



Timothy S. Hopkins Catering

Spring & Summer Wedding Packages 2026-2027

*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
- 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

Rentals *(not included in wedding packages)*

We are happy to provide a quote and coordinate rentals such as linens, china, flatware and glassware, and, if not supplied by your venue, tables and chairs.

*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, Owner & Paul ten Hope, Partner*



SEATED DINNER

\$170 Per Person

Pre-Ceremony Refreshments

Lemonade & Iced Tea Display
Mason Jars, Lemon, Fresh Mint

PASSED HORS D'OEUVRES

(please select six)

Shrimp, Cocktail Sauce
Mini Crab Cakes, Ancho Aioli
Tomato, Basil, Mozzarella Pizzetta
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
Maple Glazed Bacon Scallops
Snow Peas, Boursin Stuffed

FIRST COURSE

(please select one)

Baby Arugula

Roasted Pears, Grape Tomatoes
Herbed Goat Cheese, Light Citrus Vinaigrette

Acadia Mixed Greens

Julienned Seasonal Vegetables, Sherry Vinaigrette

Caesar Salad

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

Spring Asparagus 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

Pan-Seared Statler Chicken

Lemon Thyme Jus

Herb-Crusted Gloucester Cod

Citrus Beurre Blanc

Duroc Pork Chop

Grilled Half Peach, White Balsamic Drizzle

Sides

Herb Roasted Fingerlings, Seasonal Vegetable Medley

VEGETARIAN & VEGAN

(please select one)

Spinach Ravioli

Braised Swiss Chard, Local Baby Leeks
Fennel, Shaved Parmesan

Asparagus and Sweet Pea Risotto (GF)

Valley View Farm Goat Cheese

Warm Ancient Grain Bowl (GF & Vegan)

Roasted Seasonal Vegetables, Baby Arugula
Parsley Vinaigrette

DESSERT

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



PREMIUM SEATED DINNER

\$195 Per Person

PRE-CEREMONY REFRESHMENTS

Lemonade & Iced Tea Display
Mason Jars, Lemon, Fresh Mint

PASSED HORS D'OEUVRES

(please select eight)

Shrimp, Cocktail Sauce
Maple Glazed Bacon Scallops
Mini Crab Cakes, Ancho Aioli
Tomato, Basil, Mozzarella Pizzetta
Lobster Salad, Housemade Potato Chip, Chives, Lemon Aioli
Yellowfin Tuna Tartare, Black Sesame Waffle Cones, Wasabi Aioli
Crispy Vegetable Spring Rolls, Candied Ginger Soy
Beef Tenderloin Crostini, Boursin, Ancho Aioli
Curried Chicken Satay, Peanut Sauce
Artichoke Puff, Dill, Parmesan Aioli
Raspberry, Brie, Almond Phyllos
Snow Peas, Boursin Stuffed

STATIONARY DISPLAY

Imported & Domestic Cheese Board

Local Brie, Grafton Cheddar, Flower Crusted Goat
Manchego, 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 Pears, Grape Tomatoes

Herbed Goat Cheese, Light Citrus Vinaigrette

Acadia Mixed Greens

Julienned Seasonal Vegetables, Sherry Vinaigrette

Caesar Salad

Roasted Plum Tomato, Herbed Croutons

Shaved Parmesan, Housemade Dressing

Spring Sweet Pea Bisque

Crème Fraîche Drizzle, Chives

Accompaniments

Freshly Baked Rolls, Sea Salted Butter

ENTRÉE COURSE

(please select two)

Filet of Black Angus Beef

Cayenne Onion Crisps, Malbec Demi-Glace

Pan-Seared Statler Chicken

Lemon Thyme Au Jus

Duroc Pork Mignons

Grilled Peaches, Demi-Glace

White Balsamic Drizzle

Pan-Seared Local Halibut

Lemon Caper Beurre Blanc

Gloucester Cod Loin

Ritz Crumbs, Lobster Cream Sauce

Sides

Boursin Stuffed Red Bliss Potatoes, Roasted Asparagus Spears



VEGETARIAN & VEGAN

(please select one)

