



## Fall & Winter 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*



**TSH**  
*Catering*

**SEATED DINNER**

**\$170 Per Person**

**Pre-Ceremony Refreshments**

Hot Russell Orchard Apple Cider  
Irish Mugs, Cinnamon Sticks

**PASSED HORS D'OEUVRES**

*(please select six)*

Wild Mushroom Tartlets  
Truffle Fontina Arancini, Lemon Aioli  
Pan-Seared Vegetable Pot Stickers, Sweet Chili  
Black Forest Ham, Gruyere Grilled Cheese Mini  
Butternut Squash, Dried Cranberries, Sage, Manchego Pizzetta  
Pork Tenderloin, Calabrian Chili Orange Confit, Microgreens Crostini  
Charred Beef Tenderloin, Wild Mushroom Quesadillas  
Coconut Fried Shrimp, Apricot Mustard  
Maple Glazed Bacon Scallops  
Pear, Fig Jam, Brie Phyllos

**FIRST COURSE**

*(please select one)*

**Baby Arugula**

Caramelized Apples, Roasted Plum Tomatoes  
Toasted Walnuts, Blue Cheese, Maple Balsamic Vinaigrette

**Acadia Mixed Greens**

Julienned Seasonal Vegetables, Sherry Vinaigrette

**Caesar Salad**

Roasted Plum Tomato, Herbed Croutons  
Shaved Parmesan, Housemade Dressing

**Wild Mushroom Bisque**

Crème Fraîche Drizzle

**Accompaniments**

*Freshly Baked Rolls, Sea Salted Butter*



# TSH Catering

## ENTRÉE COURSE *(please select two)*

### **Chimichurri Grilled Flat Iron Steak**

Red Wine Demi-Glace  
*grade to Black Angus Filet of Beef \$10 Per Person\**

### **Pan-Seared Statler Chicken**

Rosemary Lemon Garlic Jus

### **Gloucester Cod**

Buttery Ritz Crumb Topping, Lemon

### **Duroc Pork Chop**

Fuji Apples, Onions, Dried Cherries, Demi-Glace

### **Sides**

*Herb Roasted Fingerlings, Seasonal Vegetable Medley*

## VEGETARIAN & VEGAN *(please select one)*

### **Butternut Squash Ravioli**

Sage Brown Butter, Sauteéd Spinach  
Dried Cranberries, Parmesan

### **Whole Roasted Portobello (GF)**

Wild Mushroom Risotto, Parmesan

### **Warm Ancient Grain Bowl (GF, Vegan)**

Roasted Seasonal Vegetables, Baby Arugula  
Parsley Vinaigrette

### **Vegan Mediterranean Phyllo**

Seasonal Vegetables, Kalamata Olives, Quinoa

## DESSERT

Wedding Cake Provided by the Couple  
Chocolate Dipped Strawberries, Sablé Cookies  
French Roast Coffee, Imported Teas



**TSH**  
*Catering*

**PREMIUM  
SEATED DINNER**

**\$195 Per Person**

**PRE-CEREMONY REFRESHMENTS**

Hot Russell Orchard Apple Cider  
Irish Mugs, Cinnamon Sticks

**PASSED HORS D'OEUVRES**

*(please select eight)*

Wild Mushroom Tartlets  
Truffle Fontina Arancini, Lemon Aioli  
Pan Seared Vegetable Potstickers, Sweet Chili  
Black Forest Ham, Gruyere Grilled Cheese Mini  
Herbed Beef Tenderloin Skewer, Horseradish Crema  
Butternut Squash, Dried Cranberries, Sage, Manchego Pizzetta  
Local Lobster Salad, Housemade Potato Chip, Chives, Lemon Aioli  
Pork Tenderloin, Calabrian Chili Orange Confit, Microgreens Crostini  
Charred Beef Tenderloin, Wild Mushroom Quesadillas  
Coconut Fried Shrimp, Apricot Mustard  
Maple Glazed Bacon Scallops  
Pear, Fig Jam, Brie Phyllos

**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, French Baguettes

**FIRST COURSE**

*(please select one)*

**Local Tomatoes, Basil, Fresh Mozzarella**

EVOO, Aged Balsamic Vinaigrette

**Baby Arugula**

Caramelized Apples, Roasted Plum Tomato  
Toasted Walnuts, Blue Cheese, Maple Balsamic Vinaigrette

