

### 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 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.
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 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.
Teriyaki Steak Tips	\$26.99/lb.

### 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 Crumb 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 (Serve 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, Mozz & Parm 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.
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

Black Bean and Corn Salad	\$8.99
Brazilian 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)	\$7.99
Spicy Noodle Salad with Peanuts	\$9.99
Tabouleh	\$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.

### **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

### **Soups**    \$11.95/qt.

Gazpacho (July-Sept.)	Corn Chowder
Tomato Bisque	Beef/Vegetarian Chili
Fresh Pea	Borscht
Potato Leek	Tomato & Corn (July-Sept.)
Vegetarian Lentil	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

### **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.

**\*\* 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**  
Smoked chicken, pulled pork on a roll, coleslaw,  
potato salad, watermelon

# Catering Menu



## Spring/Summer

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)**

**Verrill Farm, LLC**  
11 Wheeler Rd  
Concord MA 01742  
(978) 369-4494  
[www.verrillfarm.com](http://www.verrillfarm.com)

All catering orders require a minimum of 48 hours advance notice