



A P P L E T O N F A R M S C A T E R I N G & E V E N T S

Appleton Farms offers a variety of unique historical spaces for your event. We have a place that will suit your vision for corporate retreats, rehearsal dinners, children's birthday parties and more.

Our outdoor venues overlook pastoral landscapes & tree lined farm roads creating an idyllic setting for everything from intimate dinners to large pizza parties. Receptions in our historic Carriage Barn bring your guests to the heart of the farm, forming a memorable backdrop to celebrate with loved ones.

Let our culinary team take care of menu planning with fresh baked sourdough bread, seasonal organic ingredients & interactive experiences. Reach out to explore our options and plan your next event.





FARMHOUSE CATERING MENU

WOOD-FIRED PIZZA

naturally leavened local wheat crust | farm harvested ingredients
available seasonally weather permitting

PIZZA BUFFET 35 per guest

cheese, meat & fieldcrop pizza
farm greens salad
farmhouse chocolate chip cookies
spindrift sparkling water

*available at the farmhouse
monday- thursday max 100 guests | weekends max 40 guests
\$1500-\$1800 minimum monday-thursday
friday 4pm | saturday & sunday 12pm*

A LA CARTE PIZZA 14-18 each

pre-order of cheese, meat & field crop pizza

*available at the farmhouse
maximum order 25 pizzas
friday 4pm | saturday & sunday 12pm*

APPLETON LUNCH

fresh baked rolls | seasonal farm ingredients

SANDWICH BOARD 28 per guest

turkey & cheddar
hummus & veggie
farm greens salad
farmhouse chocolate chip cookies
spindrift sparkling water

vegan soup cup +4

*june-october available monday- thursday
november-may available daily*

SEASONAL SOUP BOWL 12 per guest

farm harvested vegan ingredients
fresh baked rolls & butter

*june-october available monday-thursday
november-may available daily*

FARMHOUSE BRUNCH

50 PER GUEST

a seasonally rotating family style sunday brunch
experience for your private group in the historic farmhouse

12-18 guests, available 10am Sundays, November-April

Make it a boozy brunch by adding mimosas or spiked coffee!

The dining room is also available for private rentals outside of the
Farmhouse Brunch experience.

all menus can be adjusted for dietary restrictions
ask about custom creations & hands-on cooking experiences
sales tax & 20% gratuity will be added to all final bills | prices subject to change
outside catering may be required with certain rentals, applicable coordination fees will apply



F A R M H O U S E C A T E R I N G M E N U

B I T E S , B R E A K S & S H A R A B L E S

customizable for your group | fresh baked goods from our farmhouse

BREAKFAST PASTRY BOARD

9 per guest

buttermilk biscuits
cardamom coffee cake
local jam | whipped cinnamon butter

YOGURT, FRUIT & GRANOLA

12 per guest

ronnybrook yogurt
maple pecan chunky granola
assorted berries & fruit

GRAZING BOARD

275 small | feeds 20-30

475 large | feeds 50-60

assorted local cheese
cured meats
artisan crackers
fig jam | wholegrain mustard | appleton honey

CRUDITE BOARD

185 small | feeds 20-30

300 large | feeds 50-60

seasonal farm veggies
house made hummus
lemon curry yogurt

TAKE A HIKE BREAK

15 per guest

maple pecan chunky granola
seasonal whole fruit
spindrift sparkling water

minimum 20 orders

may be individually bagged or served communal

LOCAL POTATO CHIPS

3 each

nantucket crisps
sea salt | rotating flavor

FRESH BAKED COOKIES

2 each

farmhouse chocolate chip
seasonal creations

minimum 2 dozen

ICE CREAM SANDWICHES

6 each

farmhouse chocolate chip cookie
local vanilla ice cream

minimum 1 dozen

maximum 40 orders



FARMHOUSE CATERING MENU

BEVERAGES

ask your coordinator about alcoholic beverage options
& preferred vendor bar service

SPINDRIFT SPARKLING WATER

3 each

assorted flavors

CRAFT HOT CHOCOLATE

80 per gallon

dark chocolate ganache
local dairy

serves approximately 10 guests

LOCAL MULLED APPLE CIDER

60 per gallon

serves approximately 10 guests
seasonally available

COFFEE & TEA SERVICE

45 per gallon

80 five hour service

zumi's coffee
harney & sons tea

serves approximately 10 guests

WATER SERVICE

20 group of 20

seasonal fruit water +6

serves approximately 10 guests

STRAWBERRY LEMONADE

60 per gallon

serves approximately 10 guests

PRIVATE CULINARY WORKSHOPS

Roll up your sleeves and dive into an immersive
culinary experience alongside the Appleton
Farms team. Let us curate a workshop for your
group based on number of guests & interests.

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- three-course farm to table dinners
- seasonal mixology classes
- wood-fired pizza events
- sourdough workshops
- pie classes
- baking school & more

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ADD-ONS AND EXTRAS

AUDIO VISUAL PACKAGES

SPEAKER & MIC **75**

bluetooth speaker | two microphones

FULL AV SET UP **150**

projector | screen | bluetooth speaker
two microphones

GAMES & ENTERTAINMENT

LAWN GAMES PACKAGE **200**

cornhole | bocce ball | giant jenga | lawn dice

KID'S GAMES PACKAGE **200**

wiffle ball throwers | kids cornhole
potato sacks | race cones | frisbees

BEFRIEND THE BARNYARD

30 minute | 10 per child

1 hour with craft | 18 per child

an interactive learning experience with cows, goats,
bunnies & chickens

*available friday & saturday at 1pm
minimum \$100 | 15 child max*

ask your coordinator about

**PRIVATE TOURS, HIKES &
VOLUNTEER EXPERIENCES**

Appleton Farms is committed to farming in ways that produce high quality food locally while preserving biodiversity and native species habitat, mitigating climate change, building healthy soils, and ensuring that our farmland is even healthier for the next generations. With our certified organic vegetable CSA and grass-based livestock operation, we aim to deepen visitors' understanding of our agroecological approach to farming as a mechanism for conservation.