



TIMOTHY S. HOPKINS CATERING

**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 White or Ivory Cotton Linens
- Shell Embossed Flatware, Silver Rimmed Plates and Glasses for the Table Settings
- Cake Cutting and Presentation
- Coffee and Tea Service
- Complete Event Set-up and Break-down

Gratuity and other administrative fees are included in our package prices.

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
Owner

Paul Ten Hope
Partner



TIMOTHY S. HOPKINS CATERING

FALL/WINTER SEATED DINNER

Includes Staffing, China, Flatware, Glasses for the Table Settings, Tax and Gratuity
\$120.00 Per Person

Pre-Ceremony Refreshments

Hot Apple Cider from Russell Orchards
Served in Glass Cider Mugs with Cinnamon Sticks

Passed Hors d'Oeuvres

This package includes eight (8) different Passed Hors d'Oeuvres

Many more options are listed on our website

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
Yellowfin Tuna Tartar in Black Sesame Waffle Cones
Wild Mushroom and Charred Beef Tenderloin Quesadillas
Empanada with Pulled Pork and Sweet Potato

Stationary Hors d'Oeuvres

(Choose One – Please add \$8 per person for each additional display)

Imported and Domestic Cheese Display

Imported and Domestic Cheese and Fresh Fruit Display including Domestic Brie,
Cabot Cheddar, Tuscan Goat Cheese, Smoked Gouda & Moody Blue Cheese

Artfully Displayed with Red Grapes, Strawberries, Fresh Herbs & Flowers

Antipasti

Includes a variety of Olives, Roasted Vegetables, Artichoke Hearts, Hearts of Palm
and Pepperoncini, Pepperoni, Prosciutto, Anchovies and assorted Smoked Meats

Served with Celery, Carrots, Green Onions, Fennel, Lemons and Display of Breads

Mediterranean Display

House Cured Olives, Imported Feta Cheese, Tabbouleh, Tzatziki, Herb & Rice
Stuffed Grape Leaves, Roasted Peppers, Honey Drop Peppers, Roasted Tomatoes,
Marinated Artichokes

Served with Olive Bread, Toasted Pita & Assorted Flatbreads

EIGHT SCOTT'S WAY • ESSEX, MASSACHUSETTS 01929
978.768.9990 • www.tshcatering.com



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FALL/WINTER SEATED DINNER

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Cheese and Charcuterie Table

Tim's Choice of Locally Sourced Cheeses from Appleton and Valley View Farms including Prosciutto di Parma, Saucisson Sec, Soppressata, Roasted Pork Loin with Herbs de Provence, and Citrus and Thyme Roasted Turkey Breast

Beautifully Presented on our Rustic Wooden Serving Platters including Housemade Olive, Sourdough, and Classic French Breads, Fresh and Dried Fruits, Nuts, Honey Cornichons, House Marinated Olives and Whole Grain Mustards

The Baconator

Neuske's Apple Smoked Bacon Served with Vermont Cheddar

Served on Pine Bough Display

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, Toasted Walnuts & Great Hills Blue Cheese with Appleton Farms Maple Balsamic Vinaigrette

Served with Freshly Baked Rolls and Softened Butter

Served with a Demitasse of Bisque

(Choose One)

Lobster, Butternut Squash or Wild Mushroom



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FALL/WINTER SEATED DINNER

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Entrees

(Choose Two)

Surf 'N Turf

Petit 5 oz. Filet of Black Angus Beef* and New England Crab Cake 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*

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*

Mission Valley Farms Pork Tenderloin

With Caramelized Onions, Gala Apples, Dried Cherries and Sauce Demi Glace
Boursin Stuffed Red Bliss Potatoes
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
Roasted 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



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FALL/WINTER SEATED DINNER

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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!



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**FALL/WINTER DINNER
WITH STATIONS**

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\$120.00 Per Person

Pre-Ceremony Refreshments

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Served in Glass Cider Mugs with Cinnamon Sticks

Passed Hors d'Oeuvres

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Cabot Cheddar, Tuscan Goat Cheese, Smoked Gouda & Moody Blue Cheese

Artfully Displayed with Red Grapes, Strawberries, Fresh Herbs & Flowers

Antipasti

Includes a variety of Olives, Roasted Vegetables, Artichoke Hearts, Hearts of Palm
and Pepperoncini, Pepperoni, Prosciutto, Anchovies and assorted Smoked Meats

Served with Celery, Carrots, Green Onions, Fennel, Lemons and Display of Breads

Mediterranean Display

House Cured Olives, Imported Feta Cheese, Tabbouleh, Tzatziki, Herb & Rice Stuffed
Grape Leaves, Roasted Peppers, Honey Drop Peppers, Roasted Tomatoes, Marinated
Artichokes



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Served with Olive Bread, Toasted Pita & Assorted Flatbreads

FALL/WINTER DINNER WITH STATIONS

(Page 2)

Cheese and Charcuterie Table

Tim's Choice of Locally Sourced Cheeses from Appleton and Valley View Farms including Prosciutto di Parma, Saucisson Sec, Soppressata, Roasted Pork Loin with Herbs de Provence, and Citrus and Thyme Roasted Turkey Breast

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The Baconator

Neuske's Apple Smoked Bacon Served with Vermont Cheddar

Served on Pine Bough Display

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 Toasted Walnuts & Great Hills Blue Cheese with Appleton Farms Maple Balsamic Vinaigrette

Served with Freshly Baked Rolls and Softened Butter

Served with a Demitasse of Bisque

(Choose One)

Lobster, Butternut Squash or Wild Mushroom



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**FALL/WINTER DINNER
WITH STATIONS**

(Page 3)

Dinner Stations

(Choose Three)

Carving Station

Roasted Herb Encrusted Tenderloin of Beef
Boursin Stuffed Red Bliss Potatoes
Roasted Root Vegetables

Seafood

Baked Gloucester Cod or Tim's Favorite Crab Cakes with Sauce Remoulade
Lobster Bisque Served in Demitasse
Baby Carrots, Haricots Verts and Lemon Asparagus

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
Roasted Organic Chicken au Jus
Truffle Mashed Potatoes



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**FALL/WINTER DINNER
WITH STATIONS**

(Page 4)

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!
