

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

dozen)

Grilled Pulled Pork Quesadillas with Caramelized Onions and Pepper Jack Cheese	\$24.00/doz.
Sliced Fruit Platter with Pineapple, Melon and Berries	\$9.99/lb.
Vegetable Crudité, with Bleu Cheese Dip or Hummus	\$40.00/ea.
Chef's Cheese Plate with Crackers, Grapes and Berries	\$60.00/ea.
Figs, Walnut and Brie in Filo Cup	\$20.00/doz.
Chicken and Artichoke Skewers with Sundried Tomato Pesto	\$24.00/doz.
Stuffed Red Potatoes with Vermont Cheddar, and Applewood Smoked Bacon	\$24.00/doz.
Coconut Shrimp with Orange Sauce	\$36.00/doz.
*Grilled Flank Steak on Focaccia, with Caramelized Onions and Gorgonzola	\$28.00/doz.
Spinach & Artichoke Stuffed Mushrooms	\$23.00/doz.
Fresh Sea Scallops wrapped in Applewood Smoked Bacon	\$36.00/doz.
Croque Monsieur (Ham, Swiss Cheese, Dijon Mustard on Sliced Baguette)	\$24.00/doz.
Salmon Cakes with Remoulade Sauce	\$24.00/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

November 2022

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	\$65.95
Chicken, Broccoli and Ziti, with Cheddar and Parmesan	\$65.95
Macaroni and Cheese with Crumb Topping	\$45.95
Meat Lasagna, with Bolognese sauce	\$65.95
Vegetable Lasagna, with Roasted Summer Vegetables	\$65.95
Cheese Lasagna, with Ricotta, Mozzarella and Parmesan Cheese	\$55.95
Butternut Squash Lasagna, with Mushroom and Caramelized Onions	\$65.95
Shepherd's Pie with Ground Beef, Corn, Tomatoes and Mashed Potatoes	\$69.95
Chicken Marsala over Farro Pilaf with Sundried Tomatoes	\$65.95
Beef Stroganoff with Mushrooms, Burgundy and Egg Noodles	\$79.95
Asian Cashew Chicken, with a Stir Fry of Farm Fresh Vegetables over Jasmine Rice	\$65.95
Chicken Francaise, Parmesan Egg Battered Breast over Jasmine Rice with Lemon Caper Sauce	\$65.95
*Grilled Flank Steak over Mollie's Spicy Noodle Platter	\$69.95
Salmon Stir Fry over Teriyaki Vegetables and Jasmine Rice	\$55.95
Chicken Pot Pie with Puff Pastry Crust	\$65.95

Entrees By The Pound - 3 lb. minimum

Glazed Spiral Ham (7-9 lb.)	\$59.99/ea.
Our Own Herb Grilled Chicken Breast	\$13.99/lb.
*Grilled Flank Steak	\$24.99/lb.
Sesame Teriyaki Salmon	\$28.99/lb.
Lemon Dill Salmon	\$28.99/lb.

Sides - 3 lb. minimum

Verrill Farm Mashed Potatoes	\$12.95/qt.
Roasted Sweet Potatoes	\$9.99/lb.
Sweet Potatoes Mashed	\$12.95/qt.
Butternut Squash Puree	\$13.95/qt.
Herb Roasted Red Potatoes	\$9.99/lb.
Maple Butter Glazed Carrots	\$9.99/lb.
Roasted Brussels Sprouts	\$10.99/lb.
Broccoli Au Gratin (9" pan 6-8 people)	\$15.95ea.
Brown Rice Pilaf	\$7.99/lb.
(with peas, carrots, chicken broth, onion and herbs)	
Steamed Green Beans with Sauteed Mushrooms	\$11.99/lb.
Winter Greens Gratin w/ Kale, Chard and Spinach (9" pan)	\$16.95ea.
Herb Stuffing (9" pan)	\$14.95ea.
Turkey Gravy	\$14.95/pt.
Whole Cranberry Sauce	\$6.95/pt.

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

Beet Salad with Bleu Cheese, Onion and Walnuts	\$8.99
Black Bean and Corn Salad	\$8.99
Brazilian Potato Salad	\$9.99
Chicken Caesar Pasta Salad	\$9.99
Chicken Salad	\$13.99
Curried Chicken Salad with Walnuts	\$13.99
Farro Salad	\$9.99
Fresh Fruit Salad	\$9.99
Greek Pasta Salad	\$9.99
Macaroni Salad	\$8.99
Mango Almond Quinoa	\$11.99
Orzo, Spinach and Feta Salad	\$10.99
Classic Potato Salad with Egg	\$9.99
Red Bliss Potato Salad	\$9.99
Quinoa Salad	\$11.99
Sesame Kale Salad	\$9.99
Cranberry Walnut Kale Salad	\$9.99
Spicy Noodle Salad with Peanuts	\$9.99
Tangy Cole Slaw	\$8.99
Three Bean Salad	\$8.99
Walnut Kale Slaw	\$7.99
Wheatberry Salad with Walnuts	\$10.99
Wild Rice Salad with Walnuts	\$10.99

Salads - 12" bowl \$40.00

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

\$11.95/qt.

- Minestrone
- Tomato Bisque
- Fresh Pea/Split Pea w/ Ham
- Potato Leek
- Vegetarian Lentil
- Mushroom Barley
- Butternut Apple Bisque

\$13.95/qt.

- Beef/Vegetarian Chili
- Chicken Noodle

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

**** 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

\$22.00/ea.

Our own fresh baked 10" quiche
(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

\$59.00

(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

Catering Menu



Fall/Winter

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All catering orders require a minimum of 48 hours advance notice