



Timothy S. Hopkins Catering

Hors D'oeuvres Menu

PASSED HORS D'OEUVRES

SERVED HOT

BLINIS

Fresh Buckwheat Blinis with Caviar/American Paddlefish
Smoked Salmon Blinis with Capers and Lemon Mascarpone

SKEWERS

Beef-Herb Marinated Tenderloin with Horseradish Crema
Beef Satay with Spicy Thai Peanut Sauce
Chicken, Coconut Skewers
Chicken Curried Satay with Spicy Peanut Sauce
Chicken-Sesame with Hoisin
Chicken-Indonesian Satay with Roasted Cashew Dipping Sauce
Chicken "N Waffles Skewers with Maple Syrup
Shrimp, Grilled with Ginger Cilantro Mignonette

PHYLLOS

Caramelized Onion Boursin and Walnut Phyllos
Chicken -Grilled with Cheddar and Apple Smoked Bacon Phyllos
Lobster and White Cheddar Phyllos
Pear, Goat Cheese and Fig Jam Phyllos
Raspberry Brie and Almond Phyllos
Spanokopita

QUESADILLAS

Chicken and Avocado Quesadillas
Chicken with Jalapeno Jack and Black Bean Quesadillas
Lobster and Sweet Corn Quesadillas
Philly Cheesesteak Quesadillas
Shrimp-Curried Quesadillas
Wild Mushroom and Charred Tenderloin Quesadillas
Wild Mushroom and Gruyere Quesadillas

GRILLED CHEESE MINIS

Bacon, Brie and Fig Jam Grilled Cheese Minis
Blackforest Ham and Gruyere Grilled Cheese Minis
Cheddar, Tomato and Basil Grilled Cheese Minis
Cheddar and Roasted Tomato Grilled Cheese Minis
Prosciutto, Onion and Goat Cheese Grilled Cheese Minis
Gruyere Grilled Cheese Minis with Tomato Soup

PIZZETTAS

Baked Potato Pizzettas with Bacon, Cheddar, Chives and Sour Cream
Buffalo Chicken and Bleu Cheese Pizzetta
Butternut Squash, Dried Cranberries, Sage and Manchego Pizzettas
Chicken Pesto Pizzetta
Chicken, Thai Pizzettas with Cilantro and Fried Wontons
Duck Confit, Caramelized Onion and Fontina Pizzettas
Fig and Gorgonzola Pizzetta
Hummus, Zucchini, and Lemon Tahini Pizzettas-V
Mushroom, Wild and Gruyere Pizzettas
Pepperoni
Prosciutto, Fresh Mozzarella, Arugula and Shaved Parmesan Pizzettas
Sausage, Spinach, Goat Cheese and Lemon Aioli Pizzettas
Tomato, Marini Farm and Valley View Farm Goat Cheese Pizzettas
Tomato, Basil and Mozzarella Pizzetta

FRITTERS

Corn Fritters with Maple Syrup Dipping Sauce

Cod Fritters with Sauce Remoulade

Salmon Fritters with Lemon Creme Fraiche

Salt Cod Fritters with a Red Pepper Coulis

MEATBALLS

Beef Barbeque Meatball Skewers

Beef Italian with Marinara Meatball Skewers

Chicken Buffalo Style Meatball Skewers with Blue Cheese Dipping Sauce

Lamb Greek Style Meatball Skewers with Tzatziki Dipping Sauce

Swedish Classic Meatball Skewers

Turkey Herbed Meatball Skewers

SEAFOOD

Bonito, Asian Shoestring Fries Glazed with Hoisin, Wasabi and Ancho, Topped with Bonito, Scallions and Sesame

