



Timothy S. Hopkins Catering

Fall & Winter Wedding Packages 2025-2026

*Congratulations on choosing your venue!
We look forward to working with you and serving
amazing food that you and your guests will be talking about for years to come!*

Our Wedding Packages include

- Complimentary Private Food Tastings at Our Kitchen in Essex
- Three Course Seated or Stations Menus
- Full Food Service Staff
- Dedicated Event Planner & Day of Event Manager
- Beautifully Decorated Food Display Tables
- Floor-Length Cotton Linens
- China, Flatware, Table Glassware
- Cake Cutting & Presentation
- Coffee & Tea Service
- Complete Event Set-up & Break-down
- Taxes, Gratuity, Administrative fees

Bar Services *(not included in wedding packages)*

- We are fully licensed and provide a variety of bar services and options
- Bar services can be include your quote *(if permissible by the venue)*
- Our options include Consumption or Open Bar pricing
- An option for Client Provided Beverages *(as allowed by venue)*
- Personalized Signature Cocktails & Bar Menu

*As a chef owned-operated business, we pride ourselves on creative, personalized menus.
We use only exceptional quality ingredients and have a passion for sourcing local and
seasonal products and supporting our local farmers and food artisans.*

*The following menus are a sampling of what we do.
We would love to work with you to create the perfectly crafted menu for your day!*

*Sincerely,
Timothy S. Hopkins & Paul ten Hope
Owner & Partner*



SEATED DINNER

Pre-Ceremony Refreshments

Hot Russell Orchard Apple Cider
Irish Mugs, Cinnamon Sticks

PASSED HORS D'OEUVRES

(please select six)

Wild Mushroom Tartlets
Truffle Fontina Arancini, Lemon Aioli
Pan Seared Vegetable Pot Stickers, Sweet Chili
Black Forest Ham, Gruyere Grilled Cheese Mini
Butternut Squash, Dried Cranberries, Sage, Manchego Pizzetta
Pork Tenderloin, Calabrian Chili Orange Confit, Microgreens Crostini
Maple Glazed Scallops Wrapped in Bacon, Maple Syrup Dip
Charred Beef Tenderloin, Wild Mushroom Quesadillas
Coconut Fried Shrimp, Classic Honey Mustard
Pear, Fig Jam, Brie Phyllos

FIRST COURSE

(please select one)

Baby Arugula, Maple Balsamic Vinaigrette

Roasted Apples, Toasted Walnuts, Roasted Tomatoes, Blue Cheese Crumbles

Acadia Mixed Greens, Balsamic Vinaigrette

Julienned Seasonal Vegetables

Caesar Salad

Roasted Plum Tomato, Herbed Croutons, Shaved Parmesan, Housemade Dressing

Wild Mushroom Bisque

Crème Fraîche Drizzle

Accompaniments

Freshly Baked Rolls, Sea Salted Butter



ENTRÉE COURSE
(please select two)

Chimichurri Grilled Flat Iron Steak

Red Wine Demi Glace

Upgrade to Black Angus Filet of Beef \$10 Per Person

Roasted Statler Chicken

Sautéed Mushrooms, Garlic Jus

Gloucester Cod

Buttery Ritz Crumb Topping, Lemon

Brined Duroc Pork Chop

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

Sides

Herb Roasted Fingerling Potatoes, Seasonal Vegetable Medley

VEGETARIAN & VEGAN
(please select one)

Butternut Squash Ravioli

Brown Butter, Fried Sage, Dried Cranberries, Sauteéd Spinach

Wild Mushroom Risotto (GF)

Portobello Cap, Italian Parmesan

Warm Ancient Grain Bowl (GF & Vegan)

Roasted Seasonal Vegetables, Baby Arugula,
Parsley Vinaigrette

Vegan Mediterranean Phyllo

Seasonal Vegetables, Kalamata Olives, Farro

DESSERT

Wedding Cake Provided by the Couple
Chocolate Dipped Strawberries, Sablé Cookies
French Roast Coffee and Imported Tea



