



# 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 and Brie 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

