



# Timothy S. Hopkins Catering

## Spring & Summer Dinner One

### Passed Hors d'Oeuvres

Lobster Salad on Potato Chips with Lemon Aioli  
Snow Peas with Boursin Cheese  
Asparagus Wrapped with Ducktrip Smoked Salmon  
Chicken Pistachio Skewers with Hoisin  
Maple Glazed Scallops Wrapped in Prosciutto

### First Course

Chilled Sweet Pea Soup with Crème Fraiche and Chives

### Main Course

*(Choose One)*

Petit Filet of Beef Demi-Glace with New England Crab Cake with Sauce Remoulade

*or*

Herb Crusted Day Boat Cod with Spring Vegetable Risotto *(Priced according to market if available)*

*or*

Pan-Seared Statler Chicken Breast with Lemon and Thyme with Garlic Jus

### Dessert

Berry Pavlova with Whipped Cream and Fresh Mint *or*  
Lemon Chess Pie



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## Spring & Summer Dinner Two

### Passed Hors d'Oeuvres

Tuna Tataki on Asian Spoon with Sesame Seafood Salad  
Pimento Cheese Stuffed Creamer Potatoes  
Chicken Sate with Thai Peanut Sauce  
Smoked Salmon Tartar in Waffle Cone with Tzatziki  
Pork Tenderloin Crostini with Ginger Marmalade

### First Course

Boston Bibb Salad with Walnuts, Pickled Red Onion, Manchego  
Cheese and Citrus Vinaigrette

### Main Course

*(Choose One)*

Duroc Pork Chop with Grilled Peach and Balsamic  
*or*  
Herb de Provence Crusted Scottish Salmon Filet with Sweet Pea Butter

Served with  
Herb Crusted Fingerling Potatoes with Sea Salt  
Jumbo Asparagus

### Dessert

Key Lime Tart and Fresh Whipped Cream and Berries



# Timothy S. Hopkins Catering

## Spring & Summer Cocktail Party

### Passed Hors d'Oeuvres

Maine Lobster on Potato Gaufrette  
Raspberry and Brie in Phyllo  
Deviled Eggs with Sweet Drops and Cornichons  
Asparagus and Sweet Pea Arancini  
Shrimp Cocktail with Classic Dipping Sauce  
Beef Tenderloin Crostinis with Ginger Marmalade  
Mediterranean Skewer with Feta, Olive, and Sweet Drop Peppers  
Tuna Tartar in Black Sesame Waffle Cones with Wasabi Aioli  
Mini Chicken Tacos with Guacamole

### Stationary Displays

Imported and Domestic Cheese Display

*or*

Charcuterie

### Gourmet Miniature Sandwiches

Miniature BLTs with Apple Smoked Bacon  
Beef Tenderloin with Ancho Chili Mayo on Croissants  
Grilled Chicken Salad with Caramelized Onions on Miniature Croissants

### Dessert Station

Homemade Cookies and Brownies  
Fresh Roasted Soprano Coffee and Tea