



Timothy S. Hopkins Catering

~Fall & Winter 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

Pre-Ceremony Refreshments

*Hot Russell Orchard Apple Cider
Served in Irish Mugs with Cinnamon Sticks*

Passed Hors d'Oeuvres

(please choose six)

*Wild Mushroom Tartlets
Truffle and Fontina Arancini
Pan Seared Vegetable Pot Stickers with Sweet Chili
Black Forest Ham and Gruyere Grilled Cheese Minis
Butternut Squash, Dried Cranberries, Sage and Manchego Pizzetta
Duroc Pork Tenderloin Crostini with Ginger Marmalade and Microgreens
Maple Glazed Scallops Wrapped in Bacon with Maple Syrup
Charred Beef Tenderloin and Mushroom Quesadillas
Coconut Fried Shrimp with Classic Honey Mustard
Pear, Fig Jam and Brie Phyllos*

First Course

(please choose one)

*Baby Arugula with Roasted Apples, Toasted Walnuts, Roasted Tomatoes,
Blue Cheese Crumbles and Maple Balsamic Vinaigrette*

Acadia Mixed Greens with Julienned Seasonal Vegetables and Balsamic Vinaigrette

Wild Mushroom 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

With Sautéed Mushrooms and Garlic

Gloucester Cod

with Buttery Ritz Cracker Crumb Topping

Duroc Pork Chop

With Caramelized Onions, Granny Smith Apples, Dried Cherries and Demi Glace

Served with

*Roasted Fingerling Potatoes with Fresh Herbs
Vegetable Medley*

Vegetarian & Vegan Options

(please choose one)

Butternut Squash Ravioli

With Brown Butter, Fried Sage, Dried Cranberries and Sauteéd Spinach

Wild Mushroom Risotto

On a Portobello Mushroom Cap With Shaved Parmesan

Vegan Mediterranean Phyllo

With Seasonal Vegetables, Kalamata Olives and Farro

Dessert Course

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



Premium Seated Dinner Menu

Pre-Ceremony Refreshments

*Hot Russell Orchard Apple Cider
Served in Irish Mugs with Cinnamon Sticks*

Passed Hors d'Oeuvres

(please choose eight)

*Wild Mushroom Tartlets
Truffle and Fontina Arancini
Pan Seared Vegetable Pot Stickers with Sweet Chili
Black Forest Ham and Gruyere Grilled Cheese Minis
Herbed Beef Tenderloin Skewer with Horseradish Crema
Butternut Squash, Dried Cranberries, Sage and Manchego Pizzetta
Local Lobster Salad on a Homemade Potato Chip with Chives and Lemon
Aioli Duroc Pork Tenderloin Crostini with Ginger Marmalade and
Microgreens Maple Glazed Scallops Wrapped in Bacon with Maple Syrup
Charred Beef Tenderloin and Mushroom Quesadillas
Coconut Fried Shrimp with Classic Honey Mustard
Pear, Fig Jam and Brie Phyllos*

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)

*Baby Arugula with Roasted Apples, Toasted Walnuts, Roasted Tomatoes,
Blue Cheese Crumbles and Maple Balsamic Vinaigrette*

Heirloom Tomato, Basil, Mozzarella, Olive Oil and Aged Balsamic Drizzle Acadia

Mixed Greens with Julienned Seasonal Vegetables and Balsamic Vinaigrette Wild

Mushroom Bisque Drizzled with Crème Fraîche

*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 White Wine, Lemon, Olives and Capers

Duroc Pork Mignon

With Caramelized Onions, Granny Smith Apples, Dried Cherries and Demi Glace

Roasted Statler Organic Chicken

With Sautéed Mushrooms and Garlic

Gloucester Cod with Lobster and Ritz Cracker Crumb

With Newburg Sauce

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



Vegetarian and Vegan Options
(please choose one)

Butternut Squash Ravioli

With Brown Butter, Fried Sage, Dried Cranberries and Sauteéd Spinach

Wild Mushroom Risotto

On a Portobello Mushroom Cap With Shaved Parmesan

Vegan Mediterranean Phyllo

With Seasonal Vegetables, Kalamata Olives and Farro

Dessert Course

Wedding Cake Provided by the Couple

Chocolate Dipped Strawberries and Sable' Cookies

French Roast Coffee and Imported Tea



Formal Stations Menu

Beef Station

Roasted Herb Crusted Tenderloin of Beef

Served with

Boursin Stuffed Red Bliss Potatoes and Vegetable Medley

OR

Short Ribs with Demi Glace

Served with

Garlic Mashed Potatoes and 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

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

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

Pecan Sable'

Peanut Butter

Heath Bar Brownies

Golden Raisin and Brown Butter Oatmeal

Classic Chocolate Chip

Raspberry Linzer Bars

Lemon Squares

Plated Specialty Desserts

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 Anglais

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

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