



# Timothy S. Hopkins Catering

## ~Spring & Summer Package~

Congratulations on choosing your venue! We are looking forward to working with you and serving your guests food that they will still be talking about for years to come!

Enclosed you will find our packages.

Our service includes:

- Complimentary Private Food Tastings at Our Kitchen in Essex
- Three Course Seated or Stations Menus
- Full Food Service Staff
- Dedicated Event Planner and Day of Event Manager
- Beautifully Decorated Food Display Tables
- Floor-length, Cotton Linens
- China, Flatware and Table Glassware
- Cake Cutting and Presentation
- Coffee and Tea Service
- Complete Event Set-up and Break-down
- Taxes, Gratuity and Administrative fees

*Bar services and fees are not included in these prices. If permissible by the venue, we are licensed to offer a variety of bar services and would be happy to prepare a separate proposal for you!*

These menus are just a small sampling of what we do. As a chef owned and operated business, we pride ourselves in our creative menus and extremely high standards in the product we use. Tell us your ideas and we will be happy to create a custom menu for you!

We look forward to hearing from you soon!

Sincerely,

Timothy S. Hopkins & Paul Ten Hope  
*Owner & Partner*



## Seated Dinner Menu

*\$185 Per Person*

### Pre-Ceremony Refreshments

*Lemonade & Iced Tea Display  
Served in Mason Jars with Lemons & Mint*

### Passed Hors d'Oeuvres

*(please choose six)*

*Mini Crab Cakes with Ancho Aioli  
Tomato, Basil and Mozzarella Pizzetta  
Chicken Satay with Spicy Peanut Sauce  
Shrimp Cocktail with Spicy Cocktail Sauce  
Maple Glazed Scallops Wrapped in Bacon with Maple Syrup  
Roasted Tenderloin Crostini with Boursin and Ancho Aioli  
Snow Peas Stuffed with Boursin Cheese  
Artichoke Puff with Parmesan Aioli  
Raspberry and Brie Phyllos*

### First Course

*(please choose one)*

*Baby Arugula with Grape Tomatoes, Roasted Pears,  
Pistachio-Crusted Goat Cheese and a Light Citrus Vinaigrette*

*Acadia Mixed Greens with Julienned Seasonal Vegetables and Balsamic Vinaigrette*

