



Timothy S. Hopkins Catering

Spring & Summer Dinner One

Passed Hors d'Oeuvres

Lobster Salad on Potato Chips with Lemon Aioli
Snow Peas with Boursin Cheese
Asparagus Wrapped with Ducktrip Smoked Salmon
Chicken Pistachio Skewers with Hoisin
Maple Glazed Scallops Wrapped in Prosciutto

First Course

Chilled Sweet Pea Soup with Crème Fraiche and Chives

Main Course

(Choose One)

Petit Filet of Beef Demi-Glace with New England Crab Cake with Sauce Remoulade

or

Herb Crusted Day Boat Cod with Spring Vegetable Risotto *(Priced according to market if available)*

or

Pan-Seared Statler Chicken Breast with Lemon and Thyme with Garlic Jus

Dessert

Berry Pavlova with Whipped Cream and Fresh Mint *or*
Lemon Chess Pie



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Spring & Summer Dinner Two

Passed Hors d'Oeuvres

Tuna Tataki on Asian Spoon with Sesame Seafood Salad
Pimento Cheese Stuffed Creamer Potatoes
Chicken Sate with Thai Peanut Sauce
Smoked Salmon Tartar in Waffle Cone with Tzatziki
Pork Tenderloin Crostini with Ginger Marmalade

First Course

Boston Bibb Salad with Walnuts, Pickled Red Onion, Manchego
Cheese and Citrus Vinaigrette

Main Course

(Choose One)

White Marble Farms Pork Chop with Grilled Peach and Balsamic
or
Herb de Provence Crusted Scottish Salmon Filet with Sweet Pea Butter

Served with
Herb Crusted Fingerling Potatoes with Sea Salt
Jumbo Asparagus

Dessert

Key Lime Tart and Fresh Whipped Cream and Berries



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Spring & Summer Cocktail Party

Passed Hors d'Oeuvres

Maine Lobster on Potato Gaufrette
Raspberry and Brie in Phyllo
Deviled Eggs with Sweet Drops and Cornichons
Asparagus and Sweet Pea Arancini
Shrimp Cocktail with Classic Dipping Sauce
Beef Tenderloin Crostinis with Ginger Marmalade
Mediterranean Skewer with Feta, Olive, and Sweet Drop Peppers
Tuna Tartar in Black Sesame Waffle Cones with Wasabi Aioli
Mini Chicken Tacos with Guacamole

Stationary Displays

Imported and Domestic Cheese Display

or

Charcuterie

Gourmet Miniature Sandwiches

Miniature BLTs with Apple Smoked Bacon
Beef Tenderloin with Ancho Chili Mayo on Croissants
Grilled Chicken Salad with Caramelized Onions on Miniature Croissants

Dessert Station

Homemade Cookies and Brownies
Fresh Roasted Soprano Coffee and Tea