



TIMOTHY S. HOPKINS CATERING

**CONGRATULATIONS ON CHOOSING
THE HELLENIC CENTER AS 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, which we have created especially for the Hellenic Center. They include staffing, china, flatware and linens, as well as all administrative and service charges.

Our service also includes:

- Complimentary Private Food Tastings at our Kitchen in Essex
- Complete Menu Design and Event Design
- Dedicated Event Planner and Day of Event Manager
- Beautifully Decorated Food Display Tables
- Table side Champagne and Wine Service
- Cake Cutting and Presentation
- Coffee and Tea Service
- Complete Event Set-up and Break-down

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
Owner

Paul Ten Hope
Partner



TIMOTHY S. HOPKINS CATERING

SPRING/SUMMER WEDDING RECEPTION WITH STATIONS

\$100 Per Person

Includes Staffing, China, Flatware, Linens, Tax and Gratuity

Pre-Ceremony Refreshments

Lemonade Stand

Lemonade with Freshly Cut Lemons

Homemade Iced Tea with Mint

Passed Hors d'Oeuvres

This package includes ten (10) different passed Hors d'Oeuvres

Many more options are listed on our website

Spanokopita

Raspberry and Brie Phyllos

Chicken Satay with Spicy Peanut Sauce

Mini Crab Cakes with Remoulade Sauce

Grilled Cheese Minis with Cheddar and Roasted Tomato

Bluefin Tuna Tartar in Black Sesame Waffle Cones

Wild Mushroom and Charred Tenderloin Quesadillas

Pulled Pork on Jalapeño Cornbread Rounds

Maple Glazed Scallops Wrapped in Bacon

Herbed Beef Tenderloin Crostinis

Seated First Course Salad

(Optional - Choose One)

Baby Arugula with Roasted Tomatoes, Pistachio Crusted

Goat Cheese Croustade and a White Balsamic Vinaigrette

Classic Caesar Salad with Shaved Italian Parmesan
and Housemade Brioche Croutons

Heirloom Tomato, Maple Brooks Farms Burrata
and Basil Salad with Balsamic Drizzle and Microgreens *(when in season)*

Served with Freshly Baked Rolls and Softened Butter

Served with a Demitasse of Bisque

Lobster, Butternut Squash or Wild Mushroom



TIMOTHY S. HOPKINS CATERING

**SPRING/SUMMER WEDDING RECEPTION
WITH STATIONS** *(Page 2)*

Dinner Stations

(Choose Three)

Grill Station

Grilled Flank Steak with Chimichurri and Horseradish Creme
Tomato and Sweet Corn Salsa
Sweet Potato Cakes
Grilled Vegetable Display

Taste of Ipswich

Freshly Dug Fried Ipswich Clams and Scallops
Hand Cut Fries
All Served in Paper Cones

Gourmet Grilled Cheese

Gourmet Grilled Cheese combinations to include:
Bacon, Caramelized Onions, Vermont Cheddar, Brie, Gorgonzola,
Ham, Roasted Tomatoes and much more available.
Homemade Pickles
Cream of Tomato Soup Served in Demitasse

Taqueria

Made to Order Tacos
Mini Chicken Tacos with Chipotle Aioli, Arbol Hot Sauce and Cotija
Day Boat Fish Tacos with a Selection of Toppings:
Jicama and Pineapple Slaw, Mango Jalapeño Salsa, Ancho Mayo and More...
Freshly Made Guacamole and Homemade Tortilla Chips

Pasta

Antipasti Display
Three Cheese Angolotti and Wild Mushroom Ravioli
Marini Farms Pesto and Tomato Putanesca
Olive Rolls and Focaccia with Olive Oil and Sweet Cream Butter

Meat and Potatoes

Braised Short Ribs with Pomegranate Glaze
Roasted Organic Chicken au Jus
Truffle Mashed Potatoes



TIMOTHY S. HOPKINS CATERING

**SPRING/SUMMER WEDDING RECEPTION
WITH STATIONS** *(Page 3)*

Local Vegetable Medley

Vegetarian and Vegan Entrées available upon request
Or we can create a Station to suit your needs!

Dessert

Wedding Cake Provided by the Couple
Chocolate Dipped Strawberries and Sable Cookies
French Roast Coffee and Imported Teas

WE HAVE LOTS OF OPTIONS FOR DESSERT
AND LATE NIGHT SNACKS. JUST ASK!