*Spring Asparagus Bisque Drizzled with Crème Fraîche*

*Served with  
Freshly Baked Rolls and Sea Salted Butter*



**Entrée Course**  
(please choose two)

***Flat Iron Steak***

*With Red Wine Demi Glace*

*\*Upgrade to Black Angus Beef Filet for \$10 Per Person\**

***Roasted Statler Organic Chicken Au Jus***

*With Lemon and Thyme*

***Herb-Crusted Gloucester Cod***

*With Citrus Beurre Blanc*

***White Marble Farms Pork Chop***

*With Half a Grilled Peach and White Balsamic Drizzle*

*Served with*

*Roasted Fingerling Potatoes with Fresh Herbs*

*Spring Vegetable Medley*

***Vegetarian & Vegan Options***

*(please choose one)*

***Spinach Ravioli***

*With Braised Swiss Chard, Locally Grown Baby Leeks, Fennel and Shaved Parmesan*

***Asparagus and Sweet Pea Risotto***

*With Local Artisan Goat Cheese*

***Vegan Mediterranean Phyllo***

*With Seasonal Vegetables, Kalamata Olives and Farro*

**Dessert Course**

*Wedding Cake Provided by the Couple*

*Chocolate Dipped Strawberries and able Cookies*

*French Roast Coffee and Imported Tea*



## **Premium Seated Dinner Menu**

*\$205 Per Person*

### **Pre-Ceremony Refreshments**

*Lemonade & Iced Tea Display  
Served in Mason Jars with Lemons & Mint*

### **Passed Hors d'Oeuvres**

*(please choose eight)*

*Raspberry and Brie Phyllos  
Mini Crab Cakes with Ancho Aioli  
Tomato, Basil and Mozzarella Pizzetta  
Shrimp Cocktail with Spicy Cocktail Sauce  
Yellowfin Tuna Tartar in Black Sesame Waffle Cones  
Maple Glazed Scallops Wrapped in Bacon with Maple Syrup  
Lobster Salad on a Homemade Potato Chip with Lemon Aioli  
Roasted Tenderloin Crostini with Boursin and Ancho Aioli  
Chicken Satay with Spicy Peanut Sauce  
Snow Peas Stuffed with Boursin Cheese  
Artichoke Puff with Parmesan Aioli  
Snow Peas Stuffed Boursin Cheese*

### **Stationary Display**

#### ***Imported and Domestic Cheese Display***

*Imported and Domestic Cheese and Fresh Fruit Display including  
Domestic Brie, Grafton Cheddar, Dried Flower Crusted Goat Cheese,  
Smoked Gouda and Great Hill Blue Cheese*

*Artfully Displayed with Red Grapes, Strawberries, Fresh Herbs & Flowers  
Served with Assorted Crackers and French Baguettes*



**First Course**  
(please choose one)

*Spring Asparagus Bisque Drizzled with Crème Fraîche*

*Heirloom Tomato, Basil, Mozzarella, Olive Oil and Aged Balsamic Vinaigrette*

*Acadia Mixed Greens with Julienned Seasonal Vegetables and Balsamic Vinaigrette*

*Baby Arugula with Grape Tomatoes, Pistachio-Crusted Goat Cheese  
Roasted Pears and a Light Citrus Vinaigrette*

*Served with  
Freshly Baked Rolls and Sea Salted Butter*

**Entrée Course**  
(please choose two)

***Filet of Black Angus Beef***

*With Red Wine Demi Glace and Buttermilk Cayenne Onion Crisps*

***Local Pan Seared Halibut***

*With Citrus Beurre Blanc and Mango Salsa*

***White Marble Farms Pork Mignon***

*With Grilled Peaches, Peach Demi Glace and White Balsamic Drizzle*

***Roasted Statler Organic Chicken Au Jus***

*With Lemon and Thyme*

***Lobster Crusted Gloucester Cod Loin***

*With Newburg Sauce*

*Served with  
Boursin Stuffed Red Bliss Potatoes & Baby Carrot and Asparagus Bundle*



