Farm To Table For Over 100 Years

VERRILL FARM



Private Party Packages

to be held at 11 Wheeler Road, Concord, MA 978-369-4494

All Prices & Menues Include:

Paper goods, Verrill Farm's corn hole game, designated large grassy area suitable for guest's games, covered picnic tables, lemonade & water

Please add \$150 for tent rental needed to accommodate your party. Servers will be required for your party and are the responsibility of the customer. Please contact Simply Serving (617.842.1400) to plan serving arrangements. If liquor is required, there will be a \$100 liquor license/liability insurance fee.

Meals tax will be added to invoice. Events planned after 4pm will incur an additional chef fee

HOUSE SMOKED BBQ MEAL\$31.99/person *Choice of two of the following proteins:*

- Pulled Pork with our own honey BBQ sauce, served on a fresh bun.
- Smoked Chicken with our own dry rub, portioned and brushed with sauce.
- Homemade Veggie Burgers can be substituted for vegetarian guests (made with kidney beans & oats).

BBQ Sides: Potato Salad, Cole Slaw, Rolls, Fresh-cut watermelon.

ALL TIME FAVORITES MEAL ... \$19.99/person

Preset menu includes the following: Macaroni & cheese, made with Vermont cheddar and topped with crispy bread crumbs. Hot dogs & condiments

- Sides: Fresh-cut Fruit Salad, Potato Chips.
- Dessert: House-made chocolate chip cookies

FARM TO TABLE MEAL \$31.99/person

Preset menu includes the following: Herb-marinated Chicken, grilled to perfection with Seasonal Fruit Salsa (Teriyaki Tofu with Jasmine Rice can be substituted for vegan/vegetation guests).

- Farm To Table Sides: Farm-fresh Green Salad with Red Wine Vinaigrette, Farfalle Caprese Pasta Salad with our own Tomatoes (seasonal), Mozzarella and Basil, Grilled Seasonal Vegetables and Rolls.
- Farm To Table Dessert: Verrill Farm homemade Seasonal Fruit Pie

BRUNCH MEAL...

\$19.99/adult \$16.00/child

Preset menu includes the following: Assorted quiche - our own butter crust filled your choice of fillings. (Broccoli Tomato, Spinach Mushroom or Quiche Lorraine, made with applewood- smoked bacon) Brunch Sides: breakfast basket filled with our favorites- mini muffins, mini scones, and sliced tea breads, all baked from scratch, fresh-cut Fruit Salad. Beverages: Orange or Cranberry Juice, Coffee & Tea

ALL AMERICAN MEAL...

\$19.99/adult \$16.00/child

1 per guest: Hot Dog, Hamburger & Condiments *All American Sides* (Choose two homemade sides): Homemade Potato Salad, Macaroni Salad, Coleslaw *All American Dessert: House made Brownie or Cookie*