Spinach Ravioli

Braised Swiss Chard, Baby Leeks
Fennel, Shaved Parmesan

Asparagus Sweet Pea Risotto (GF)

Valley View Farm Goat Cheese

Warm Ancient Grain Bowl (GF, Vegan)

Roasted Season Vegetables, Baby Arugula
Parsley Vinaigrette

Vegan Mediterranean Phyllo (Vegan)

Seasonal Vegetables, Kalamata Olives, Quinoa

DESSERT

Wedding Cake Provided by the Couple

Chocolate Dipped Strawberries, Sablé Cookies

French Roast Coffee, Imported Teas



FORMAL STATIONS

Two Stations \$165 Per Person

Three Stations \$185 Per Person

PRE-CEREMONY REFRESHMENTS

Lemonade & Iced Tea Display
Mason Jars, Lemons, Fresh Mint

PASSED HORS D'OEUVRES

(please select six)

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

FIRST COURSE

(please select one)

Baby Arugula

Roasted Pears, Grape Tomatoes
Herbed Goat Cheese, Light Citrus Vinaigrette

Acadia Mixed Greens

Julienned Seasonal Vegetables, Sherry Vinaigrette

Caesar Salad

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

Spring Asparagus Bisque

Crème Fraîche Drizzle

Accompaniments

Freshly Baked Rolls, Sea Salted Butter



DINNER STATIONS

(please select two or three stations)

BEEF

(select one option)

Herb Crusted Beef Tenderloin

Wild Mushrooms, Caramelized Onions
Red Wine Demi-Glace

Boursin Red Bliss Potatoes, Local Vegetable Medley

Red Wine Braised Short Ribs

Mashed Yukons, Local Vegetable Medley

SEAFOOD

(select one option)

Herb-Crusted Gloucester Cod

Citrus Beurre Blanc

Roasted Fingerlings, Asparagus

Pan-Roasted Salmon

Toasted Pistachios, Citrus Beurre Blanc

Roasted Fingerlings, Asparagus

CHICKEN

Pan-Seared Statler Chicken

Lemon Thyme Au Jus

Asparagus Spring Pea Risotto, Herbed Baby Carrots

PASTA

(select one option)

Wild Mushroom Ravioli

Pecorino Cream, Basil Pesto

Spinach Ravioli

Braised Swiss Chard, Baby Leeks, Fennel, Shaved Parmesan

Accompaniments

Focaccia, EVOO, Balsamic, Crushed Red Pepper, Sea Salt, Shaved Parmesan



RISOTTO

Parmesan Risotto

Included Toppings

Garlic 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, Imported Teas

CASUAL STATIONS

Two Stations \$160 Per Person

PRE-CEREMONY REFRESHMENTS

Lemonade & Iced Tea Display
Mason Jars, Lemons, Fresh Mint

PASSED HORS D'OEUVRES

(please select six)

Shrimp, Cocktail Sauce
Maple Glazed Bacon Scallops
Mini Crab Cakes, Ancho Aioli
Tomato, Basil, Mozzarella Pizzetta
Crispy Vegetable Spring Rolls, Candied Ginger Soy
Beef Tenderloin Crostini, Boursin, Ancho Aioli
Curried Chicken Satay, 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

Fuji Apple, Brie

The options are endless! What's your dream grilled cheese?

Accompaniments

Tomato Bisque Demitasse, Dave's Housemade Pickles

SLIDER BAR

(please select two)

Black Angus Bacon Cheeseburgers

Sesame Crusted Yellowfin Tuna Burgers, Wasabi Aioli

BBQ Turkey Burgers, Smoked Gouda, Fried Onions

Fried Chicken, Vinegar Coleslaw, Spicy Aioli

James River Pulled Pork, Pickles

Accompaniment

Housemade 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 Salad



DESSERT

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

ADDITIONAL STATIONARY APPETIZERS

Mediterranean

(\$12 per person)

House Cured Olives, Imported Feta Cheese
Tirokafteri, Hummus, Tzatziki, Stuffed Grape Leaves
Roasted Peppers, Sweetie Drop Peppers
Roasted Tomatoes, Artichokes

Baconator

(\$12 per person)