Crab Bisque Spicy Thai in DemiTasse

Crab Cake Minis with Ancho Aioli

Crabmeat and Corn Fritters

Crabmeat Stuffed Mushrooms

Crab, Jonah and Jalapeno Wontons with Candied Ginger Soy

Lobster Cakes with Cognac Aioli

Lobster Stuffed Mushrooms with Boursin Herb Cheese

Lobster, Local Bisque in Demi Tasse

Salmon-Smoked Tartar in Waffle Cones

Scallops-Ceviche in Cucumber Cups

Scallops-with Sriracha Remoulade

Scallops-Grilled with Spicy Aioli

Scallops-Maple Glazed and Bacon

Scallops-Nantucket Puffs

Scallops- Seared with Sriracha Cream

Scallops Wrapped in Prosciutto with Maple Syrup

Shrimp Wrapped with Apple Smoked Bacon

VEGETARIAN AND CHEESE

Butternut Squash Bisque in DemiTasse
Asparagus and sweet pea arancini
Artichoke Puffs with Parmesan Aioli
Artichoke Fried with Red Pepper Coulis
Artichoke Leek and Brie Tarts
Falafel with Lemon Tahini
Mushroom Duxelles, Boursin and Truffle Stuffed Gougeres
Mushroom Tartlets
Mushroom-Wild, Quiche
Onion Tart with Mustard and Fennel
Pimento Cheese Stuffed Miniature Potatoes
Plantains, Fried with Spicy Vegan Aioli-V
Polenta Fries
Raspberry and Brie Phyllo Cup
Shiitake Puffs
Shishito Peppers, Blistered with Lemon Aioli-V
Three Pepper Cheese Puffs
Truffle and Fontina Arancini
Tofu- Broiled Miso Sesame
Vegetable Spring Rolls- Fried with Candied Ginger Soy Dipping Sauce
Vegetable Potstickers with a Citrus Ponzu
Vegetable, Curried Triangles
Vegetable, Pan Seared Pot Stickers with Sweet Chili
Blistered Shishito Peppers, Togarashi, Lemon Aioli

CHICKEN, DUCK, PORK, BEEF AND LAMB

Chicken-Bite Size Chipotle Crispy Tacos Topped with Guacamole
Chicken-Grilled and Black Bean Empanadas
Chicken,-Grilled, White Bean and Sage Pastries

Blinis with Duck and Mushrooms

Apple Smoked Bacon, Double Stuffed Red Creamer Potatoes with Grafton Cheddar and Jalapeno

Grilled Pork Tenderloin and Golden Raisin Empanadas

Kobe Pigs in a Blanket with Spicy Mustard Dipping Sauce

Pulled Pork on Jalapeno Cornbread Rounds

Yam Croquettes, Maple Ham and Grafton Cheddar

Bacon,& Brie Grilled Cheese with Fig Jam

Virginia Ham, Panko Crusted Croquettes with Sweet Potato, Manchego and Sir Kensington Dijon Crema

Asian Short Rib Beef Spoons

Beef Samosas with Mint Chutney

Beef and Sweet Potato Empanada

Short Rib Empanadas with Green Chili Cream

Steak, Tenderloin Philly Cheese Egg Rolls

Mini Beef Wellingtons

Classic Lamb Rumaki

Lamb Meatballs with Demi-glace, Fig and Caramelized Onions

Lamb Lollipop Chops with Chermoula

Lamb Burger Sliders, Mini

Spicy Lamb Koftas with Tzatziki

Spiced Cumin Lamb Meatballs Sesame Glaze

PASSED HORS D'OEUVRES

SERVED COLD

CROSTINIS

Beef Tenderloin-and BoursinHerbed Crostinis

Beef Tenderloin-Roasted with Ancho Chili Mayo on Crostinis

Beef Tenderloin-Roasted with Great Hill Cheese on Crostinis

Beet, Avocado and Mango Crostinis

Beet Heart Shaped with Goat Cheese Crostinis

BLT, Avocado and Mango Crostinis

Beef Tenderloin with Great Hill Cheese Crostinis

Chicken-Grilled and Caramelized Onion on Crostinis

Chicken-Grilled Free Range Chicken Crostinis with Caramelized Onions and Sage

Duck-Smoked with Fig Jam and Chive on Crostini
Pork, Heritage Tenderloin Crostini with Ginger Marmalade and Microgreens
Pork Tenderloin with Ginger Marmalade
Tomatoes Roasted with, Olives, Capers and Goat Cheese Crostinis

DEVILED EGGS

Deviled Eggs with Cournichons and Sweetie Drops
Deviled Eggs with Avocado and Mint
Deviled Eggs with Sriracha Bacon