PREMIUM SEATED DINNER

PRE-CEREMONY REFRESHMENTS

Hot Russell Orchard Apple Cider
Irish Mugs, Cinnamon Sticks

PASSED HORS D'OEUVRES *(please select eight)*

Wild Mushroom Tartlets
Truffle Fontina Arancini, Lemon Aioli
Pan Seared Vegetable Potstickers, Sweet Chili
Black Forest Ham, Gruyere Grilled Cheese Mini
Herbed Beef Tenderloin Skewer, Horseradish Crema
Butternut Squash, Dried Cranberries, Sage, Manchego Pizzetta
Local Lobster, Homemade Potato Chip, Chives, Lemon Aioli
Pork Tenderloin, Calabrian Chili Orange Confit, Microgreens Crostini
Maple Glazed Scallops Wrapped in Bacon, Maple Syrup Dip
Charred Beef Tenderloin, Wild Mushroom Quesadillas
Coconut Fried Shrimp, Classic Honey Mustard
Pear, Fig Jam, Brie Phyllos

STATIONARY DISPLAY

Imported & Domestic Cheese Board

Local Brie, Grafton Cheddar, Flower Crusted Goat
Smoked Gouda, Great Hill Blue
Red Grapes, Strawberries, Fresh Herbs, Flowers
Assorted Crackers and French Baguettes



FIRST COURSE

(please select one)

Local Tomatoes, Basil, Fresh Mozzarella

EVOO, Aged Balsamic Vinaigrette

Baby Arugula

Roasted Apples, Toasted Walnuts, Roasted Tomatoes,
Blue Cheese Crumbles, Maple Balsamic Vinaigrette

Acadia Mixed Greens

Julienned Seasonal Vegetables, Balsamic Vinaigrette

Caesar Salad

Roasted Plum Tomato, Herbed Croutons, Shaved Parmesan
Housemade Dressing

Wild Mushroom Bisque

Crème Fraîche Drizzle

Accompaniments

Freshly Baked Rolls, Sea Salted Butter

ENTRÉE COURSE

(please select two)

Black Angus Filet of Beef

Red Wine Demi Glace, Buttermilk Cayenne Onion Crisps

Roasted Statler Chicken

Dried Fruit, Apple Cider Demi Glace

Duroc Pork Mignons

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

Pan-Seared Halibut

Kalamata Olives, Capers, White Wine, Lemon

Gloucester Cod Loin

Ritz Crumbs, Lobster Cream Sauce

Sides

Red Bliss Boursin Potatoes, Baby Carrot Asparagus Bundle



VEGETARIAN & VEGAN

(please select one)

Butternut Squash Ravioli

Brown Butter, Fried Sage,
Dried Cranberries, Sauteéd Spinach

Wild Mushroom Risotto (GF)

Portobello Cap, Italian Parmesan

Warm Ancient Grain Bowl (GF & Vegan)

Roasted Seasonal Vegetables, Baby Arugula, Parsley Vinaigrette

Vegan Mediterranean Phyllo

Seasonal Vegetables, Kalamata Olives, Farro

DESSERT

Wedding Cake Provided by the Couple

Chocolate Dipped Strawberries and Sablé Cookies

French Roast Coffee and Imported Tea



FORMAL STATIONS

PRE-CEREMONY REFRESHMENTS

Hot Russell Orchard Apple Cider
Irish Mugs, Cinnamon Sticks

PASSED HORS D'OEUVRES

(please select six)

Wild Mushroom Tartlets
Truffle Fontina Arancini, Lemon Aioli
Pan Seared Vegetable Pot Stickers, Sweet Chili
Black Forest Ham, Gruyere Grilled Cheese Mini
Butternut Squash, Dried Cranberries, Sage, Manchego Pizzetta
Pork Tenderloin, Calabrian Chili Orange Confit, Microgreens Crostini
Maple Glazed Scallops Wrapped in Bacon, Maple Syrup Dip
Charred Beef Tenderloin, Wild Mushroom Quesadillas
Coconut Fried Shrimp, Classic Honey Mustard
Pear, Fig Jam, Brie Phyllos

