

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

dozen)

Grilled Pulled Pork Quesadillas with Caramelized Onions and Pepper Jack Cheese	\$24.00/doz.
Grilled Sweet Corn Quesadillas with Caramelized Onions, Peppers and Pepper Jack Cheese (Veg)	\$20.00/doz.
Sliced Fruit Platter with Pineapple, Melon and Berries (GF, Veg, V)	\$9.99/lb.
Farm Fresh Vegetable Crudit�, with Bleu Cheese Dip or Hummus (GF, Veg, V)	\$40.00/ea.
Display of Local and Imported Cheese, with Grapes and Berries, with crackers (Veg)	\$60.00/ea.
Crostini of Fresh Mozzarella, Tomatoes and Pesto(Veg)	20.00/doz.
Grilled Jerk Chicken and Pineapple Skewers, with Mango Salsa. (GF)	\$24.00/doz.
Chicken and Artichoke Skewers with Sundried Tomato Pesto (GF)	\$24.00/doz.
Stuffed Red Potatoes with Vermont Cheddar, and Applewood Smoked Bacon (GF, Veg)	\$24.00/doz.
Coconut Chicken Fingers with Mango Salsa	\$22.00/doz.
*Grilled Flank Steak on Focaccia, with Caramelized Onions and Gorgonzola	\$28.00/doz.
Coconut Shrimp with Orange Sauce	\$36.00/doz.
Zucchini Corn Cakes (Veg)	\$24.00/doz.
Crab Cakes with Remoulade Sauce	\$36.00/doz.
Spinach & Artichoke Stuffed Mushroom (Veg)	\$23.00/doz.

Entrees By The Pound - 3 lb. minimum

Grilled Turkey Breast Tips (GF)	\$13.99/lb.
Our Own Herb Grilled Chicken Breast (GF)	\$13.99/lb.
Grilled Salmon (GF)	\$28.99/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 Fritatta with our Corn, Zucchini, Summer Squash, Cherry Tomatoes, Basil and Jack Cheese (GF, Veg)	\$49.99
Eggplant Parmesan, Layered with Mozzarella and Marinara Sauce (Veg)	\$65.95
Chicken, Broccoli and Ziti, with Cheddar and Parmesan	\$65.95
Chicken Picatta Primavera, with Fresh Vegetables, Mushrooms, Capers, Lemon, Garlic over Farfalle Pasta (available as vegetarian option without chicken)	\$65.95
Macaroni and Cheese with Crumb Topping (Veg)	\$45.95
Meat Lasagna, with Bolognese sauce	\$65.95
Vegetable Lasagna with Roasted Summer Vegetables (Veg)	\$65.95
Cheese Lasagna, with Ricotta, Mozzarella and Parmesan Cheese (Veg)	\$55.95
Grilled Jerk Chicken Kabobs over Curried Coconut Rice (GF)	\$65.95
Asian Cashew Chicken, with a Stir Fry of Farm Vegetables over Jasmine Rice	\$65.95
Chicken Marsala over Farro Pilaf with Sundried Tomatoes	\$65.95
*Grilled Flank Steak over Mollie's Spicy Noodle Platter (Serve Chilled)	\$69.95
Salmon Stir Fry over Teriyaki Vegetables and Jasmine Rice	\$55.95

Sides - 3 lb. minimum

Creamy Corn Polenta with Leeks and Parmesan (GF/Veg)	\$6.99/lb.
Heirloom Tomato Gratin with Basil, Garlic, Mozz & Parm Cheese (Veg)	\$12.99/pan
Dill Carrots (GF, Veg, V)	\$9.99/lb.
Fresh Pea Risotto (GF, Veg)	\$6.99/lb.
Corn Risotto (GF, Veg)	\$6.99/lb.
Zucchini Risotto with Summer Herbs (GF, Veg)	\$6.99/lb.
Vegetable Brown Rice Pilaf with Carrots, Squash, Peppers and Spinach (Veg)	\$7.99/lb.
Roasted Red Potatoes (GF, Veg, V)	\$9.99/lb.
Braised Swiss Chard with Raisins and Dried Cranberries (GF, Veg, V)	\$9.99/lb.
Steamed Summer Vegetables, Seasoned (GF, Veg, V)	\$9.99/lb.
Grilled Farm Fresh Vegetables (GF, Veg, V) (zucchini, peppers, eggplant, onions)	\$9.99/lb.
Ratatouille (GF, Veg, V)	\$8.99/lb.
Steamed Green Beans with Red Peppers	\$9.99/lb.

