

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

dozen)

Grilled Pulled Pork Quesadillas with Caramelized Onions and Pepper Jack Cheese	\$20.00/doz.
Crab Cakes with Remoulade Sauce	\$26.00/doz.
Sliced Fruit Platter with Pineapple, Melon and Berries	\$9.99/lb.
Vegetable Crudit�, with Bleu Cheese Dip or Hummus	\$30.00/ea.
Display of Local and Imported Cheese, with Grapes and Berries, with crackers	\$50.00/ea.
Figs, Walnut and Brie in Filo Cup	\$18.00/doz.
Chicken and Artichoke Skewers with Sundried Tomato Pesto	\$20.00/doz.
Stuffed Red Potatoes with Vermont Cheddar, and Applewood Smoked Bacon	\$18.00/doz.
Coconut Shrimp with Orange Sauce	\$26.00/doz.
*Grilled Flank Steak on Focaccia, with Caramelized Onions and Gorgonzola	\$24.00/doz.
Spinach & Artichoke Stuffed Mushrooms	\$22.00/doz.
Fresh Sea Scallops wrapped in Applewood Smoked Bacon	\$30.00/doz.
Croque Monsieur (Ham, Swiss Cheese, Dijon Mustard on Sliced Baguette)	\$20.00/doz.

\*These menu items may be served raw or undercooked.

Consuming raw or undercooked poultry, meat, seafood, shellfish or eggs may result in foodborne illness.

**Prices and availability subject to change**

October 2021

## Entrees By The Pan

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

Eggplant Parmesan, Layered with Mozzarella and Marinara Sauce	\$49.99
Chicken, Broccoli and Ziti, with Cheddar and Parmesan	\$54.99
Macaroni and Cheese with Crumb Topping	\$39.99
Butternut Squash Lasagna with Mushroom and Caramelized Onions	\$54.99
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
Jumbo Raviolis with Marinara Sauce	\$39.99
Shepherd's Pie with Ground Beef, Corn, Tomatoes and Mashed Potatoes	\$54.99
Chicken Marsala over Farro Pilaf with Sundried Tomatoes	\$54.99
Beef Stroganoff with Mushrooms, Burgundy and Egg Noodles	\$64.99
Asian Cashew Chicken, with a Stir Fry of Farm	\$54.99
Chicken Francaise, Parmesan Egg Battered Breast over Jasmine Rice with Lemon Caper Sauce	\$54.99
*Grilled Flank Steak over Mollie's Spicy Noodle Platter	\$64.99
Salmon Stir Fry over Teriyaki Vegetables and Jasmine Rice	\$44.99

## Entrees By The Pound - 3 lb. minimum

Herb Roasted Turkey Breast	\$10.99/lb.
Glazed Spiral Ham (7-9 lb.)	\$59.99/ea.
Our Own Herb Grilled Chicken Breast	\$10.99/lb.
*Grilled Flank Steak	\$24.99/lb.
Sesame Teriyaki Salmon	\$24.99/lb.
Lemon Dill Salmon	\$24.99/lb.

## Sides - 3 lb. minimum

Verrill Farm Mashed Potatoes	\$10.95/qt.
Roasted Sweet Potatoes	\$7.99/lb.
Sweet Potatoes Mashed	\$10.95/qt.
Herb Roasted Red Potatoes	\$7.99/lb.
Maple Butter Glazed Carrots	\$7.99/lb.
Roasted Brussels Sprouts and Butternut Squash	\$8.99/lb.
Broccoli Au Gratin (9" pan 6-8 people)	\$13.95ea.
Butternut Squash Puree	\$11.95/qt.
Butternut Squash Risotto	\$6.99/lb.
Brown Rice Pilaf	\$6.99/lb.
(with peas, carrots, chicken broth, onion and herbs)	
Steamed Green Beans with Sautéed Mushrooms	\$9.99/lb.
Winter Greens Gratin w/ Kale, Chard and Spinach (9" pan)	\$13.95ea.
Herb Stuffing (9" pan)	\$13.95ea.
Turkey Gravy	\$12.95/qt.
Whole Cranberry Sauce	\$5.95/pt.

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

Beet Salad with Bleu Cheese, Onion and Walnuts	\$7.99
Black Bean and Corn Salad	\$7.99
Brazilian Potato Salad	\$7.99
Chicken Caesar Pasta Salad	\$7.99
Chicken Salad	\$12.99
Curried Chicken Salad with Walnuts	\$12.99
Farro Salad	\$7.99
Fresh Fruit Salad	\$9.99
Greek Pasta Salad	\$6.99
Macaroni Salad	\$6.99
Mango Almond Quinoa	\$7.99
Orzo, Spinach and Feta Salad	\$7.99
Classic Potato Salad with Egg	\$7.99
Red Bliss Potato Salad	\$7.99
Quinoa Salad	\$8.99
Sesame Kale Salad	\$7.99
Cranberry Walnut Kale Salad	\$7.99
Spicy Noodle Salad with Peanuts	\$7.99
Tangy Cole Slaw	\$5.99
Three Bean Salad	\$6.99
Walnut Kale Slaw	\$6.99
Wheatberry Salad with Walnuts	\$8.99
Wild Rice Salad with Walnuts	\$8.99

**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, toasted almonds, and shallot vinaigrette

## **Soups**

<b><u>\$10.95/qt.</u></b>	<b><u>\$11.95/qt.</u></b>
Minestrone	She Crab
Tomato Bisque	Beef/Vegetarian Chili
Fresh Pea/Split Pea w/ Ham	Chicken Noodle
Potato Leek	
Vegetarian Lentil	
Mushroom Barley	
Butternut Apple Bisque	

## **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 \$20.00/ea.  
(broccoli/tomato, spinach/mushroom, bacon/cheese, asparagus, ham/ red pepper - with all butter crust, Swiss cheese and caramelized onion)

**\*\* 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

## **Our Own Quiche**

Our own fresh baked 10" quiche \$20.00/each  
(all with buttercrust, farm-fresh eggs, Swiss cheese, cheddar cheese and caramelized onions)

- Broccoli/Tomato
- Spinach/Mushroom
- Bacon/Cheese
- Ham/Red Pepper

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

# Catering Menu



*Fall/Winter*

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All catering orders require a minimum of 48 hours advance notice