



Timothy S. Hopkins Catering

Seated Dinner Menu

Pre-Ceremony Refreshments

Lemonade & Iced Tea Display
Served in Mason Jars with Lemons & Mint

Passed Hors d'Oeuvres

(Please choose six)

Mini Crab Cakes with Ancho Aioli
Tomato, Basil and Mozzarella Pizzetta
Chicken Satay with Spicy Peanut Sauce
Shrimp Cocktail with Spicy Cocktail Sauce
Maple Glazed Scallops Wrapped in Bacon with Maple Syrup
Roasted Tenderloin Crostini with Boursin and Ancho Aioli
Snow Peas Stuffed with Boursin Cheese
Artichoke Puff with Parmesan Aioli
Raspberry and Brie Phyllos

Stationary Hors d'Oeuvres Options

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 & Great Hill Blue Cheese

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

Assorted French Baguettes and Crackers

The Baconator

North Country Smokehouse Bacon Served with Grafton Cheddar

Served on Pine Bough Display

Mediterranean Display

House Cured Olives, Imported Feta Cheese, Tirokafteri, Hummus, Tabbouleh, Tzatziki, Stuffed Grape Leaves, Roasted Peppers, Sweet Drop Peppers, Roasted Tomatoes, Stemmed Artichokes and Red Bell Peppers

Served with Nashoba Brook Bakery Bread, Toasted Pita & Assorted Flatbread



Timothy S. Hopkins Catering

Charcuterie Board

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 Bakery Breads, Fresh and Dried Fruits, Assorted Nuts,
Cornichons, House Marinated Olives and Whole Grain Mustard

First Course

(Please choose one)

Baby Arugula with Grape Tomatoes, Roasted Pears,
Pistachio-crusted Goat Cheese and a Light Citrus Vinaigrette

Acadia Mixed Greens with Julienned Seasonal Vegetables and Balsamic Dressing

Spring Asparagus Bisque Drizzled with Crème Fraîche

Served with Freshly Baked Rolls and Sea Salted Butter

Entrées

(Choose two)

Grilled Denver or Flat Iron Steak

With Red Wine Demi Glace

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

White Marble Farms Pork Chop

With Half a Grilled Peach and White Balsamic Drizzle

Roasted Statler Organic Chicken Au Jus

With Lemon and Thyme

Herb-Crusted Gloucester Cod

With a Citrus Beurre Blanc

*Served with Roasted Fingerling Potatoes with Fresh Herbs
Spring Vegetable Medley*



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Vegetarian & Vegan Options
(Choose One)

Swiss Chard Ravioli

With Spinach, Locally Grown Baby Leeks, Fennel and Shaved Parmesan

Asparagus and Sweet Pea Risotto

With Local Artisan Goat Cheese

Vegan Mediterranean Phyllo

With Seasonal Vegetables, Kalamata Olives and Farro

Dessert

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



Timothy S. Hopkins Catering

Premium Seated Dinner Menu

Pre-Ceremony Refreshments

Lemonade & Iced Tea Display
Served in Mason Jars with Lemons & Mint

Passed Hors d'Oeuvres

(Please choose eight)

Mini Crab Cakes with Ancho Aioli
Tomato, Basil and Mozzarella Pizzetta
Chicken Satay with Spicy Peanut Sauce
Snow Peas Stuffed with Boursin Cheese
Yellowfin Tuna Tartar in Black Sesame Waffle Cones
Roasted Tenderloin Crostini with Boursin and Ancho Aioli
Charred Beef Tenderloin and Wild Mushroom Quesadillas
Maple Glazed Scallops Wrapped in Bacon with Maple Syrup
Shrimp Cocktail with Spicy Cocktail Sauce
Lobster Salad on a Homemade Potato Chip
Artichoke Puff with Parmesan Aioli
Raspberry and Brie Phyllos

Stationary Hors d'Oeuvres 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 & Great Hill Blue Cheese

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

Assorted and French Baguettes Crackers

Additional Options

Mediterranean Display

House Cured Olives, Imported Feta Cheese, Tirokafteri, Hummus, Tabbouleh, Tzatziki, Stuffed Grape Leaves, Roasted Peppers, Sweet Drop Peppers, Roasted Tomatoes, Steamed Artichokes and Red Bell Peppers

