



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.
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.
Vegetable Crudité, 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)	\$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 Mango Salsa	\$25.00/doz.
*Grilled Flank Steak on Focaccia, with Caramelized Onions & Gorgonzola	\$28.00/doz.
Zucchini Corn Cakes (Veg)	\$24.00/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)

Summer Vegetable Frittata with our Corn, Zucchini, Summer Squash, Cherry Tomatoes, Basil and Jack Cheese (GF, Veg) (Available after June 1st)	\$59.99
Eggplant Parmesan, Layered with Mozzarella & Marinara Sauce (Veg)	\$69.95
Chicken, Broccoli and Ziti, with Cheddar and Parmesan	\$69.95
Chicken Piccata Primavera, with Fresh Vegetables, Mushrooms, Capers, Lemon, Garlic over Farfalle Pasta (available as vegetarian option without chicken)	\$69.95
Macaroni and Cheese with Crumb Topping (Veg)	\$49.95
Meat Lasagna, with Bolognese sauce	\$69.95
Vegetable Lasagna, with Roasted Summer Vegetables (Veg)	\$69.95
Cheese Lasagna, with Ricotta, Mozzarella & Parmesan Cheese (Veg)	\$59.95
Grilled Jerk Chicken Kabobs over Curried Coconut Rice (GF)	\$69.95
Asian Cashew Chicken, with a Stir Fry of Farm Vegetables over Jasmine Rice	\$69.95
Chicken Marsala over Farro Pilaf with Sundried Tomatoes	\$69.95
Chicken Francaise, Parmesan Egg Battered Breast over Jasmine Rice with Lemon Caper Sauce	\$69.95
*Grilled Flank Steak over Mollie's Spicy Noodle Platter (Serve Chilled) *CONTAINS PEANUTS*	\$89.95
Salmon Stir Fry over Teriyaki Vegetables & Jasmine Rice	\$65.95

Entrees By The Pound - 3 lb. minimum

Grilled Turkey Breast Tips (GF)	\$14.99/lb.
Our Own Herb Grilled Chicken Breast (GF)	\$14.99/lb.
Grilled Salmon (GF)	\$28.99/lb.
*Grilled Flank Steak	\$28.99/lb.

Sides - 3 lb. minimum

Creamy Corn Polenta with Leeks and Parmesan (GF//Veg)	\$6.99/lb.
Heirloom Tomato Gratin with Basil, Garlic, Mozzarella & Parmesan 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 - zucchini, peppers, eggplant, onions (GF, Veg, V)	\$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)	\$9.99
Brazilian Potato Salad (GF, Veg)	\$9.99
Chicken Caesar Pasta Salad	\$9.99
Chicken Salad (GF)	\$13.99
Classic Potato Salad with Egg (GF, Veg)	\$9.99
Couscous (Veg, V)	\$9.99
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)	\$9.99
Egg Salad (GF, Veg)	\$9.99
Farro Salad (Veg, V)	\$9.99
Fresh Fruit Salad (GF, Veg, V)	\$9.99
Greek Pasta Salad (Veg)	\$9.99
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)	\$10.99
Red Bliss Potato Salad (GF, Veg)	\$9.99
Quinoa Salad (GF, Veg, V)	\$11.99
Sesame Kale Salad (GF, Veg, V)	\$9.99
Sliced Caprese Salad Fresh Mozzarella, basil, tomatoes (GF, Veg)	\$12.99
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
Wasabi Cucumber Cole Slaw (GF, Veg)	\$8.99
Wheatberry Salad with Walnuts (GF, Veg)	\$10.99
Wild Rice Salad with Pecans (GF, Veg, V)	\$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

Spring/ Summer 2026



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, red onions, red wine vinaigrette w/ seasonal vegetable garnishes

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

Fresh fruit salad or sliced fruit (GF, Veg, V) \$9.99/lb.

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)	Asparagus (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 - \$1.50 each

Regular - \$2.50 each

BBQ Meal- \$31.99 per adult, \$12.00 per child - min. 10

***72 Hour Notice Required**

Smoked chicken, pulled pork on a roll, coleslaw, potato salad, watermelon (GF without roll)

Boxed Lunch - \$20.95 per 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

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

Spring/ Summer 2026