TIMOTHY S. HOPKINS CATERING

SPRING/SUMMER SEATED DINNER

\$100 Per Person

Includes Staffing, China, Flatware, Linens, Tax and Gratuity

Pre-Ceremony Refreshments

Lemonade Stand

Lemonade with Freshly Cut Lemons

Homemade Iced Tea with Mint

Passed Hors d'Oeuvres

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Spanokopita

Chicken Satay with Spicy Peanut Sauce

Local Lobster Salad on Homemade Potato Chips

Grilled Cheese Minis with Cheddar and Roasted Tomato

Watermelon, Feta and Spearmint Skewers with White Balsamic Drizzle

Fresh Vegetable Spring Rolls with Candied Ginger Soy Dipping Sauce

Bluefin Tuna Tartar with Fresh Mango on Fried Tortilla Rounds

Pulled Pork on Jalapeño Cornbread Rounds

Maple Glazed Scallops Wrapped in Bacon

Herbed Beef Tenderloin Crostinis

First Course

(Choose One)

Baby Arugula with Roasted Tomatoes, Pistachio Crusted

Goat Cheese Croustade and a White Balsamic Vinaigrette

Classic Caesar Salad with Shaved Italian Parmesan
and Housemade Brioche Croutons

Heirloom Tomato, Maple Brooks Farms Burrata and Basil Salad
with Balsamic Drizzle and Microgreens *(when in season)*

Served with Freshly Baked Rolls and Softened Butter

Served with a Demitasse of Soup

(Choose One)

Lobster, Spring Pea and Asparagus or Gazpacho



TIMOTHY S. HOPKINS CATERING

SPRING/SUMMER SEATED DINNER (Page 2)

Entrees

(Choose Two)

Filet of Black Angus Beef *

With Buttermilk Cayenne Onion Crisps and Red Wine Demi Glace
Boursin Stuffed Red Bliss Potatoes
Baby Carrot and Asparagus Bundle
**Please add \$5 per person*

White Marble Farms Pork Chop with Half a Grilled Peach

With White Balsamic Vinaigrette
Potatoes Dauphine
Seasonal Vegetables

Roasted Free Range Chicken with a Roasted Portobello Mushroom & Boursin Souffle

With Jack Daniels Wild Mushroom Sauce
Served with a Bundle of Grilled Vegetables and
Sweet Corn Risotto

Pan Seared Gloucester Cod

Light Citrus Beurre Blanc and Sweet Corn Salsa
Seasonal Vegetable Risotto

Vegetarian

(Choose One)

Summer Greens Agnolotti

Filled with Spinach, Locally Grown Baby Leeks, Arugula and Ricotta
with Fava Beans, Fennel and Shaved Parmesan

Vegan Quinoa Paella

Served inside a Roasted Red Pepper

Wild Mushroom Risotto

On Portobello Mushroom Cap with Shaved Parmesan

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FALL/WINTER WEDDING RECEPTION WITH STATIONS

\$100 Per Person

Includes Staffing, China, Flatware, Linens, Tax and Gratuity

Pre-Ceremony Refreshments

Hot Apple Cider from Russell Orchards

Served in Glass Cider Mugs with Cinnamon Sticks

Passed Hors d'Oeuvres

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Truffle and Fontina Arancini

Pizzetta with Fig and Gorgonzola

Chicken Satay with Spicy Peanut Sauce

Mini Crab Cakes with Remoulade Sauce

Butternut Squash Bisque Served in Demi Tasse Topped with Apple Smoked Bacon

Dates Stuffed with Blue Cheese and Balsamic Drizzle

Bluefin Tuna Tartar in Black Sesame Waffle Cones

Wild Mushroom and Charred Tenderloin Quesadillas

Empanada with Pulled Pork and Sweet Potato

Herbed Beef Tenderloin Crostinis

Seated First Course Salad

(Optional - Choose One)

Baby Arugula with Roasted Tomatoes, Grilled Apples, Spiced Pecans
and Appleton Farms Maple Balsamic Vinaigrette

Classic Caesar Salad with Shaved Italian Parmesan
and Housemade Brioche Croutons

Baby Spinach Salad with Dried Cranberries and Great Hills Blue Cheese
with Appleton Farms Maple Balsamic Vinaigrette