SEAFOOD

Caviar-Cornmeal Blinis with Caviar and Creme Fraiche (market price)

Caviar-Deviled Eggs with Caviar (market price)

Crab and Avocado California Rolls (100 per min.)
Crab Stuffed Endive
Crab Salad with Wasabi Aioli on Homemade Potato Chips

Cod-Salt and Potato Fritters (Bacala)
Cod, Mojito Ceviche on Asian Spoon

Lobster Local Mini Tartlets in Herbed Sable Shells
Lobster Salad on Homemade Potato Chips
Lobster Salad in Endive Leaves
Lobster Salad in Mini Rolls
Lobster Salad in Mini Popovers
Lobster Salad, Latin, Taco with Chili, Lime and Corn

Salmon-DuckTrap Farms Smoked Salmon Diamonds with Aquavit Dill Cream
Salmon-Deviled Eggs with Smoked Salmon
Salmon-Smoked, Tartare on Endive
Salmon- Smoked with Creme Fraiche on Kettle Chips
Salmon-Smoked on Sesame Cones

Scallops-Cajun with Spicy Creole Aioli

Scallop Ceviche on Tortilla Rounds

Scallop Ceviche on Homemade Potato Chips

Shrimp-Cajun Grilled with Avocado Salsa

Shrimp-Mexican Gulf with Spicy Cocktail Sauce

Shrimp Toast Thai Style

Grilled Shrimp with Harissa

Smoked Bluefish Mousse-Pickled Beet Deviled Eggs Stuffed with Smoked Bluefish Mousse, Fried Capers and Microgreens