Served with Nashoba Brook Bakery Bread, Toasted Pita & Assorted Flatbread



Timothy S. Hopkins Catering

The Baconator

North Country Smokehouse Bacon Served with Grafton Cheddar

Served on Pine Bough Display

Charcuterie Board

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 Bakery Breads, Fresh and Dried Fruits, Assorted Nuts,
Cornichons, House Marinated Olives and Whole Grain Mustard

First Course

(Choose One)

Baby Arugula with Grape Tomatoes, Roasted Pears,
Pistachio-crusted Goat Cheese and a Light Citrus Vinaigrette

Acadia Mixed Greens with Julienned Seasonal Vegetables and Balsamic Dressing

Classic Caesar Salad with Shaved Italian Parmesan and Housemade Brioche Croutons

Spring Asparagus Bisque Drizzled with Crème Fraîche

Marini Farms Heirloom Tomato and Burrata Salad with Drizzled Balsamic Glaze,
Microgreens, Basil and Extra Virgin Olive Oil

Served with Freshly Baked Rolls and Sea Salted Butter



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Entrées

(Choose two)

Filet of Black Angus Beef

With Red Wine Demi Glace and Buttermilk Cayenne Onion Crisps

White Marble Farms Pork Chop

With Half a Grilled Peach and White Balsamic Drizzle

Roasted Statler Organic Chicken Au Jus

With Lemon and Thyme

Herb-Crusted Gloucester Cod

With Citrus Beurre Blanc

Served with

*Boursin Stuffed Red Bliss Potato
Baby Carrot and Asparagus Bundle*

Vegetarian & Vegan Options

(Choose One)

Swiss Chard Ravioli

With Spinach, Locally Grown Baby Leeks, Fennel and Shaved Parmesan

Asparagus and Sweet Pea Risotto

With Local Artisan Goat Cheese

Vegan Mediterranean Phyllo

With Seasonal Vegetables, Kalamata Olives and Farro

Dessert

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



Timothy S. Hopkins Catering

Food Stations Menu

Pre-Ceremony Refreshments

Lemonade & Iced Tea Display
Served in Mason Jars with Lemons & Mint

Passed Hors d'Oeuvres

(Please choose six)

Mini Crab Cakes with Ancho Aioli
Tomato, Basil and Mozzarella Pizzetta
Chicken Satay with Spicy Peanut Sauce
Snow Peas Stuffed with Boursin Cheese
Roasted Tenderloin Crostini with Boursin and Ancho Aioli
Maple Glazed Scallops Wrapped in Bacon and Maple Syrup
Shrimp Cocktail with Spicy Cocktail Sauce
Artichoke Puff with Parmesan Aioli
Raspberry and Brie Phyllos

Stationary Hors d'Oeuvres Options

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 & Great Hill Blue Cheese
Artfully Displayed with Red Grapes, Strawberries, Fresh Herbs & Flowers
Assorted French Baguettes and Crackers

The Baconator

North Country Smokehouse Bacon Served with Grafton Cheddar
Served on Pine Bough Display



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Mediterranean Display

House Cured Olives, Imported Feta Cheese, Tirokafteri, Hummus, Tabbouleh, Tzatziki, Stuffed Grape Leaves, Roasted Peppers, Sweetie Drop Peppers, Roasted Tomatoes, Stemmed Artichokes and Red Bell Peppers
Served with Nashoba Brook Bakery Bread, Toasted Pita & Assorted Flatbread

Charcuterie Board

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 Bakery Breads, Fresh and Dried Fruits, Assorted Nuts, Cornichons, House Marinated Olives and Whole Grain Mustard

First Course

(Please choose one; you may choose a plated option or add it to a station)

Baby Arugula with Grape Tomatoes, Roasted Pears,
Pistachio-crusted Goat Cheese and a Light Citrus Vinaigrette

Acadia Mixed Greens with Julienned Seasonal Vegetables and Balsamic Dressing

Spring Asparagus Bisque Drizzled with Crème Fraîche

Served with Freshly Baked Rolls and Sea Salted Butter



Timothy S. Hopkins Catering

Dinner Station Options

Carving Station

Roasted Herb Crusted Tenderloin of Beef
Boursin Stuffed Red Bliss Potatoes
Spring Vegetable Medley