***Vegetarian and Vegan Options***

*(please choose one)*

***Spinach Ravioli***

*With Braised Swiss Chard, Locally Grown Baby Leeks, Fennel and Shaved Parmesan*

***Asparagus and Sweet Pea Risotto***

*With Local Artisan Goat Cheese*

***Vegan Mediterranean Phyllo***

*With Seasonal Vegetables, Kalamata Olives and Farro*

***Dessert Course***

*Wedding Cake Provided by the Couple*

*Chocolate Dipped Strawberries and able Cookies*

*French Roast Coffee and Imported Tea*



## **Formal Stations Menu**

*\$185 Per Person for Two Stations*

### **Beef Station**

*Roasted Herb Crusted Tenderloin of Beef*

*Served with*

*Boursin Stuffed Red Bliss Potatoes and Spring Vegetable Medley*

*OR*

*Short Ribs with Demi Glace*

*Served with*

*Garlic Mashed Potatoes and Spring Vegetable Medley*

### **Seafood Station**

*Herb Crusted Gloucester Cod with Citrus Beurre Blanc*

*OR*

*Pan Roasted Salmon with 4 Citrus Beurre Blanc and Toasted Pistachio Nuts*

*Served with*

*Roasted Fingerling Potatoes and Grilled Asparagus*

### **Chicken Station**

*Roasted Statler Chicken with Lemon and Thyme*

*Served with*

*Creamy Spring Pea and Asparagus Risotto and Herbed Baby Carrots*

### **Pasta Station**

*Cheese Tortellini with Alfredo Sauce and Penne with Housemade Marinara Sauce*

*Choice of Two Proteins*

*Italian Sausage, Grilled Chicken or Herbed Shrimp*

*Choice of Six Toppings*

*Pesto, Roasted Peppers, Mushrooms, Olives, Shaved Parmesan, Asparagus,*

*Artichokes, Caramelized Onions, Shredded Mozzarella*

*Served with*

*Homemade Focaccia, EVOO, Fresh Red Pepper, Sea Salt, Balsamic Reduction & Roasted Garlic*

### **Risotto Station**

*Creamy Parmesan Risotto Served with a Selection of Toppings*

*Grilled Shrimp, Grilled Chicken, Apple Smoked Bacon, Goat Cheese, Roasted Asparagus,*

*Sweet Peas, Roasted Tomatoes, Mushrooms and Freshly Shaved Parmesan*



## **Casual Stations Menu**

*\$170 Per Person for Two Stations*

### **Gourmet Grilled Cheese Station**

*(please choose three)*

*Bacon, Brie and Fig Jam*

*Vermont Cheddar and Roasted Tomato*

*Prosciutto, Caramelized Onion and Goat Cheese*

*Black Forest Ham and Gruyere*

*Granny Smith Apple and Brie*

*Many more combinations available!*

*Served with*

*Homemade Pickles and Cream of Tomato Soup Served in Demitasse*

### **Slider Bar**

*(please choose three)*

*Black Angus Bacon Cheeseburgers*

*Sesame Crusted Yellowfin Tuna Burgers with Wasabi Aioli*

*Grilled Turkey Burgers with Smoked Gouda Fried Onions and Barbeque Sauce*

*Fried Chicken Sliders with Spicy Aioli and Pickles*

*Served with*

*Homemade Potato Chips or Hand Cut Fries in Paper Cones*

### **Taco Station**

*Choice of White Corn or Flour Tortillas*

***Choice of Two Proteins Options:***

*Chili Lime Chicken, Short Rib Birria, Ancho Dusted Shrimp,*

*Grilled Flat Iron or Grilled Vegetables*

***Included Toppings:***

*Jalapeño Slaw, Black Bean Salad, Cucumber Salad, Pico de Gallo, Guacamole,*

*Scallions, Pickled Jalapeño and Cotija Cheese*

*Served with*

*Cilantro Rice and Mexican Street Corn*





## **ADDITIONAL MENU OPTIONS**

### **Stationary Displays**

*(please add \$12 per person)*

#### ***Mediterranean Display***

*House Cured Olives, Imported Feta Cheese, Tirokafteri, Hummus, Tabbouleh, Tzatziki, Stuffed Grape Leaves, Roasted Peppers, Sweety Drop Peppers, Roasted Tomatoes, Stemmed Artichokes and Red Bell Pepper*

#### ***Baconator Display***

*Strips of North Country Smokehouse Bacon and Grafton Cheddar Cubes  
Served on a Pine Bough Display*

#### ***Imported and Domestic Cheese Display*** *(included in Premium Dinner Package)*

*Imported and Domestic Cheese and Fresh Fruit Display including  
Domestic Brie, Grafton Cheddar, Dried Flower Crusted Goat Cheese,  
Smoked Gouda and Great Hill Blue Cheese*

*Artfully Displayed with Red Grapes, Strawberries, Fresh Herbs & Flowers  
Served with Assorted Crackers and French Baguettes*

#### ***Cheese and Charcuterie Display*** *(please add an additional \$7 per person)*

*Locally Sourced and Produced Cheeses Including Grafton Cheddar,  
Smoked Gouda and Manchego with Prosciutto di Parma, Finochietta Salami,  
Genoa Salami, Saucisson Sec and Soppressata*