Smoked Trout with Horseradish Croustade

Tuna-Yellowfin Tartar on Fried Tortilla with Wasabi Aioli

Tuna-Yellowfin Tartar in Black Sesame Waffle Cones

Sesame Tuna Tataki Served in an Asian Spoon with Seaweed Salad

VEGETARIAN AND CHEESE

Belgian Endive Stuffed with a Diced Red Beet Salad with Balsamic-V

Blackberry, Cucumber, Dill and Feta Skewer

Carrot, Moroccan Carrot Toast

Dates Stuffed with Blue Cheese and Pistachios

Edamame and Green Kale Toast Topped with an English Cucumber Salsa

Figs Fresh Stuffed with Goat Cheese and Balsamic Drizzle

Fig- Roasted Fig Bruschetta with Ricotta and Basil

Fresh Vegetable Spring Rolls with Sweet Chili

Gazpacho Shooters

Grape Tomato, Mozzarella and Basil Skewers

Greek Salad Skewers

Feta, Tomato, Olive and Artichoke Skewer

Polenta Fries

Snow Peas Stuffed with Boursin Cheese

Snow Peas Stuffed with Wasabi Cream Cheese

Sweet Plantain Cups with Mango Salsa and Chili Lime Sprinkle-V

Truffle Mousse Pate on Melba Toast

Watermelon, Feta and Spearmint Skewers with Balsamic Drizzle

ASSORTED MEAT

Beef Tartare on Kettle Chips

Beef Tartare in Mini Sesame Waffle Cones

Mini Crispy Chicken Tacos with Guacamole

Ginger Beef in Wonton Cups

Potatoes-Miniature Apple Smoked Bacon and Brie Stuffed Fingerlings

Mini Croque Madames

Prosciutto-with Melon

BAR SNACKS

Roasted Nut Mix Pecans, Macadamia Nuts, Cashews and Walnuts

Spiced Pecans with French Sea Salt

Smoked Chipotle Cashews

Truffled Potato Chips

Cheddar Dusted Tortilla Chips

Crispy Bread Sticks

STATIONARY HORS D'OEUVRES

SANDWICHES

BRUSCHETTA

Asparagus -Roasted and Parmesan Bruschetta

Goat Cheese and Tiny Beet Salad Bruschetta

Goat Cheese and Olive Tapenade Bruschetta

CROISSANTS

Bacon, Lettuce and Tomato on Mini Croissants

Chicken, Cranberry and Walnut on Mini Croissants

Chicken-Grilled and Caramelized Onions on Mini Croissants

Egg Salad on Mini Croissants

Lobster Salad on Mini Croissants

Shrimp Salad on Mini Croissants

Tenderloin-Roasted with Ancho Chili Mayo on Mini Croissants

Tuna Salad on Mini Croissants

CROSTINIS

Asparagus Tips, Roasted Tomato, Olive Tapenade, Goat Cheese Crostinis

Beef Tenderloin-Herbed Crostinis

Beef Tenderloin-Roasted with Ancho Chili Mayo Crostinis
Chicken-Grilled and Caramelized Onion Crostinis
Peppers Roasted with, Olives, Capers and Goat Cheese Crostinis
Pork Tenderloin with Orange Cranberry Chutney Crostinis
Vegetables-Grilled with Smoked Mozzarella Crostinis

SLIDERS

Angus Burgers
Bacon, Lettuce and Tomato
Chicken, Fried with ColeSlaw
Chicken Salad
Crab Cakes-New England with Sauce Remoulade
Pork Pulled with Jack Daniels Barbeque Sauce
Shrimp Salad
Tuna Salad
Tuna-Yellowfin-Sesame Encrusted with Wasabi Aioli
Turkey- Ground Burgers with Smoked Gouda
French Fries, Hand Cut Truffled
Caramelized Onions, Lettuce and Tomato, Pickles, Ketchup, Mustard, Mayo and Blue Cheese
Dipping Sauce

TEA SANDWICHES

Watercress and Sweet Butter Tea Sandwiches
Cucumber, Dill and Chevre Tea Sandwiches

OTHER SANDWICHES

B.L.T's-Mini
Chicken Salad-Traditional with Mayo and Celery on Soft Rolls
Chicken-Curried Salad with Golden Raisins
Egg Salad with Chives on White Bread
Lobster Rolls-Mini
Meatloaf Grilled Cheese
Smoked Salmon-Open Faced with Dill and Capers
Homemade Potato Chips

OTHER STATIONARY OPTIONS

SUSHI/SEAFOOD

Assorted Sushi
Seared Tuna and Scallops with Green Tea Soba Noodles
Sashimi
Shrimp-Grilled with a Trio of Sauces
Shrimp Cocktail with Spicy Dipping Sauce
Tuna Tartare in Waffle Cones
Tuna, Thai Noodle Martini with Tobiko
Tapas Cod Cake, Greens, Smoked Chili Cream

VEGETABLES

Baby Carrots with Lemon Hummus, Pita and Olive Tapenade
Grilled Vegetables with Dips and Tzatziki
Summer Rolls with Candied Ginger Soy Sauce

CHEESE AND FRUIT

Baked Brie with Wild Mushrooms, Fig Chutney and Sun Dried Tomatoes
Imported and Domestic Cheese Display
Fresh Fruit Platter
Sliced Melon and Berries of the Season with Citrus Sabayon

Cocktail Stations are On the Next Page!

COCKTAIL STATIONS

The Baconator

Neuske's Apple Smoked Bacon served with Vermont Cheddar
on Pine Bough Display

Burrito Station

50 Person Minimum

Premade Burritos
(Please Choose Three Options)

Garlic Grilled Shrimp, Napa Cabbage,, White Onion, Chili Cream
Shredded Braised Short Rib, Pickled Jalapenos, Agave Glazed Onion, Cucumbers
Hanger Steak, Red Onion, Cabbage, Salsa Verde, Scallions
Grilled Market Vegetables, Queso Fresco, Black Bean Corn Salsa, Avocado
Lime Chicken, Salsa Fresca, Mexican Crema

"Assemble Your Own" Ingredients Options
*Garlic Shrimp, Braised Short Rib, Hanger Steak,
*Grilled Market Veggies, Grilled Lime Chicken

with

*Avocado, Napa Cabbage, Cream, Salsa Verde, Cucumbers,
White Onion, Black Bean and Corn Salsa, Cilantro Rice,
Scallions, Guacamole

(served to order requires two Chefs at Station)

Crab Cakes & Local Tender Greens

Tim's Famous Crab Cakes with Sauce Remoulade
served with Local Tender Greens

Ipswich Clam Shack Station

(seasonal)

(50 person minimum, outdoor parties only)

