



Farm To Table For Over 100 Years

VERRILL FARM

Private Party Packages

To be held at 11 Wheeler Rd., Concord, Mass

978-369-4494

<https://verrillfarm.com>

All Prices & Menus Include:

Paper goods, use of Verrill Farm corn hole game, designated large grassy area suitable for guest's games and covered picnic tables and a choice of Lemonade or Iced Tea.

Tent rentals: please add \$150 tent usage. Servers will be required for your party and are the responsibility of the customer. Please contact Simply Serving II (781-769-1900) to plan serving arrangements. Meals tax not included

HOUSE SMOKED BBQ MEAL \$25.00/person

Choice of two of the following proteins:

- Pulled Pork with our own honey BBQ sauce, served on a fresh bun.
- Smoked Chicken with our own dry rub, portioned and brushed with sauce.
- BBQ Babyback Pork Ribs – tender and delicious (\$2/pp extra for ribs).
- Homemade Veggie Burgers can be substituted for vegetarian guests (made with Kidney beans & oats).

House Smoked BBQ Sides: Potato Salad, Cole Slaw, Rolls, Fresh-cut watermelon.

ALL AMERICAN MEAL \$17.00/person

One of each per guest: Hot Dogs, Hamburgers & Condiments.

- *All American Sides* (Choose two homemade sides): Homemade Potato Salad, Green Salad, Orzo or Macaroni Salad.
- *All American Dessert:* House-made Brownie/Cookie Platter.

FARM TO TABLE MEAL \$25.00/person

Preset menu includes the following: Herb-marinated Chicken, grilled to perfection with Seasonal Fruit Salsa (Teriyaki Tofu with Jasmine Rice can be substituted for vegan/vegetation guests).

- *Farm To Table Sides:* Farm-fresh Green Salad with Red Wine Vinaigrette, Farfalle Caprese Pasta Salad with our own Tomatoes (seasonal), Mozzarella and Basil, Grilled Seasonal Vegetables and Rolls.
- *Farm To Table Dessert:* Verrill Farm homemade Seasonal Fruit Pie.

ALL TIME FAVORITES MEAL ... \$15.00/person

Preset menu includes the following: Macaroni & Cheese, made with Vermont cheddar, topped with crispy bread crumbs. *Kid approved!* Hot dogs & condiments.

- *All Time Favorite Sides:* Fresh-cut Fruit Salad, with Melon, Grapes, Pineapple and Seasonal Berries, Potato Chips.
- *All Time Favorite Dessert:* House-made Chocolate Chip Cookie Platter.

BRUNCH MEAL \$16.00/person

Preset menu includes the following: Assorted quiche - our own butter crust filled with seasonal vegetables (Broccoli and tomato, spinach and mushroom or Quiche Lorraine, made with applewood-smoked bacon)

- *Brunch Sides:* breakfast basket filled with our favorites - Muffins, Scones and Tea Breads – all baked from scratch, fresh-cut Fruit Salad.
- Orange or Cranberry Juice, Coffee & Tea.

DELI COMBO MEAL \$16.00/person

Deli Combo Sandwiches & Wraps (choose two):

- Roast Beef on multigrain bread – horseradish cream, red onion, pickles and mustard.
- Ham & Swiss on marble rye – mustard, lettuce and tomato.
- Turkey wrap - Stuffing, cranberry sauce and maple walnut cream cheese on white wrap.
- Tuna - White wrap, lettuce, tomatoes and pickles.
- Chicken Caesar- Spinach wrap, romaine, croutons, Parmesan, Caesar dressing, grilled chicken.
- Turkey club - Lettuce, tomato and bacon on a seeded roll.

Deli Combo Salads (choose two):

- Orzo salad - made with fresh spinach, feta and kalamata olives.
- Chicken Caesar - grilled marinated chicken tossed with pasta and our own Caesar dressing, fresh lettuce and tomatoes.
- Black bean and corn – corn, peppers, cilantro with Southwestern spices and lime vinaigrette.
- Farm-fresh garden salad.
- Red Bliss Potato salad – tossed with red onions and sour cream dill dressing.
- Beet Salad – Steamed farm beets with raspberry vinaigrette, walnuts and orange segments with blue cheese.

Deli Combo Meal served with Potato Chips & Pickles on the side.

LITTLE TYKES PARTY MEAL ... \$10.00/person

Choose two of the following:

- Ham and Cheese – on white bread.
- Peanut Butter and Jelly – on white bread.
- Grilled Cheese – on white bread, with American and Muenster cheese.
- Hot Dog & Condiments.

Little Tykes Party Sides: Potato Chips, Watermelon.

VERRILL FARM FAVORITE DESSERTS:

Below are some of our most popular party desserts. For a full list of our dessert items, be sure to check out our bakery menu.

CAKES:

Yellow or chocolate cake with vanilla or chocolate frosting. Custom designs available for add'l charge.

- ¼ Sheet, Single Layer (serves 12) **\$22.00**
- ¼ Sheet, Double Layer (serves 20) **\$34.00**
- ½ Sheet, Single Layer (serves 24) **\$34.00**
- ½ Sheet, Double Layer (serves 50) **\$70.00**

PIES:

Our traditional dessert. Fresh fruit pies baked in an all butter, homemade crust. Fruits vary with season.

- 8” Fruit Pie **\$10.00 - \$12.00**
- 10” Fruit Pie **\$16.00 - \$18.00**
- 8” Key Lime **\$10.00**
- 10” Key Lime **\$16.00**
- 8” Banana Cream **\$12.95**
- 8” Chocolate Cream **\$12.95**

BROWNIE/BAR/COOKIE TRAY:

An assortment of our brownies, bars & cookies.

- Small Tray (serves 10) **\$24.00**
- Medium Tray (serves 20) **\$46.00**
- Large Tray (serves 30) **\$66.00**

For a full list of our dessert items, please be sure to check out our bakery menu.

We take pride in preparing dishes using our own seasonal produce and locally-sourced products whenever possible
*Menu and prices subject to change *Refer to our catering or bakery menu for additional items

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