



## 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



**TSH**  
*Catering*

### **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*



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**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



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*Catering*

**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*



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**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



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*Catering*

## **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





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## **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*



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## **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, Sweet 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 Soppresata,  
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 PASSED 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  
Strawberry Shortcake, Fresh Mint, Whipped Cream  
Chocolate Torte, Raspberry Coulis, Crème Anglaise  
Apple Blueberry Cobbler



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*Catering*

## **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



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**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