Freshly Dug Ipswich Clams and Scallops
served with Homemade Fries in Paper Cones

Lamb Meatballs with Fig Demi Glace

Lettuce Cups

Lobster with Citrus Mayo
Thai Beef with Ginger and Carrot Slaw
Crab, with Chive and a Cilantro Lime Vinaigrette
Roasted Tomato Basil Pesto Chicken
Cajun Shrimp and Fresh Corn

Sliced New York Strip Steak Station

New York Strip Steak Served Hot
with a Trio of Sauces: Horseradish, Ancho Chili Cream & Wasabi
with freshly baked Artisan Rolls

Smoked Salmon

Smoked Salmon Display garnished with Bermuda Onions, Chopped Eggs,
Parsley and Capers, served with assorted Rye Breads

Potato Bar

Your Choice! Mashed or Baked!

Homemade Traditional Baby Red and Yukon Gold Potatoes
accompanied by a variety of toppings to include
Crispy Pancetta, Caramelized Onions, Roasted Garlic, Cheddar, Gorgonzola
and Julienne Grilled Vegetables

Homemade French Fries with Spicy Ketchup and Roasted Rice Vinegar
served in Paper Cones

Risotto Station

Wild Mushroom Risotto
Sweet Pea and Asparagus Risotto
Summer Vegetable Risotto
served with Freshly Grated Parmesan Cheese

Sandwiches Slider Display

(choose three)

Mini Italian Sub with Hots
Italian Sausage Pepper
Cuban Sandwich on Ciabatta
Pulled Pork on Pretzel Roll with Slaw
Philly Cheesesteak with Wiz Wit (Cheese Wiz) and Onions
Hoisin Glazed Pork Belly Steam Bun with Asian Daikon Slaw
Asian Chicken with Carrots and Cashew Vinaigrette
Reuben on Rye with Thousand Island Dressing
Buffalo Chicken with Blue Cheese

Burgers Sliders Bar

Black Angus Bacon Cheeseburgers

Grilled Turkey Burgers with Smoked Gouda,
Fried Onions and Barbeque Sauce

Panko Crusted YellowFin Tuna Burger
with Wasabi Aioli

Tapas Display

Seared Ahi Tuna with Green Tea Soba Noodles
and Squid Ink Pasta

Dirty Rice with Cajun Shrimp and Chorizo

Tender Local Baby Greens with a Light Citrus Vinaigrette

Taste of New England

(choose one)

New England Clam Chowder in Demitasse Cups
Roasted Corn Chowder in Demitasse Cups

Lobster and Smoked Cheddar
Macaroni and Cheese

New England Crab Cakes with Remoulade

Flatbread Display

Thai Chicken with Cilantro and Fried Wontons
Spicy Sausage, Spinach, Goat Cheese and Lemon Aioli
Tomato, Mozzarella and Basil Crema

Gourmet Grilled Cheese Station

Gourmet Grilled Cheese Combinations to Include:
Bacon, Caramelized Onions, Vermont Cheddar
Gorgonzola, Ham, Roasted Peppers, Tomatoes and More...
Rosemary and Parmesan Fries
House Made Pickles

Mediterranean Display

House Cured Olives, Imported Feta Cheese, Hummus,
Tabbouleh, Tzatziki, Herb & Rice Stuffed Stuffed Grape Leaves
Roasted Peppers, Honey Drop Peppers, Roasted Tomatoes,
and Marinated Artichokes

Olive Bread, Toasted Pita & Assorted Flatbreads

Party Fries

(Choose Two, Served in Paper Cones)

Sweet Potato Waffle Fries
Parmesan and Rosemary Shoestring Fries
Truffle Fries
Cajun Dusted Fries
Onion Rings

Chicken Skewers

Marinated Chicken Skewers served on a Wheat Grass Display

Cold Roasted Beef Tenderloin Display

Roasted Beef Tenderloin Served Cold
with a Trio of Sauces: Horseradish, Ancho Chili Cream & Wasabi
with freshly baked Artisan Rolls

Raw Bar

Shrimp, Oysters, and Cherrystones
served with Horseradish, Cocktail Sauce,
Jalapeno Mignonette and Lemons

