



# Timothy S. Hopkins Catering

## Fall/Winter Dinner: One

### Passed Hors d'Oeuvres

Phyllo Cup with Roasted Pear, Brie and Fig Jam  
Maple Glazed Scallops and Apple Smoked Bacon  
Applewood Smoked Duck on a Crostini with White Fig Jam  
Medjool Dates Stuffed with Blue Cheese and Pistachios Jonah Crabmeat  
Stuffed Mushrooms

### First Course

Wild Mushroom Bisque

### Main Course

*(Choose One)*

Doroc Pork Tenderloin with Caramelized Onions, Fuji Apples, Dried  
Cranberries, and Sauce  
Demi-Glace

*or*

Classic Beef Bourguignon with Lardons, Pearl Onions, and a Burgundy  
Reduction *or*

Lobster Crusted Gloucester Cod with Lemon Beurre Blanc

Served with

Potatoes Dauphine with Sweet & Yukon Gold Potatoes and Parmesan  
Timbale *and*

Local Roasted Root Vegetables

### Dessert

Warm Russell Orchards Apple Tart served with  
Giffords of Maine Vanilla Ice Cream



# Timothy S. Hopkins Catering

## Fall/Winter Dinner: Two

### Passed Hors d'Oeuvres

Wild Mushroom Tartlettes  
Lobster Stuffed Mushrooms with Boursin Herbed Cheese  
Roasted Pear, Goat Cheese, and Fig Jam Phyllo  
Beef Empanadas with Green Chili Crema  
Applewood Smoked Duck on a Crostini with Fig Jam

### First Course

Baby Arugula tossed with Roasted Pears, Spiced Pecans,  
Roasted Tomatoes, Crumbled Blue Cheese  
and Maple Balsamic Vinaigrette

### Main Course

*(Choose One)*

Duroc Pork Chop Wrapped with Prosciutto on a Bed of Wilted Spinach with a  
Portobello Malbec Demi-Glace

*or*

Grilled, Sliced Tenderloin of Beef with a Port Wine Demi Glace, Caramelized Onions  
and Shiitake Mushrooms

*or*

Pan-Roasted Statler Chicken Breast with Rosemary, Lemon and Garlic Jus *or*  
Lobster Crusted Gloucester Cod with Lemon Beurre Blanc

Served with

Yukon Mashed Potatoes  
Roasted Acorn Squash with Pecan Maple Butter  
Buttery Haricots Verts

### Dessert

Apple and Blueberry Cobbler



# Timothy S. Hopkins Catering

## Fall/Winter Cocktail Party

### Passed Hors d'Oeuvres

Curried Chicken Sate with Spicy Peanut Sauce  
Cajun Lobster, Sweet Corn, and White Cheddar Quesadillas Harissa Grilled  
Shrimp with Bang Bang Sauce  
Maple Glazed Scallops Wrapped in Apple-smoked Bacon Miniature Apple  
Smoked Bacon and Brie Stuffed Potatoes Medjool Dates Stuffed with Blue  
Cheese and Pistachios Beef Tenderloin on a Crostini with Ancho Aioli  
Neuske Smoked Duck Crostini with Fig Jam  
Jonah Crabmeat Stuffed Mushrooms

### Stationary Displays

Imported and Domestic Cheese and Fresh Fruit Display or  
Charcuterie Display with Nashoba Brook Bread

### Gourmet Miniature Sandwiches

Miniature BLTs on Croissants  
Black Angus Beef Sliders on Mini Kaiser Rolls  
Shaved Beef Tenderloin with Ancho Chili Mayo on Croissants Fried Chicken  
on Potato Bun with Zesty Slaw

### Dessert Station

Homemade Cookies and Brownies  
Local Fair Trade Roasted Coffee and Tea