

VERRILL FARM - HOLIDAY - 2009

MENU DESCRIPTIONS



Appetizers & Entrees

Scallops wrapped in bacon – 2 dz.	\$40.00
Shrimp cocktail platter – 2 dz.	\$40.00
Assorted cheese and crackers – 10-12	\$45.00
Classic clams casino – 2 dz.	\$40.00
Spinach and artichoke crostini – 2 dz.	\$30.00
Assorted Quiche – Broccoli & Tomato, Ham & Red Pepper, Asparagus, Bacon & Onion, Spinach & Mushroom – serves 8-10	\$14.00
Spiral Ham – approx. 7-9 lbs. - brown sugar glaze	\$45.00
Crisp Whole Duck w/ brandied cherry sauce & chestnut, sage dressing – serves 4-6	\$30.00
Braised beef brisket w/ carrots, celery root, fingerling potatoes & cipoline onions - serves 6-8	\$50.00
Pork Loin stuffed with dates, mission figs, golden raisins, cranberries, walnuts, dried apricots – serves 8-10	\$45.00
Salmon filet baked in puff pastry w/ artichokes, shitake mushrooms, spinach, & roasted peppers – lemon, caper, tarragon sauce – (bake at home)	\$75.00
Lasagna – ½ hotel pan – serves 8-10	
Meat or Vegetable	\$39.95
Cheese	\$34.95

SIDES

Butternut, Cheddar, & Gruyere Gratin – 9" pan	\$12.95
Chestnut risotto – Quart	\$11.95
Mashed potatoes w/ bacon, scallions & cheddar – Quart	\$9.95
Roasted root vegetables – 9" pan	\$12.95
Turkey gravy – Quart	\$10.95
Lobster bisque – Pint	\$6.95
Herb stuffing – 9" pan	\$9.95
Cranberry sauce – Pint	\$4.50
Maple glazed carrots & apples – 9" pan	\$ 9.95
Roasted Brussels sprouts & butternut/ sage brown butter – 9" pan	\$12.95
Winter salad – spinach, blood oranges, clementines, toasted almonds, red onion, roasted figs, pomegranate, & white balsamic vinaigrette Serves 8-10	\$24.00