Catering Menu

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

Grilled Pulled Pork Quesadillas with Caramelized Onions & Pepper Jack Cheese	$26.00/doz.
Sliced Fruit Platter with Pineapple, Melon and Berries (GF, Veg, V)	$9.99/lb.
Vegetable Crudité, with Bleu Cheese Dip or Hummus (GF, Veg, V)	$40.00/ea.
Chef's Cheese Plate with Crackers, Grapes and Berries (Veg)	$60.00/ea.
Figs, Walnut ad Brie in Filo Cup (Veg)	$21.00/doz.
Chicken and Artichoke Skewers with Sundried Tomato Pesto (GF)	$25.00/doz.
Stuffed Red Potatoes with Vermont Cheddar & Applewood Smoked Bacon (GF)	$25.00/doz.
Coconut Shrimp with Sweet Chili Sauce	$36.00/doz.
Coconut Chicken Fingers with Sweet Chili Sauce	$25.00/doz.
*Grilled Flank Steak on Focaccia, with Caramelized Onions & Gorgonzola	$28.00/doz.
Spinach & Artichoke Stuffed Mushrooms (Veg)	$25.00/doz.
Croque Monsieur (Ham, Swiss Cheese, Dijon Mustard on Sliced Baguette)	$26.00/doz.
Crab Cakes with Remoulade Sauce	$36.00/doz.
Grilled Chicken Satays with Thai Peanut Sauce	$24.00/doz.

Entrees By The Pan

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

Sweet Potato & Bacon Frittata with Cheddar Cheese (GF)	$59.99
Eggplant Parmesan, Layered with Mozzarella & Marinara Sauce (Veg)	$69.95
Chicken, Broccoli and Ziti, with Cheddar and Parmesan	$69.95
Macaroni and Cheese with Crumb Topping (Veg)	$49.95
Meat Lasagna, with Bolognese sauce	$69.95
Vegetable Lasagna, with Roasted Vegetables (Veg)	$69.95
Cheese Lasagna, with Ricotta, Mozzarella & Parmesan Cheese (Veg)	$59.95
Butternut Squash Lasagna, with Mushroom & Caramelized Onions (Veg)	$69.95
Shepherd's Pie with Ground Beef, Corn, Tomatoes & Mashed Potatoes (GF)	$85.95
Chicken Marsala over Farro Pilaf with Sundried Tomatoes	$69.95
Asian Cashew Chicken, with a Stir Fry of Vegetables over Jasmine Rice	$69.95
Chicken Francaise, Parmesan Egg Battered Breast over Jasmine Rice with Lemon Caper Sauce	$69.95
*Grilled Flank Steak over Spicy Noodle Salad (w/ peanuts)	$89.95
Salmon Stir Fry over Teriyaki Vegetables & Jasmine Rice	$65.95
Chicken Pot Pie with Puff Pastry Crust	$75.95

Entrees By The Pound – 3 lb. minimum

Herb Roasted Sliced Turkey Breast (GF)	$14.99/lb.
Our Own Herb Grilled Chicken Breast (GF)	$14.99/lb.
*Grilled Flank Steak	$26.99/lb.
Sesame Teriyaki Salmon	$28.99/lb.
Lemon Dill Salmon (GF)	$28.99/lb.

Sides – 3 lb. minimum

Verrill Farm Mashed Potatoes (GF, Veg)	$13.95/qt.
Roasted Sweet Potatoes (GF, Veg)	$9.99/lb.
Sweet Potatoes Mashed (GF, Veg)	$12.95/qt.
Butternut Squash Puree (GF, Veg)	$14.95/qt.
Herb Roasted Red Potatoes (GF, Veg, V)	$10.99/lb.
Maple Butter Glazed Carrots (GF, Veg)	$9.99/lb.
Roasted Brussels Sprouts (GF, Veg, V)	$12.99/lb.
Broccoli Au Gratin (9" pan 6-8 people) (GF, Veg)	$16.95ea.
Brown Rice Pilaf with peas, carrots, chicken broth, onion and herbs (GF, Veg, V)	$8.99/lb.
Steamed Green Beans with Sauteed Mushrooms (GF, Veg, V)	$11.99/lb.
Winter Greens Gratin w/ Kale, Chard	$16.95ea.
Herb Stuffing (9" pan)	$15.95ea.
Turkey Gravy	$16.95/qt.
Whole Cranberry Sauce (GF, Veg, V)	$6.95/pt.

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

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

All Catering Orders Require 72 Hours Advanced Notice

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

Availability and prices subject to change

Verrill Farm
11 Wheeler Road, Concord, MA 01742
www.verrillfarm.com (978) 369-4494

Fall/Winter 2026- 2027

Catering Menu

Salads - 12" Bowl - $40

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

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

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

Soups- per quart

Minestrone (GF, Veg, V)	$12.95
Tomato Bisque (GF, Veg)	$12.95
Fresh Pea/Split Pea w/ Ham (Veg)	$12.95
Potato Leek (Veg)	$12.95
Vegetarian Lentil (Veg, V)	$12.95
Mushroom Barley (Veg)	$12.95
Butternut Apple Bisque (GF, Veg)	$12.95
Beef/Vegetarian Chili (GF)	$14.95
Chicken Noodle	$14.95

Our Own Quiche *– 10" - $26.00 each*

Our own fresh baked quiche, made with our own all-butter crust, fresh eggs, Swiss & cheddar cheeses and caramelized onions

Broccoli/Tomato (Veg)

Spinach/Mushroom (Veg)

Lorraine (Bacon & Cheese)

Ham/Red Pepper

Four Cheese & Chive (Veg)

Breakfast Table

Made fresh daily in our bakery

Fresh Baked Scones

Mini - $1.50 each (one dozen minimum per flavor)
Regular - $2.50 each

Fresh Baked Muffins

Mini - $1.95 each
Regular - $2.75each

Boxed Lunch

$20.95/person

Choice of:

• Sweet sliced ham and cheddar cheese, leaf lettuce, tomato on marble rye bread. Yellow mustard & Mayo packet included.

• Gold roast turkey breast and cheddar 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 cheddar 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)

GF – Gluten Free Veg – Vegetarian V - Vegan

**These menu items may be served raw or undercooked. Consuming raw or undercooked poultry, meat, seafood, shellfish or eggs may result in foodborne illness.*

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.

Pavilion & Tent rental available for private parties, special occasions, or corporate outings

Visit our web site at
www.verrillfarm.com

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