

### Salads

12" bowl (10-12 people) \$30.00

16" bowl (20-30 people) \$55.00

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

Soups \$8.95/qt. \$32.00/gal.

Butternut Bisque

Lentil

Vegetable White Bean

Vegetarian Chili

Fresh Pea

Mushroom Barley

Minestrone

Tomato Bisque

Beef Vegetable

Split Pea with Ham

Soups \$9.95/qt. \$38.95/gal.

She Crab

Beef Chili

Chicken Noodle

### Breakfast Table

Fresh baked scones

mini size - \$1.00/each

regular size - \$1.95/each

Fresh baked muffins

Small - \$ 1.00/each

Large - \$1.95/each

Our own fresh baked 10" quiche \$18.00/each

(broccoli/tomato, spinach/mushroom, bacon/cheese, ham/ red pepper- all with buttercrust, farm-fresh eggs, Swiss cheese and caramelized onions)

Fresh fruit salad or sliced fruit \$8.99/lb.

**\*\* Sandwich and wrap platter available on deli menu.**

Prices and availability subject to change

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

### BBO

**\$25.00 per adult, \$12.00 per child - min. 10**

(choice of two meats)

Smoked chicken, pulled pork on a roll, or Baby Back ribs, cole slaw, potato salad and lemonade (\*ribs are \$2/pp extra)

### BBO Sandwiches

Grilled Hot Dog \$3.50

6 oz. Hamburger/Cheeseburger \$6.00

Our Own Smoked Pulled Pork Sandwich \$7.50

Grilled Cheese Sandwich \$4.95

Veggie Burger \$5.00

### Our Own Quiche

Our own fresh baked 10" quiche \$18.00/each

(broccoli/tomato, spinach/mushroom, bacon/cheese, asparagus, ham/ red pepper - all with buttercrust, farm-fresh eggs, Swiss cheese and caramelized onions)

Sweet Potato and Bacon Frittata \$45.00

(serves 8-10 people)

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](http://www.verrillfarm.com)

# Catering Menu



*Fall/Winter*

**Verrill Farm, LLC**

11 Wheeler Rd

Concord MA 01742

(978) 369-4494

[www.verrillfarm.com](http://www.verrillfarm.com)

All catering orders require a minimum of 48 hours advance notice

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

Grilled Pulled Pork Quesadillas with Caramelized Onion and Pepper Jack Cheese	\$18.00/doz.
Crab Cakes with Remoulade Sauce	\$26.00/doz.
Sliced Fruit Platter with Pineapple, Melon and Berries	\$8.99/lb.
Farm Fresh Vegetable Crudite, with Bleu Cheese Dip or Hummus	\$25.00/ea.
Display of Local Cheese, with Grapes and Berries, and crackers	\$45.00/ea.
Figs, Walnut and Brie in Filo Cup	\$18.00/doz.
Stuffed Red Potatoes with Vermont Cheddar and Applewood Smoked Bacon	\$16.00/doz.
Swedish Meatballs	\$16.00/doz.
Coconut Shrimp with Orange Sauce	\$26.00/doz.
Sesame Chicken Fingers	\$18.00/doz.
Croque Monsieur (Ham, Swiss cheese, Dijon mustard on sliced baguette)	\$18.00/doz.
Crostini of Roasted Butternut puree, Goat Cheese, Figs and Caramelized Onions	\$16.00/doz.
Crab Stuffed Mushrooms	\$22.00/doz.
Grilled Flank Steak* on Foccacia, with Caramelized Onions and Gorgonzola	\$18.00/doz.
Fresh Sea Scallops wrapped in Applewood Smoked Bacon	\$26.00/doz.
Thai Coconut Chicken Satays with Peanut Sauce	\$18.00/doz.
Chicken and Artichoke Skewers with Sundried Tomatoes	\$18.00/doz.
<b><u>Entrees By The Pound</u> - 3 lb. minimum</b>	
Herb Roasted Turkey Breast	\$10.99/lb.
Glazed Spiral Ham (7-9 lb)	\$45.00/ea
Roasted Cider-Brined Pork Loin with Cider Glaze	\$9.99/lb.
Our Own Herb Grilled Chicken breast	\$10.99/lb.
Grilled Teriyaki Steak Tip	\$19.99/lb
Grilled Flank Steak	\$19.99/lb
Sesame Teriyaki Salmon	\$24.99/lb.
Lemon Dill Salmon	\$24.99/lb.