Seafood Station

Herb-Crusted Gloucester Cod
With Citrus Lemon Beurre Blanc

Chicken and Risotto Station

Roasted Statler Chicken with Lemon and Thyme
Creamy Risotto with Spring Peas and Asparagus
Herbed Baby Carrots

Pasta Station

Cheese Tortellini with Alfredo Sauce and Penne with Housemade Marinara Sauce
Your Choice of Two Proteins
Italian Sausage, Grilled Chicken or Shrimp
Your Choice of Six Toppings
Pesto, Roasted Peppers, Mushrooms, Olives, Shaved Parmesan, Asparagus,
Artichokes, Caramelized Onions, Shredded Mozzarella
Served with
Focaccia, EVOO, Fresh Red Pepper, Sea Salt, Balsamic Reduction, Roasted Garlic

Gourmet Grilled Cheese Station

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 Bacon Cheeseburgers
Grilled Turkey Burgers with Smoked Gouda, Fried Onions and Barbecue Sauce
Sesame Crusted Yellowfin Tuna with Wasabi Aioli
Homemade Potato Chips or Hand Cut Fries in Paper Cones



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Taco Station

Choice of White Corn or Flour Tortillas

Please Choose Two Protein 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 Jalapeno and Cotija Cheese

Served with Cilantro Rice and Mexican Street Corn

Risotto Station

Creamy Parmesan Risotto

Served with a Selection of Toppings:

Grilled Shrimp, Grilled Chicken, Apple Smoked Bacon, Goat Cheese, Roasted Asparagus, Peas, Roasted Tomatoes, Mushrooms and Freshly Shaved Parmesan

Dessert

Wedding Cake Provided by the Couple

Chocolate Dipped Strawberries and Sable Cookies

French Roast Coffee and Imported Teas



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Additional 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

Quesadillas

Philly Cheese Steak
Wild Mushroom and Gruyere
Grilled Chicken, Jalapeño Jack Cheese and Black Bean
Charred Beef Tenderloin and Wild Mushrooms
Lobster and White Cheddar
Chicken and Avocado

Grilled Cheese Minis

Blackforest 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 Bleu Cheese
Prosciutto, Arugula, Shaved Parmesan and Balsamic Glaze
Butternut Squash, Manchego and Dried Cranberries

Seafood

Grilled Shrimp with Harissa
Crabmeat Stuffed Mushrooms
Smoked Salmon Diamonds with Lemon Aioli and Capers
Cajun Grilled Shrimp with Avocado Salsa on Tortilla Rounds
Seared Scallops with Spicy Aioli
Jonah Crab Stuffed Endive



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Chicken, Pork, Beef & Lamb

Mini Croque-Madames
Philly Cheese Steak Eggrolls
Lamb Meatballs with Tzatziki
Chicken Phyllos with Caramelized Onions and Walnuts
Kobe Pigs in a Blanket with Spicy Mustard Dipping Sauce
Pulled Pork on Jalapeño Cornbread Rounds
Classic Beef Tartare on Kettle Chips
Lamb Lollipops with Chermoula

Vegetarian & Cheese

Mushroom Tartlets
Asparagus and Sweet Pea Arancini
Grape, Tomato and Mozzarella Skewers
Fried Parmesan and Artichoke with Red Pepper Coulis
Deviled Eggs with Sweet Drop Pepper and Cornichons
Dates Stuffed with Bleu Cheese and Pistachios
Asparagus Wrapped with Smoked Salmon
Vegetable Potstickers with a Citrus Ponzu
Brie and Pear Phyllos

Bar Snacks

Spiced Pecans
Crispy Bread Sticks
Homemade Cheddar Dusted Potato Chips
Roasted Nut Mix with Pecans, Macadamia Nuts and Walnuts
Smoked Chipotle Cashews



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Additional Dessert Options

Petite Pastries

Creme Caramels
Key Lime Tartlets
Chocolate Pudding
Fresh Fruit Tartlets
Warm Apple Tarts
Lemon Mousse

House Made Cookies & Bars

Pecan Sables
Peanut Butter
Heath Bar Brownies
Classic Chocolate Chip
Golden Raisin and Brown Butter Oatmeal
Raspberry Linzer Bars
Lemon Squares

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 Creme Anglaise
Apple and Blueberry Cobbler

PHOTOS AND MORE OPTIONS ON OUR WEBSITE!