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

Grilled Pulled Pork Quesadillas with Caramelized Onions and Pepper Jack Cheese $20.00/doz.
Grilled Sweet Corn Quesadillas with Caramelized Onions, Peppers and Pepper Jack Cheese $18.00/doz.
Sliced Fruit Platter with Pineapple, Melon and Berries $9.99/lb.
Farm Fresh Vegetable Crudité, with Bleu Cheese Dip or Hummus $30.00/ea.
Display of Local and Imported Cheese, with Grapes and Berries, with crackers $50.00/ea.
Crostini of Fresh Mozzarella, Tomatoes and Pesto $18.00/doz.
Grilled Jerk Chicken and Pineapple Skewers, with Mango Salsa $20.00/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 Chicken Fingers with Mango Salsa $20.00/doz.
*Grilled Flank Steak on Focaccia, with Caramelized Onions and Gorgonzola $24.00/doz.
Coconut Shrimp with Orange Sauce $26.00/doz.

Entrees By The Pan

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

Summer Vegetable Frittata 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 (available as vegetarian option) $54.99
Macaroni and Cheese with Cumb Topping $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 (Served Chilled) $59.99
Salmon Stir Fry over Teriyaki Vegetables and Jasmine Rice $44.99

Sides - 3 lb. minimum

Creamy Corn Polenta with Leeks and Parmesan $4.99/lb.
Heirloom Tomato Gratin with Basil, Garlic, Mozzarella & Parmesan Cheese $9.99/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.
Braised Swiss Chard with Raisins and Dried Cranberries $8.99/lb.
Grilled Farm Fresh Vegetables (zucchini, peppers, eggplant, onions) $7.99/lb.
Ratatouille $6.99/lb.

Entrees By The Pound - 3 lb. minimum

Grilled Turkey Breast Tips $11.99/lb.
Our Own Herb Grilled Chicken Breast $11.99/lb.
Grilled Salmon $24.99/lb.
*Grilled Flank Steak $24.99/lb.

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

Black Bean and Corn Salad $8.99
Brazillian Potato Salad $9.99
Chicken Caesar Pasta Salad $9.99
Chicken Salad $13.99
Couscous $7.99
Cranberry Walnut Kale Salad $9.99
Curried Chicken Salad with Walnuts $13.99
Edamame Salad with Corn and Roasted Peppers $8.99
Egg Salad $9.99
Farro Salad $9.99
Fresh Fruit Salad $9.99
Greek Pasta Salad $7.99
Macaroni Salad $8.99
Mango Almond Quinoa $8.99
Multigrain Penne and Vegetable Salad $7.99
Orzo, Spinach and Feta Salad $9.99
Classic Potato Salad with Egg $9.99
Red Bliss Potato Salad $8.99
Quinoa Salad $9.99
Sesame Kale Salad $9.99
Sliced Caprese Salad Fresh Mozzarella, basil, & tomatoes $9.99
Sliced Heirloom Tomato Salad w/ basil, balsamic and EVOO (available August-mid September) $9.99
Spicy Noodle Salad with Peanuts $9.99
Taboule $7.99
Tangy Cole Slaw $7.99
Three Bean Salad $7.99
Walnut Kale Slaw $7.99
Wasabi Cucumber Cole Slaw $7.99
Wheatberry Salad with Walnuts $9.99
Wild Rice Salad with Walnuts $9.99

Prices and availability subject to change
April 2022
*These menu items may be served raw or undercooked. Consuming raw or undercooked poultry, meat, seafood, shellfish or eggs may result in foodborne illness.

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

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

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**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** — Arugula, orange segments, goat cheese, toasted almonds, and shallot vinaigrette

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**Soups**

- Gazpacho (July-Sept.) $11.95/qt.
- Corn Chowder
- Tomato Bisque $11.95/qt.
- Beef/Vegetarian Chili
- Fresh Pea $11.95/qt.
- Borsh
- Potato Leek $11.95/qt.
- Tomato & Corn (July-Sept.)
- Vegetarian Lentil $11.95/qt.
- Minestrone

**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

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**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
- Fresh fruit salad or sliced fruit $9.99/lb.

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**BBQ**

- $25.00 per adult, $12.00 per child - min. 10
  - Smoked chicken, pulled pork on a roll, coleslaw, potato salad, watermelon

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**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

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Visit our web site at [www.verrillfarm.com](http://www.verrillfarm.com)

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All catering orders require a minimum of 48 hours advance notice