



# APPLETON FARMS

SAMPLE CATERING AND PRIVATE EVENTS MENU

1

PIZZA

*Cheese | Pepperoni | Italian Sausage with Pepper &  
Onions Pesto with Ricotta & Heirloom Tomato | Potato &  
Leek*

2

SALAD

*Farmhouse Salad with Farm Greens, Carrot, Scallion, Citrus &  
Cider Vinaigrette | Peach Salad with Farm Greens, Shaved Red  
Onion, Feta, Local Peach & Champagne Vinaigrette*

3

DESSERT

*Farmhouse Chocolate Chip Cookie | Mexican Chocolate Cookie  
Two-Bite Brownies | Seasonal Fruit Pie | Berries & Cream*

# LOCALLY SOURCED INGREDIENTS

## IT'S WHAT MAKES OUR FOOD SPECIAL

*Our wood-fire pizzas, catered food and culinary cooking experiences use Trustees-grown produce, meat, and eggs. Appleton farms utilizes sustainable strategies to foster better food systems through regenerative farming practices that enhance organic matter, soil fertility, forage quality, and annual crop yields. We employ thoughtful grazing practices that help reduce habitat disruption as well as enhance our landscapes' carbon storage capacity.*

*Our flour is sourced from local millers in Hadley, MA, who partner with regenerative grain farmers in CT & NY. The wheat we use is a special blend of hard red Glenn & soft white Harris. This flour is cold stone-milled and lightly sifted to maintain the nutritional benefits of grain, including protein, fiber, antioxidants and trace minerals.*

ABOVE ALL, IT IS DELICIOUS

