



Easter Menu 2019

Entrees & Sides

Honey Baked Ham - pineapple raisin sauce on the side (7-9lb., serves 10-12)	\$49.95
Salmon Roulade - filled with artichoke, spinach, mint, feta and toasted pine nuts. Served with a Lemon Tarragon Beurre Blanc (serves 6-8)	\$49.95
Quiche - baked in our own butter crust Choose from: Broccoli Tomato, Spinach Mushroom Asparagus, Lorraine, or Spinach goat cheese and roasted tomato (10" serves 6-8)	\$18.00
Spring Pea Medley - sugar snap peas, snow peas, green peas, carrots and pea tendrils with mint butter (serves 6-8)	\$12.95
Scalloped Potatoes - sliced Yukon gold potatoes, layered with cream, chicken broth, shaved white onions and parmesan cheese. (serves 6-8)	\$12.95
Asparagus Almondine (serves 6-8)	\$18.00
Glazed Carrots - with orange, ginger, brown sugar and pecan praline butter. (serves 6-8)	\$12.95
Spring Spinach Salad - Topped with sliced strawberries, toasted almonds, red onion and a citrus vinaigrette (serves 10-12)	\$30.00
Matzo Ball Soup* - Our own broth with homemade matzo balls (pint)	\$5.95
Our Own Potato Latkes* - 1/2 dozen with homemade applesauce.	\$15.00

Desserts

Carrot Cake - with cream cheese frosting, garnished with toasted walnuts and bunny cookies around the base (6" serves 6-8)	\$22.00	
Strawberry Rhubarb Crostata - fresh rhubarb and strawberries in a free form tart (serves 8-10)	\$18.00	
Lemon Silk Pie - creamy lemon filling in a graham cracker crust (8" serves 6-8)	\$12.95	
Keylime Mousse Tart - a tangy lime mousse topped with whipped cream rosettes and toasted coconut (8" serves 6-8)	\$16.00	
Ricotta Pie - An Italian classic with a candied orange garnish (8" serves 6-8)	\$14.95	
Flourless Chocolate Cake* - rich chocolate cake glazed with ganache (6" serves 6-8)	\$18.00	
Strawberry Cream Cake - sponge cake filled with fresh strawberries and whipped cream (6" serves 6-8)	\$16.00	
Ombre Cake -layers of our confetti cake with vanilla frosting, garnished with frosting roses, chocolate eggs and a bunny (6" serves 6-8)	\$24.00	
Chocolate Raspberry Dream Cake - chocolate cake with raspberry mousse and raspberry buttercream. Topped with pink meringue kisses and fresh flowers. (6" serves 6-8)	\$24.00	
Chocolate Hazelnut Dacquoise* - vanilla meringues swirled with bittersweet chocolate and toasted hazelnuts. Layered with whipped cream. (8" serves 8)	\$24.00	
Verrill Farm Pies-		
Apple/ Apple-Mixedberry/ Apple Raspberry/ Apple Cherry	<u>8"</u> \$9.95	<u>10"</u> \$15.95
Cherry	\$12.95	N/A
Gluten Free Pies - Apple or Strawberry Rhubarb (9 inch)		\$22.00

*Suitable for passover

Order by Wednesday, April 17th

Call 978-369-4494 to order or stop by the farmstand

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