cheese, bacon and onion), Ham & Red Pepper, Tomato with feta cheese (serves 6-8)	\$18.00

Order must be placed by Wednesday December 19th Call 978-369-4494 or stop by the farmstand

11 Wheeler Road Concord, Mass. www.verrillfarm.com



Christmas 2018 Dessert Menu



Red Velvet Cheesecake 6" (serves 8-10)

\$22.00

Moist red velvet cake with a creamy layer of cheesecake

Bûche de Noël (serves 10-12)

\$48.00

Chocolate soufflé roll with raspberry mousse and coffee buttercream. Decorated with meringue mushrooms and frosting poinsettias

Lemon Blackberry Cake 6" (serves 8-10)

\$24.00

Layers of lemon cake filled with blackberry jam and frosted with vanilla buttercream

Decadent Chocolate Peanut Butter Tart (serves 8-10)

\$28.00

A fudgy chocolate base topped with creamy peanut butter mousse and a cloud of whipped cream

Spiked Eggnog Pie 10" (serves 8-10)

\$22.00

Our fluffy eggnog mousse with a splash of rum in a gingerbread crust

Pear Bread Pudding (serves 6-8)

\$18.00

With fresh pears and crystalized ginger. Served with a chocolate crème anglaise

Midnight Flurry Cake 6" (serves 8-10)

\$22.00

Our famous chocolate cake with rich chocolate frosting and a snowy scene

Holiday Cookie Plate (2 doz. assorted cookies)

\$24.00

Assorted sugar and specialty cookies

Pies 10" (serves 8-10, all fruit pies have crumb topping)

Apple \$16.00

Apple Mixed Berry \$16.00

Apple Raspberry \$16.00

Kentucky Bourbon Pecan \$18.00

Pecan \$18.00

Pumpkin \$16.00

Annie's Gluten Free Pies 9" (serves 8-10)

\$22.00

Apple, Pecan, or Pumpkin



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