



Timothy S. Hopkins Catering Hors D'oeuvres Menu

PASSED HORS D'OEUVRES

SERVED HOT

BLINIS

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

SKEWERS

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

PHYLLOS

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

QUESADILLAS

Chicken and Avocado

Chicken with Jalapeno Jack and Black Bean

Lobster and Sweet Corn

Philly Cheesesteak

Shrimp-Curried

Wild Mushroom and Charred Tenderloin

Wild Mushroom and Gruyere

GRILLED CHEESE MINIS

Bacon, Brie and Fig Jam

Blackforest Ham and Gruyere

Cheddar, Tomato and Basil

Cheddar and Roasted Tomato

Prosciutto, Onion and Goat Cheese

Gruyere Grilled Cheese Minis with Tomato Soup

PIZZETTAS

Baked Potato, Bacon, Cheddar, Chives and Sour Cream

Buffalo Chicken and Bleu Cheese

Butternut Squash, Dried Cranberries, Sage and Manchego

Chicken Pesto

Thati Chicken with Cilantro and Fried Wontons

Duck Confit, Caramelized Onion and Fontina

Fig and Gorgonzola

Hummus, Zucchini, and Lemon Tahini -V

Wild Mushroom and Gruyere

Pepperoni

Prosciutto, Fresh Mozzarella, Arugula and Shaved Parmesan

Sausage, Spinach, Goat Cheese and Lemon Aioli

Marini Farm Tomato and Valley View Farm Goat Cheese

Tomato, Basil and Mozzarella

FRITTERS

Corn with Maple Syrup Dipping Sauce

Cod with Sauce Remoulade

Salmon with Lemon Creme Fraiche

Salt Cod with a Red Pepper Coulis

MEATBALLS

Beef Barbeque Skewers

Beef Italian with Marinara Skewers

Chicken Buffalo Style Skewers with Blue Cheese Dipping Sauce

Lamb Greek Style Skewers with Tzatziki Dipping Sauce

Swedish Classic Skewers

Turkey Herbed 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

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 Boursin Herbed

Beef Tenderloin-Roasted with Ancho Chili Mayo

Beef Tenderloin-Roasted with Great Hill Blue Cheese

Beet, Avocado and Mango

Beet Heart Shaped with Goat Cheese

BLT, Avocado and Mango

Beef Tenderloin with Great Hill Blue Cheese

Chicken-Grilled and Caramelized Onion

Chicken-Grilled Free Range with Caramelized Onions and Sage

Duck-Smoked with Fig Jam and Chive

Pork, Heritage Tenderloin with Ginger Marmalade and Microgreens

Pork Tenderloin with Ginger Marmalade

Tomatoes Roasted with, Olives, Capers and Goat Cheese

DEVEILED EGGS

Cournichons and Sweetie Drops

Avocado and Mint

Smoked Salmon and Capers

Sriracha Bacon

SEAFOOD

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

Caviar-Deveiled 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-Deveiled 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

Shrimp-Grilled with Harissa

Smoked Bluefish Mousse with Pickled Beet

Smoked Bluefish Mousse Deviled Eggs, 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

Goat Cheese and Tiny Beet

Goat Cheese and Olive Tapenade

CROISSANTS

Bacon, Lettuce and Tomato

Chicken, Cranberry and Walnut

Chicken-Grilled and Caramelized Onions

Egg Salad

Tenderloin-Roasted with Ancho Chili

CROSTINIS

Asparagus Tips, Roasted Tomato, Olive Tapenade and Goat Cheese
Beef Tenderloin-Herbed
Beef Tenderloin-Roasted with Ancho Chili Mayo
Chicken-Grilled and Caramelized Onion
Peppers Roasted with, Olives, Capers and Goat Cheese
Pork Tenderloin with Orange Cranberry Chutney
Vegetables-Grilled with Smoked Mozzarella

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
Lobster Salad on Brioche Rolls
Tuna Salad on Brioche Rolls

OTHER STATIONARY OPTIONS

SUSHI/SEAFOOD

Assorted Sushi (100 Piece Minimum)
Seared Tuna and Scallops with Green Tea Soba Noodles
Sashimi (100 Piece Minimum)
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 Malt 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