



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

Gratuuity 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 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 SEATED DINNER

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

Pre-Ceremony Refreshments

Lemonade Stand
Lemonade with Freshly Cut Lemons
Homemade Iced Tea with Mint

Passed Hors d'Oeuvres

This package includes eight different passed Hors d'Oeuvres
*Many more options are listed on our website
(Choose Eight)*

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
Yellowfin 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

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, Greens Onions, Fennel, Lemons and Display of Breads



TIMOTHY S. HOPKINS CATERING

SPRING/SUMMER SEATED DINNER

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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

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, 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

Served with Freshly Baked Rolls and Softened Butter

Served with a Demitasse of Soup

(Choose One)

Lobster, Spring Pea and Asparagus or Gazpacho



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SPRING/SUMMER SEATED DINNER

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Entrees

(Choose Two)

Surf 'N Turf

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*

White Marble Farms Pork Chop with Roasted Apple Demi Glace

Boursin Stuffed Red Bliss Potatoes
Spring Vegetables

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

With Jack Daniels Wild Mushroom Sauce

Herb Crusted Gloucester Cod

Light Citrus Beurre Blanc
Spring Asparagus and Sweet Pea Risotto

Vegetarian Entrees

(Choose One)

Swiss Chard Ravioli

Tossed with Spinach, Locally Grown Baby Leeks and Arugula
With Edamame 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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SPRING/SUMMER 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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SPRING/SUMMER STATIONS DINNER

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

Pre-Ceremony Refreshments

Lemonade Stand
Lemonade with Freshly Cut Lemons
Homemade Iced Tea with Mint

Passed Hors d'Oeuvres

This package includes eight different passed Hors d'Oeuvres
*Many more options are listed on our website
(Choose Eight)*

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
Yellowfin Tuna Tartar in Black Sesame Waffle Cones
Wild Mushroom and Charred Beef Tenderloin Quesadillas
Pulled Pork on Jalapeño Cornbread Rounds
Maple Glazed Scallops Wrapped in Bacon

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



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SPRING/SUMMER STATIONS DINNER

(Page 2)

Mediterranean Display

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Served with Olive Bread, Toasted Pita & Assorted Flatbreads

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

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

Served with Freshly Baked Rolls and Softened Butter

Served with a Demitasse of Soup

Lobster, Spring Pea and Asparagus or Gazpacho



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SPRING/SUMMER STATIONS DINNER

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Dinner Stations

(Choose Three)

Grill Station

Grilled Flank Steak with Chimichurri and Horseradish Creme
Tomato and Sweet Corn Salsa
Papas Fritas
Grilled Vegetable Display

Taste of Ipswich

Freshly Dug Fried Ipswich Clams and Scallops
Hand Cut Fries
Seasonal - 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 More...
Homemade Pickles
Cream of Tomato Soup Served in Demitasse

Taqueria

Made to Order Tacos

Fresh Chicken Tacos with Chipotle Aioli, Arbol Hot Sauce, Cotija Cheese and Pico de Galo
Day Boat Fish Tacos with a Selection of Toppings:
Jalapeno Slaw, Mango Salsa, Ancho Mayo and More...
Freshly Made Guacamole and Homemade Tortilla Chips

Pasta

Antipasti Display
Three Cheese Tortellini 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
Roasted Organic Chicken au Jus
Truffle Mashed Potatoes



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SPRING/SUMMER STATIONS DINNER

(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!