**Entrees By The Pan****(Prepared in 1/2 hotel size foil pan, 8-10 people)**

Eggplant Parmesan, Layered with Mozzarella and Marinara Sauce	\$49.95
Chicken, Broccoli and Ziti, with Cheddar and Parmesan	\$54.95
Macaroni and Cheese with Crumb Topping	\$39.95
Butternut Squash Lasagna, with Mushroom and Caramelized Onions	\$55.00
Meat Lasagna, with Bolognese sauce	\$54.95
Vegetable Lasagna, with Roasted Squash, Eggplant and Peppers	\$49.95
Baked Ziti with a Tomato Meat Sauce, topped with Mozzarella and Parmesan	\$44.95
Jumbo Raviolis with Marinara Sauce	\$39.95
Cheese Lasagna, with Ricotta, Mozzarella and Parmesan Cheese	\$49.95
Chicken Cacciatore with Onions, Mushrooms, Peppers and Tomato Sauce over Tuscan White Beans	\$55.00
Salmon Stir Fry over Teriyaki Vegetables and Jasmine Rice	\$49.95
Shepherd's Pie with Ground Beef, Corn Tomatoes and Potatoes	\$55.00
Chicken Marsala over Farro Pilaf with Sundried Tomatoes	\$55.00
Chicken Pot Pie with Vegetables, Chicken Breast and Cheddar Crust	\$55.00
Beef Stroganoff with Mushrooms, Burgundy and egg noodles	\$59.00
Chicken Francaise, Parmesan Egg Battered Breast over Jasmine Rice with Lemon Caper Sauce	\$55.00
Pan Fried Dumplings over Stir Fry Vegetables Choose one of the following ( spinach vegetarian, spicy pork and chicken teriyaki)	\$39.95

*\*These menu items may be served raw or undercooked.**Consuming raw or undercooked poultry, meat, seafood, shellfish or eggs may result in food-borne illness.***Prices and availability subject to change***Oct 2018***Sides - 3 lb. minimum**

Verrill Farm Mashed Potatoes	\$9.95/qt.
Roasted Sweet Potatoes	\$7.99/lb.
Sweet Potatoes Mashed	\$9.95/qt.
Herb Roasted Red Potatoes	\$7.99/lb.
Maple Butter Glazed Carrots	\$7.99/lb.
Roasted Brussel Sprouts and Butternut	\$7.99/lb.
Broccoli Au Gratin (9" pan 6-8 people)	\$12.95
Roasted Root Vegetables (beets,celery root, onion, carrots, parsnips, turnip, potatoes, butternut)	\$8.99/lb.
Butternut Squash Puree	\$10.95/qt.
Butternut Squash Risotto	\$6.99/lb.
Brown Rice Pilaf (with peas, carrots, chicken broth, onion and herbs)	\$5.99/lb.
Steamed Green Beans with Sauteed Mushrooms	\$8.99/lb.
Winter Greens Gratin w/Kale, Chard and Spinach (9"pan)	\$12.95
Herb Stuffing (9" pan)	\$10.95
Turkey Gravy	\$11.95/qt.
Whole Cranberry Sauce	\$4.95/pt.

**Salads (price per lb.) - 3 lb. minimum**

Beet Salad with Bleu Cheese, Onion and Walnuts	\$7.99
Black Bean and Corn Salad	\$6.99
Chicken Caesar Pasta Salad	\$7.99
Chicken Salad	\$12.99
Curried Chicken Salad with Walnuts	\$12.99
Farro Salad	\$7.99
Fresh Fruit Salad	\$8.99
Greek Pasta Salad	\$7.99
Macaroni Salad	\$6.99
Multigrain Penne and Vegetable Salad	\$6.99
Orzo, Spinach and Feta Salad	\$7.99
Classic Potato Salad with Egg	\$7.99
Red Bliss Potato Salad	\$6.99
Quinoa Salad	\$7.99
Spicy Noodle Salad with Peanuts	\$7.99
Kale Cranberry Walnut Salad	\$7.99
Tangy Cole Slaw	\$5.99
Wheatberry Salad with Walnuts	\$7.99
Wild Rice Salad with Walnuts	\$7.99