

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

Grilled Pulled Pork Quesadillas with Caramelized Onions and Pepper Jack Cheese	\$18.00/doz.
Grilled Sweet Corn Quesadillas with Caramelized Onions, Peppers and Pepper Jack Cheese	\$16.00/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	\$30.00/ea.
Display of Local and Imported Cheese, with Grapes and Berries, with crackers	\$45.00/ea.
Crostini of Fresh Mozzarella, Tomatoes and Pesto	\$16.00/doz.
Grilled Jerk Chicken and Pineapple Skewers, with Mango Salsa	\$18.00/doz.
Corn and Zucchini Pancakes, with Chive Sour Cream	\$16.00/doz.
Chicken and Artichoke Skewers with Sundried Tomato Pesto	\$18.00/doz.
Stuffed Red Potatoes with Vermont Cheddar, and Applewood Smoked Bacon	\$16.00/doz.
Heirloom Tomato Salsa (one pint), Guacamole (½ pt) and Corn Tortilla Chips	\$16.00/ea.
Coconut Chicken Fingers with Mango Salsa	\$18.00/doz.
*Grilled Flank Steak on Focaccia, with Caramelized Onions and Gorgonzola	\$18.00/doz.
Coconut Shrimp with Orange Sauce	\$24.00/doz.
Shiitake Mushroom and Cabbage Spring Roll	\$18.00/doz.
Croque Monsieur (Ham, Swiss Cheese, Dijon Mustard on Sliced Baguette)	\$18.00/doz.
Asparagus Crostini Gratin with Swiss Cheese, Blue Cheese, and Cream Cheese	\$18.00/doz.

Entrees By The Pan

(Prepared in a 1/2 hotel size foil hotel pan, serves 8-10 people)

Summer Vegetable Fritatta with our Corn, Zucchini, Summer Squash, Cherry Tomatoes, Basil and Jack Cheese	\$39.99
Eggplant Parmesan, Layered with Mozzarella and Marinara Sauce	\$49.99
Chicken, Broccoli and Ziti, with Cheddar and Parmesan	\$54.99
Chicken Picatta Primavera, with Fresh Vegetables, Mushrooms, Capers, Lemon, Garlic over Farfalle Pasta <i>(available as vegetarian option)</i>	\$54.99
Macaroni and Cheese with Crumb Topping	\$39.99
Vegetable Mac and Cheese, with Roasted Summer Vegetables	\$39.99
Meat Lasagna, with Bolognese sauce	\$54.99
Vegetable Lasagna, with Roasted Summer Vegetables	\$54.99
Cheese Lasagna, with Ricotta, Mozzarella and Parmesan Cheese	\$49.99
Grilled Jerk Chicken Kabobs over Curried Coconut Rice	\$54.99
Asian Cashew Chicken, with a Stir Fry of Farm Vegetables over Jasmine Rice	\$54.99
Chicken Marsala over Farro Pilaf with Sundried Tomatoes	\$54.99
*Grilled Flank Steak over Mollie's Spicy Noodle Platter (Serve Chilled)	\$59.99
Pan Fried Dumplings over Stir Fry Vegetables Choose one of the following (vegetarian spinach, spicy pork, or chicken teriyaki)	\$34.99
Salmon Stir Fry over Teriyaki Vegetables and Jasmine Rice	\$44.99

Entrees By The Pound - 3 lb. minimum

Grilled Turkey Breast Tips	\$11.99/lb.
Grilled Chicken Kabobs with Zucchini, Red Peppers and Summer Squash with Dijon Vinaigrette Marinade	\$10.99/lb.
Our Own Herb Grilled Chicken Breast	\$10.99/lb.
Grilled Salmon	\$24.99/lb.
*Grilled Flank Steak	\$19.99/lb.
Sesame Ginger Grilled Pork Tenderloin	\$10.99/lb.

**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.*

Sides - 3 lb. minimum

Creamy Corn Polenta with Leeks and Parmesan	\$6.99/lb.
Heirloom Tomato Gratin with Basil, Garlic, Mozz/Parm	\$9.99/9"pan
Dill Carrots	\$6.99/lb.
Fresh Pea Risotto	\$6.99/lb.
Corn Risotto	\$5.99/lb.
Zucchini Risotto with Summer Herbs (zucchini, summer squash, parsley, basil and dill)	\$5.99/lb.
Vegetable Brown Rice Pilaf with Carrots, Squash, Peppers and Spinach	\$5.99/lb.
Roasted Red Potatoes	\$6.99/lb.
Braised Swiss Chard with Raisins and Dried Cranberries	\$8.99/lb.
Steamed Summer Vegetables, Lightly Seasoned	\$7.99/lb.
Grilled Farm Fresh Vegetables (zucchini, peppers, eggplant, onions)	\$7.99/lb.
Ratatouille	\$6.99/lb.
Steamed Green Beans with Red Peppers	\$7.99/lb.

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

Beet Salad with Bleu Cheese, Onion and Walnuts	\$7.99
Black Bean and Corn Salad	\$6.99
Brazilian Potato Salad	\$7.99
Chicken Caesar Pasta Salad	\$7.99
Chicken Salad	\$12.99
Cranberry Walnut Kale Salad	\$7.99
Curried Chicken Salad with Walnuts	\$12.99
Edamame Salad with Corn and Roasted Peppers	\$6.99
Farro Salad	\$7.99
Fresh Fruit Salad	\$8.99
Greek Pasta Salad	\$6.99
Macaroni Salad	\$6.99
Mango Almond Quinoa	\$7.99
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
Sesame Kale Salad	\$7.99
Sliced Caprese Salad Fresh Mozzarella, basil, & heirloom tomatoes	\$8.99
Sliced Heirloom Tomato Salad w/ basil, balsamic and Evoo (available August-mid September)	\$6.99
Spicy Noodle Salad with Peanuts	\$7.99
Tangy Cole Slaw	\$5.99
Three Bean Salad	\$6.99
Walnut Kale Slaw	\$6.99
Wasabi Cucumber Cole Slaw	\$5.99
Wheatberry Salad with Walnuts	\$7.99
Wild Rice Salad with Walnuts	\$7.99

Prices and availability subject to change

Salads

12" bowl \$30.00 16" bowl \$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 with Beets - Arugula, orange segments, goat cheese, candied pecans, and raspberry vinaigrette

Soups

Gazpacho	\$9.95/qt. \$36.00/gal.
Tomato Corn	Corn Chowder
Fresh Pea	Vegetarian Chili
Vichyssoise	Borsht

Breakfast Table

Fresh baked scones
mini size - \$1.25/each
regular size - \$1.99

Fresh baked muffins
mini size - \$1.25/each
regular size - \$1.99

Our Own Quiche

Our own fresh baked 10" quiche \$18.00/each
(broccoli/tomato, spinach/mushroom, bacon/cheese, asparagus, ham/ red pepper - with all butter crust, Swiss cheese and caramelized onion)

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

**** Sandwich and wrap platters available.
See our 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.*

BBQ

\$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, coleslaw, potato salad, watermelon and lemonade (*ribs are \$2/pp extra)

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. Items cannot be picked up hot.

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

Visit our web site at
www.verrillfarm.com

Catering Menu



Spring/Summer

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All catering orders require a minimum of 48 hours advance notice