DINNER STATIONS

(please select Two or Three Stations)

BEEF

(select one option)

Herb Crusted Beef Tenderloin

Boursin Red Bliss Potatoes, Seasonal Vegetables

Red Wine Braised Short Ribs

Garlic Mashed Potatoes, Seasonal Vegetables



SEAFOOD

(please select one option)

Herb-Crusted Gloucester Cod

Citrus Beurre Blanc

Roasted Fingerling Potatoes, Grilled Asparagus

Pan-Roasted Salmon

Toasted Pistachios, Citrus Beurre Blanc

Roasted Fingerling Potatoes, Grilled Asparagus

CHICKEN

(please select one option)

Pan-Seared Chicken

Dried Fruits, Apple Cider Demi Glace

Roasted Fingerling Potatoes, Herbed Baby Carrots

Pan-Seared Chicken

Sautéed Mushrooms, Garlic Jus

Parmesan Risotto, Grilled Asparagus

PASTA

(select one option)

Wild Mushroom Ravioli

Pecarino Cream, Basil Pesto Swirl

Butternut Squash Ravioli

Brown Butter, Fried Sage, Dried Cranberries, Sauteéd Spinach

Accompaniments

Freshly Baked Rolls, Sea Salted Butter

RISOTTO

Creamy Parmesan Risotto

Included Toppings

Grilled Shrimp, Grilled Chicken, Apple Smoked Bacon
Asparagus, Sweet Peas, Roasted Tomatoes, Mushrooms

Fresh Goat Cheese, Shaved Parmesan

DESSERT

Wedding Cake Provided by the Couple

Chocolate Dipped Strawberries, Sablé Cookies

French Roast Coffee, Fine Teas



CASUAL STATIONS

PRE-CEREMONY REFRESHMENTS

Hot Russell Orchard Apple Cider
Irish Mugs, Cinnamon Sticks

PASSED HORS D'OEUVRES

(please select six)

Mini Crab Cakes, Ancho Aioli
Shrimp, Spicy Cocktail Sauce
Tomato, Basil, Mozzarella Pizzetta
Maple Glazed Scallop, Bacon Wrapped
Crispy Vegetable Spring Rolls, Candied Ginger Soy
Beef Tenderloin Crostini, Boursin, Ancho Aioli
Curried Chicken Satay, Spicy Peanut Sauce
Artichoke Puff, Dill, Parmesan Aioli
Raspberry, Brie, Almond Phyllos
Snow Peas, Boursin Stuffed

STATIONS

(please select Two Stations)

GOURMET GRILLED CHEESE

(please select three)

Bacon, Brie, Fig Jam
Vermont Cheddar, Roasted Tomato
Prosciutto, Caramelized Onion, Goat Cheese
Black Forest Ham, Gruyere
Granny Smith Apple, Brie
Many more combinations available

Accompaniments

Creamy Tomato Soup in Demitasse, Pickles



SLIDER BAR

(please select two)

Black Angus Bacon Cheeseburgers
Sesame Crusted Yellowfin Tuna Burgers, Wasabi Aioli
Grilled Turkey Burgers, Smoked Gouda, Fried Onions, BBQ
Fried Chicken Sliders, Vinegar Coleslaw, Spicy Aioli, Pickles
Pulled Pork, James River BBQ Sauce, Pickles

Accompaniment

Homemade Potato Chips

TACOS

Flour & White Corn (GF) Tortillas

Proteins

(Please choose two)

Chili Lime Chicken
Ancho Dusted Shrimp
Grilled Flat Iron Steak

Toppings

(All included)

Grilled Vegetables, Jalapeño Slaw, Black Beans, Pico de Gallo,
Guacamole, Scallions, Pickled Jalapeño, Cotija Cheese

Accompaniments

Cilantro Rice, Mexican Street Corn

DESSERT

Wedding Cake Provided by the Couple
Chocolate Dipped Strawberries, Sablé Cookies

French Roast Coffee, Fine Teas