Served with Freshly Baked Rolls and Softened Butter

Served with a Demitasse of Bisque

Lobster, Butternut Squash or Wild Mushroom



TIMOTHY S. HOPKINS CATERING

**FALL/WINTER WEDDING RECEPTION
WITH STATIONS** *(Page 2)*

Dinner Stations

(Choose Three)

Carving Station

Roasted Herb Encrusted Tenderloin of Beef
Boursin Stuffed Red Bliss Potatoes
Baby Carrots, Haricots Verts and Lemon Asparagus

Seafood

Baked Gloucester Cod or Tim's Favorite Crab Cakes with Sauce Remoulade
Lobster Bisque Served in Demitasse
Grilled Vegetable Display
Seasonal Vegetable Risotto

Gourmet Grilled Cheese

Gourmet Grilled Cheese combinations to include:

Bacon, Caramelized Onions, Vermont Cheddar, Brie, Gorgonzola,
Ham, Roasted Tomatoes and much more available.

Homemade Pickles

Cream of Tomato Soup Served in Demitasse

Slider Bar

Black Angus Hamburgers and Cheeseburgers
Grilled Turkey Burgers with Smoked Gouda, Fried Onions and Barbecue Sauce
Sesame Crusted Yellowfin Tuna with Wasabi Aioli
Homemade Potato Chips and Hand Cut Fries in Paper Cones

Risotto

Wild Mushroom Risotto

Sweet Pea and Asparagus Risotto

Served with a Selection of Toppings:

Fresh Lobster, Grilled Chicken, Apple Smoked Bacon, Artichoke Ragout,
Valley View Farms Goat Cheese and Freshly Shaved Parmesan

Meat and Potatoes

Braised Short Ribs with Pomegranate Glaze
Roasted Organic Chicken au Jus
Truffle Mashed Potatoes



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**FALL/WINTER WEDDING RECEPTION
WITH STATIONS** *(Page 3)*

Local Vegetable Medley

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Pizzetta with Fig and Gorgonzola

Chicken Satay with Spicy Peanut Sauce

Mini Crab Cakes with Remoulade Sauce

Butternut Squash Bisque Served in Demi Tasse Topped with Apple Smoked Bacon

Dates Stuffed with Blue Cheese and Balsamic Drizzle

Bluefin Tuna Tartar in Black Sesame Waffle Cones

Wild Mushroom and Charred Tenderloin Quesadillas

Empanada with Pulled Pork and Sweet Potato

Herbed Beef Tenderloin Crostinis

First Course

(Choose One)

Baby Arugula with Roasted Tomatoes, Grilled Apples, Spiced Pecans
and Appleton Farms Maple Balsamic Vinaigrette

Classic Caesar Salad with Shaved Italian Parmesan
and Housemade Brioche Croutons

Baby Spinach Salad with Dried Cranberries and Great Hills Blue Cheese
with Appleton Farms Maple Balsamic Vinaigrette

Served with Freshly Baked Rolls and Softened Butter

Served with a Demitasse of Bisque
Lobster, Butternut Squash or Wild Mushroom



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FALL/WINTER SEATED DINNER

(Page 2)

Entrees

(Choose Two)

Steak Frites

Sliced Filet Mignon with a Red Wine Demi Glace*
and Hand Cut Bistro-Style Fries
Baby Carrot and Asparagus Bundle
**Please add \$5 per person*

Mission Valley Farms Pork Tenderloin

With Caramelized Onions, Gala Apples, Dried Cherries and Sauce Demi Glace
Potatoes Dauphine
Seasonal Vegetables

Roasted Statler Organic Chicken au Jus

Roasted Fingerling Potatoes with Sea Salt and Fresh Herbs
Baby Carrot and Asparagus Bundle

Roasted Day Boat Gloucester Haddock

With Lobster and Crab Topping and Sauce Cardinal
Boursin Stuffed Red Bliss Potatoes
Grilled Lemon Asparagus

Vegetarian Option

Vegan Options Available Upon Request

(Choose One)

Roasted Butternut Squash Ravioli with Brown Butter, Fried Sage,
Dried Cranberries and Spinach

Wild Mushroom Risotto on Portobello Mushroom Cap with Shaved Parmesan

Dessert

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French Roast Coffee and Imported Teas

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