*Beautifully Presented on Rustic Wooden Serving Platters with  
Nashoba Brook Breads, Fresh and Dried Fruits, Assorted Nuts, Cornichons,  
House Marinated Olives and Whole Grain Mustard*



## **Dessert Options**

### ***Petite Desserts***

*(\$8 per person for two items or \$12 per person for three items)*

*Crème Caramels  
Key Lime Tartlets  
Chocolate Pudding  
Fresh Fruit Tartlets  
Warm Apples Tarts  
Lemon Mousse*

### ***Housemade Cookies & Bars***

*(\$6 per person for an assortment)*

*Pecan Sables  
Peanut Butter  
Heath Bar Brownies  
Golden Raisin and Brown Butter Oatmeal  
Classic Chocolate Chip  
Raspberry Linzer Bars  
Lemon Squares*

### ***Plated Specialty Desserts***

*(\$10 per person for one selection)*

*Crème Brûlée  
Pavlova with Lemon Curd and Fresh Berries  
Strawberry Shortcake with Fresh Mint and Whipped Cream  
Flourless Chocolate Torte with Raspberry Coulis and Crème Anglaise  
Apple and Blueberry Cobbler*



## Passed Hors d'Oeuvres Options

### *Skewers*

*Caprese Skewer with Tomato, Mozzarella and Basil*  
*Herb Marinated Tenderloin Skewers with Horseradish Dip*  
*Grilled Shrimp with Ginger Cilantro Mignonette*

### *Grilled Cheese Minis*

*Black Forest Ham and Gruyere*  
*Prosciutto, Onion and Goat Cheese*  
*Cheddar and Roasted Tomato Served with Tomato Soup*  
*Bacon, Brie and Fig Jam*

### *Pizzettas*

*Fig and Gorgonzola*  
*Buffalo Chicken and Blue Cheese*  
*Prosciutto, Arugula, Shaved Parmesan and Balsamic Glaze*  
*Sausage, Goat Cheese, Spinach and Lemon Aioli*

### *Seafood*

*Grilled Shrimp with Harissa*  
*Crabmeat Stuffed Mushrooms*  
*Cajun Grilled Shrimp with Avocado Salsa on Tortilla Rounds*  
*Seared Scallops with Spicy Aioli*  
*Jonah Crab Stuffed Endive*

### *Vegetarian*

*Falafel with Lemon Tahini*  
*Fried Vegetable Spring Rolls with Candied Ginger Soy Sauce*  
*Artichoke Puff with Parmesan and Lemon Aioli*  
*Truffle and Fontina Arancini*

### *Vegan*

*Falafel with Lemon Tahini*  
*Blistered Shishito Peppers with Vegan Lemon Aioli*  
*Hummus, Zucchini and Lemon Tahini Pizzetta*  
*Curried Vegetable Triangles*



## **Late Night Options**

### ***Flatbread Display*** *(please choose three)*

*Pepperoni and Mozzarella*  
*Thai Chicken with Cilantro and Fried Wontons*  
*Marini Farm Tomato and Valley Farm Goat Cheese*  
*Butternut Squash, Dried Cranberries, Sage and Manchego*  
*Baked Potato with Bacon, Cheddar, Chives and Sour Cream*  
*Duck Confit, Caramelized Onion and Fontina*  
*Wild Mushroom and Gruyere*

### ***Chicken Finger Display***

*An Assortment of Original, Barbeque and Buffalo Chicken Fingers*

*Served with*  
*Barbeque Sauce, Ancho Aioli, Ketchup and Blue Cheese*

*(Homemade Potato Chips or Hand-cut Fries Available Upon Request)*

### ***Party Fries Display*** *(please choose two)*

*White Truffled Fries*  
*Sweet Potato Waffle Fries*  
*Parmesan and Rosemary Shoestring Fries*  
*Cajun Dusted Fries*  
*Onion Rings*

*Served with Assorted Dipping Sauces*