Neuske's Applewood Smoked Bacon
Grafton Cheddar
(add Sriracha Bacon for \$3 per person)
Seasonal Pine Bough or Rosemary Sprig Display

Imported & Domestic Cheese Board

(\$12 per person) (included in Premium Dinner Package)

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



Charcuterie & Cheese Board

(\$17 per person) (\$9 Per Person with Premium Dinner Package)

Prosciutto di Parma, Finochietta Salami,
Genoa Salami, Saucisson Sec Soppressata,
Local Brie, Grafton Cheddar, Flower Crusted Goat,
Manchego Smoked Gouda Great Hill Blue,
Fruits and Nuts, Cornichons
House Marinated Olives, Mustards
Assorted Crackers, French Baguettes

ADDITIONAL PASSE HORS D'OEUVRES

Skewers

Tomato, Mozzarella, Basil Caprese
Herb Marinated Tenderloin, Horseradish Dip
Grilled Shrimp, Ginger Cilantro Mignonette

Grilled Cheese Minis

Black Forest Ham, Gruyere
Prosciutto, Onion, Goat Cheese
Cheddar, Roasted Tomato, Basil
Cheddar, Tomato Bisque Demitasse
Bacon, Brie, Fig Jam

Pizzettas

Fig, Gorgonzola
Buffalo Chicken, Blue Cheese
Prosciutto, Arugula, Shaved Parmesan, Balsamic Glaze
Sausage, Goat Cheese, Spinach, Lemon Aioli
Pepperoni, Hot Honey



Seafood

Grilled Shrimp, Harissa
Crabmeat Stuffed Mushrooms
Cajun Grilled Shrimp, Avocado Salsa, Tortilla Rounds
Seared Scallops, Dill Pickle Aioli
Jonah Crab Salad, Endive

Vegetarian

Whipped Feta Phyllo, Sesame Seeds, Honey
Maple Sweet Corn Fritters

Vegan

Falafel, Lemon Tahini
Blistered Shishito Peppers, Vegan Lemon Aioli
Tiny Beet Salad, Balsamic, English Cucumber
Fried Edamame Spring Rolls

ADDITIONAL DESSERTS

Petite Desserts

*\$8.25 per person - two items
\$9.75 per person - three items*

Crème Caramels
Key Lime Tartlets
Homemade Chocolate Pudding
Lemon Poppy Seed Strawberry Shortcake
Fresh Fruit Tartlets
Mini Apple Crisps
Lemon Mousse

Housemade Cookies & Bars

Assortment \$6 per person

Pecan Sablés

Peanut Butter

Heath Bar Brownies

Golden Raisin Brown Butter Oatmeal

Classic Chocolate Chip

Raspberry Linzer Bars

Lemon Squares

(Nut Free and Gluten Free selections available)

Plated Desserts

\$12.00 per person

Crème Brûlée

Pavlova, Lemon Curd, Fresh Berries

Lemon Poppy Seed Strawberry Shortcake, Fresh Mint, Whipped Cream

Flourless Chocolate Torte, Raspberry Coulis, Crème Anglaise

Apple Blueberry Cobbler

LATE NIGHT SNACKS

Flatbreads

\$14 per person

Please choose three

Pepperoni, Mozzarella

Thai Chicken, Cilantro, Fried Wontons

Marini Farm Tomato, Valley Farm Goat Cheese

Butternut Squash, Dried Cranberries, Sage, Manchego

Baked Potato, Bacon, Cheddar, Chives, Sour Cream

Duck Confit, Caramelized Onion, Fontina

Wild Mushroom, Gruyere



Chicken Fingers

\$12 per person

Crispy Original
Spicy Buffalo

Sauces

BBQ, Ancho Aioli, Ketchup, Blue Cheese

Accompaniments

Housemade Potato Chips

Party Fries

\$14 per person for 100 people or more - includes deep fryer

Please choose two

Classic

White Truffled

Sweet Potato

Parmesan Rosemary Shoestring

Cajun Dusted

Onion Rings

Sauces

Housemade Ketchup, Truffle Aioli, Lemon Aioli, Maple Cream