

Salads

12" platter serves 10-12 \$24 16" serves 20-30 \$36

Caesar Salad - Romaine lettuce, parmesan cheese, garlic croutons, creamy Caesar dressing

Mesclun Salad - Mixed greens, grape tomatoes, cucumbers, raspberry or red wine vinaigrette w/ seasonal vegetable garnishes

Arugula Salad w/ honey balsamic vinaigrette, goat cheese, orange segments & candied pecans

The following deli salads are priced per pound:

Macaroni	Red potato
Three bean	Orzo, Olive & Feta
Classic potato salad	Butternut squash ravioli
Thai steak	Tortellini
Butternut squash	Spicy noodle
Beet	Marinated olives
Greek pasta salad	Cole Slaw
Wild rice salad	

Soups

\$7.50 / quart	\$28.00 / gallon
Carrot ginger	Spinach & tortellini
Tomato bisque	Tomato basil
Tomato corn	Butternut apple bisque
fresh pea	Split pea with ham
Vegetarian white bean	Carrot rice
Potato leek	
\$8.50 / quart	\$32.00 / gallon
Chicken noodle	Beef stew
Beef Chili	Vegetable chili
Mexican bean	Gazpacho
Minestrone	Clam chowder
Fish chowder	Asparagus
Cream of mushroom	Turkey Gumbo
Mushroom barley	Beef vegetable
Portuguese white bean chorizo	Chicken escarole

Hot Soup (choose from above) \$34.00

96 oz. container - Eight, 12oz servings with ladle, cups, crackers and spoons

Breakfast Table *A la carte items*

- Fresh baked scones - minimum six per flavor
mini size - \$5.40/per 1/2 dozen
regular size - \$1.50-\$1.75 ea.
(choose from mixed berry, blueberry/lemon, rasp./white chocolate, mocha, cran/orange, maple/pecan, banana/cinnamon chip, apple/cinnamon swirl)
- Fresh baked muffins - minimum six per flavor
mini size - \$5.40/per 1/2 dozen
regular size - \$1.50-\$1.75 ea.
(choose from blueberry, rasp/corn, French breakfast puff, coffee cake)
- Our own fresh baked 10" quiche \$14.95/each, serves 6-8
(broccoli/tomato, spinach/mushroom, bacon/cheese, asparagus, ham/ red pepper - all with buttercrust, farm-fresh eggs, Swiss cheese and caramelized onion)
- Fresh fruit salad or sliced fruit \$5.99/lb.

BBQ

\$19.95 p. p. -min.10

(choice of two meats)

Smoked chicken, pulled pork on a roll, or Baby Back ribs
coleslaw, potato salad, rolls & butter, watermelon
and lemonade

BBQ Sandwiches - Min. 10

Jumbo all beef hot dog	\$2.50
1/2 lb. hamburger	\$5.00
Grilled chicken breast w/ cheese or BBQ sauce	\$5.95
Our own smoked & spicy pulled pork sandwich	\$6.95

Prices and availability subject to change

*Before placing your order, please inform your server if a person in your party has a food allergy.

Catering Menu



Verrill Farm, LLC

11 Wheeler Rd

Concord MA 01742

(978) 369-4494

www.verrillfarm.com

Hors D'oeuvres - min. 2 dz. per variety (\$ per dozen)

Stuffed cherry tomatoes w/ garlic herb cheese	\$10
Grilled flank steak on foccacia w/gorgonzola and caramelized onions	\$17
Asparagus puffs	\$14
Sausage or spinach stuffed mushrooms	\$16
Spinach and artichoke crostini w/garlic herb cheese	\$15
Crostini of pesto, mozzarella, plum tomato & prosciutto	\$12
Fig, walnut and brie in phyllo	\$15
Louisiana crab cakes & red pepper remoulade	\$18
Mini beef Wellingtons	\$18
Sesame chicken fingers	\$14
Coconut shrimp	\$18
Scallops wrapped in bacon	\$20
Chicken satay w/ peanut sauce	\$14
Beef Teriyaki skewers	\$18
Smoked salmon pinwheels with smoked salmon, horseradish dill cream cheese w/ capers and red onion	\$15
Assorted fruit platter (berries, sliced melons & other fruits)	\$5.99/lb
Display of local and Imported Cheeses - 12/15 people	\$40
Fresh vegetable crudités, serves 10/12 people	\$25

*with choice of Blue cheese or Ranch dip

Prices and availability subject to change



Entrees

Prepared in a 1/2 size foil hotel pan, all serve 6-8 \$39.95

- Chicken Cacciatore – *Chicken breast pieces, onions, mushrooms, peppers, tomatoes, fresh herbs, and red wine over pasta*
- Chicken Marsala – *Fresh chicken breast, marsala wine, onion, garlic, mushrooms, fresh herbs over pasta*
- Chicken Piccata – *Boneless chicken breast, sautéed with mushrooms, garlic, lemon and capers in a creamy white wine butter sauce over linguini.*
- Sesame Chicken – *Chicken breast lightly battered and tossed with a sesame teriyaki glaze and fresh broccoli over white rice.*

The following serves 8 - 10 people, 1/2 hotel foil pan

- Chicken Pot Pie – *Chicken breast and fresh vegetables with a cheddar pastry crust* \$45.00
- Cheese Lasagna – *Fresh pasta sheets, ricotta cheese, mozzarella, marinara sauce* \$34.95
- Meat Lasagna – *Fresh pasta sheets, ground beef, fresh herbs, marinara sauce, mozzarella* \$39.95
- Vegetable Lasagna - *Fresh pasta sheets, roasted vegetables, tomato sauce, ricotta, mozzarella cheese* \$39.95
- Eggplant Parmesan – *Layered with mozzarella and marinara sauce* \$39.95
- Chicken, Broccoli and Ziti \$34.95
- Macaroni and Cheese \$29.95
- Shepherd's Pie \$39.95
- Seasonal Lasagnas \$39.95
 - Spinach
 - Roasted butternut squash
 - Wild mushroom
 - Asparagus

The following are sold by the lb.

Grilled Salmon Filet	\$15.99/lb
Grilled Chicken Breast	\$9.99/lb
Grilled Flank Steak	\$12.99/lb
Teriyaki Steak Tips	\$12.99/lb
Rosemary Roasted Pork Loin	\$7.95/lb (5 lb minimum)
Roast Tenderloin of Beef	Market Price
Roast Turkey Breast	\$10.95/lb.
Spiral Glazed Ham	\$45/7-9 lb.

Vegetables and Sides

Grilled asparagus	\$12.99/lb.
Roasted vegetable medley	\$6.95/lb.
Broccoli au gratin	\$8.95/each
Green bean Almandine	\$7.95/lb.
Potatoes au gratin	\$11.95/9" pan
Roasted potatoes	\$6.95/lb.
Roasted sweet potato	\$6.95/lb.
Rice pilaf	\$5.95/lb.
Roasted root vegetables	\$6.95/lb.
Dill carrots	\$5.95/lb.
Steamed vegetable medley	\$6.95/lb.

Our own fresh baked desserts include cakes, tarts, puddings, cookies, brownies and bars.

Our Verrill Farm fruit pies are available in a variety of seasonal flavors.

Key Lime pie and cream pies are also favorites.

Arrangements can be made for decorated cakes for birthdays and special occasions.

A separate bakery menu is available.

Some catering items may require extra heating. Cannot be picked up hot.

Tent rental available for private parties, special occasions, or corporate outings

Visit our web site at
www.verrillfarm.com