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

Black Bean and Corn Salad (GF, Veg, V)	\$8.99
Brazilian Potato Salad (GF, Veg)	\$9.99
Chicken Caesar Pasta Salad	\$9.99
Chicken Salad (GF)	\$13.99
Couscous (Veg, V)	\$8.99
Cranberry Walnut Kale Salad (GF, Veg, V)	\$9.99
Curried Chicken Salad with Walnuts (GF)	\$13.99
Edamame Salad with Corn and Roasted Peppers (GF, Veg, V)	\$8.99
Egg Salad (GF, Veg)	\$9.99
Farro Salad (Veg, Vegan)	\$9.99
Fresh Fruit Salad (GF, Veg, V)	\$9.99
Greek Pasta Salad (Veg)	\$8.99
Macaroni Salad (Veg)	\$8.99
Mango Almond Quinoa (GF, Veg, V)	\$10.99
Multigrain Penne and Vegetable Salad (Veg)	\$8.99
Orzo, Spinach and Feta Salad (Veg)	\$9.99
Classic Potato Salad with Egg (GF, Veg)	\$9.99
Red Bliss Potato Salad (GF, Veg)	\$8.99
Quinoa Salad (GF, Veg, V)	\$9.99
Sesame Kale Salad (GF, Veg, V)	\$9.99
Sliced Caprese Salad Fresh Mozzarella, basil, tomatoes (GF, Veg)	\$9.99
Sliced Heirloom Tomato Salad w/ basil, balsamic and Evoo (available August-mid September) (GF, Veg)	\$7.99
Spicy Noodle Salad with Peanuts (Veg)	\$9.99
Tangy Cole Slaw (GF, Veg)	\$7.99
Three Bean Salad (GF, Veg, V)	\$7.99
Walnut Kale Slaw (GF, Veg)	\$7.99
Wasabi Cucumber Cole Slaw (GF, Veg)	\$7.99
Wheatberry Salad with Walnuts (GF, Veg)	\$9.99
Wild Rice Salad with Walnuts (GF, Veg, V)	\$9.99

GF – Gluten Free V – Vegan Veg – Vegetarian

Prices and availability subject to change

May 2024

*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 \$40.00

Caesar Salad – Romaine lettuce, parmesan cheese, garlic croutons, creamy Caesar dressing

Mesclun Salad (GF, V, Veg) – Mixed greens, grape tomatoes, cucumbers, red onions, red wine vinaigrette w/ seasonal vegetable garnishes

Arugula Salad (GF, Veg) — Arugula, orange segments, goat cheese, toasted almonds, and shallot vinaigrette

Soups

\$11.95/qt.

Gazpacho (GF,Veg, V) (July-Sept.)	Corn Chowder
Tomato Bisque (GF, Veg)	Beef Chili (GF)
Fresh Pea (Veg)	Vegetarian Chili (GF, Veg)
Potato Leek (Veg)	Borscht (GF, Veg)
Vegetarian Lentil (Veg, V)	Tomato & Corn (GF, Veg) (July-Sept.)
Minestrone (GF, Veg, V)	

Breakfast Table

Fresh baked scones

mini size - \$1.50/each
regular size - \$2.50

Fresh baked muffins

mini size - \$1.50/each
regular size - \$2.50

Our Own Quiche

Our own fresh baked 10" quiche \$24.00/ea.
(broccoli/tomato (Veg), spinach/mushroom (Veg), bacon/cheese, asparagus (Veg), ham/ red pepper - with all butter crust, Swiss cheese and caramelized onion)

Fresh fruit salad or sliced fruit (GF, Veg, V) \$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 – *72 Hour Notice Required

\$30.00 per adult, \$12.00 per child - min. 10
Smoked chicken, pulled pork on a roll, coleslaw, potato salad, watermelon, & lemonade (GF without roll)

Boxed Lunch – \$19.00/person

Choice of:

- Sweet sliced ham and American cheese, leaf lettuce, tomato on marble rye bread. Yellow mustard & Mayo packet included.
- Gold roast turkey breast and American cheese, leaf lettuce, tomato on a multigrain roll. Yellow mustard & Mayo packet included.
- Roasted vegetable wrap (Veg) – roasted mixed bell peppers, zucchini, summer squash, leaf spinach, hummus, and American cheese on a spinach wrap.

Each box comes with Kettle Potato Chips, House Baked Cookie, a piece of Seasonal Fruit and a choice of drink (Water, Iced Tea, or Iced Tea Lemonade).

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



Spring/Summer

2024

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All catering orders require a minimum of 72 hours advance notice