**Acadia Mixed Greens**

Julienned Seasonal Vegetables, Sherry Vinaigrette

**Caesar Salad**

Roasted Plum Tomato, Herbed Croutons  
Shaved Parmesan, Housemade Dressing

**Wild Mushroom Bisque**

Crème Fraîche Drizzle



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**Accompaniments**

*Freshly Baked Rolls, Sea Salted Butter*

**ENTRÉE COURSE**

*(please select two)*

**Black Angus Filet of Beef**

Cayenne Onion Crisps, Malbec Demi-Glace

**Pan-Seared Statler Chicken**

Dried Fruit, Apple Cider Demi-Glace

**Duroc Pork Mignons**

Caramelized Onions, Fuji Apples  
Dried Cherries, Demi-Glace

**Pan-Seared Halibut**

Plum Tomatoes, Vidalia Onions, Fresh Herbs, White Wine

**Gloucester Cod**

Ritz Crumbs, Lobster Cream Sauce

**Sides**

*Red Bliss Boursin Potatoes, Baby Carrot Asparagus Bundle*



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**VEGETARIAN & VEGAN**

*(please select one)*

**Butternut Squash Ravioli**

Sage Brown Butter, Sauteéd Spinach  
Dried Cranberries, Shaved Parmesan

**Whole Roasted Portobello (GF)**

Wild Mushroom Risotto, Shaved Parmesan

**Warm Ancient Grain Bowl (GF, Vegan)**

Roasted Seasonal Vegetables, Baby Arugula  
Parsley Vinaigrette

**Vegan Mediterranean Phyllo**

Seasonal Vegetables, Kalamata Olives, Quinoa

**DESSERT**

Wedding Cake Provided by the Couple

Chocolate Dipped Strawberries, Sablé Cookies

French Roast Coffee, Imported Teas



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## **FORMAL STATIONS**

**Two Stations \$165 Per Person**

**Three Stations \$185 Per Person**

## **PRE-CEREMONY REFRESHMENTS**

Hot Russell Orchard Apple Cider

Irish Mugs, Cinnamon Sticks

## **PASSED HORS D'OEUVRES**

*(please select six)*

Wild Mushroom Tartlets

Truffle Fontina Arancini, Lemon Aioli

Pan Seared Vegetable Pot Stickers, Sweet Chili

Black Forest Ham, Gruyere Grilled Cheese Mini

Butternut Squash, Dried Cranberries, Sage, Manchego Pizzetta

Pork Tenderloin, Calabrian Chili Orange Confit, Microgreens Crostini

Charred Beef Tenderloin, Wild Mushroom Quesadillas

Coconut Fried Shrimp, Apricot Mustard

Maple Glazed Bacon Scallops

Pear, Fig Jam, Brie Phyllos

## **FIRST COURSE**

*(please select one)*

**Local Tomatoes, Basil, Fresh Mozzarella**

EVOO, Aged Balsamic Vinaigrette

**Baby Arugula**

Caramelized Apples, Roasted Plum Tomato

Toasted Walnuts, Blue Cheese, Maple Balsamic Vinaigrette

**Acadia Mixed Greens**

Julienned Seasonal Vegetables, Sherry Vinaigrette

**Caesar Salad**

Roasted Plum Tomato, Herbed Croutons

Shaved Parmesan, Housemade Dressing

**Wild Mushroom Bisque**

Crème Fraîche Drizzle

**Accompaniments**

*Freshly Baked Rolls, Sea Salted Butter*

## **DINNER STATIONS**

*(please select two or three Stations)*

### **BEEF**

*(select one option)*

#### **Herb Roasted Beef Tenderloin**

Wild Mushrooms, Caramelized Onions, Port Demi-Glace  
Boursin Red Bliss Potatoes, Local Vegetables

#### **Red Wine Braised Short Ribs**

Mashed Yukons, Roasted Root Vegetables

### **SEAFOOD**

*(select one option)*

#### **Herbed Gloucester Cod**

Citrus Beurre Blanc

Roasted Fingerlings, Asparagus

#### **Pan-Roasted Salmon**

Toasted Pistachios, Citrus Beurre Blanc

Roasted Fingerlings, Asparagus

### **CHICKEN**

*(select one option)*

#### **Pan-Seared Chicken**

Dried Fruits, Apple Cider Demi Glace

Mashed Yukons, Herbed Baby Carrots

#### **Pan-Seared Chicken**

Rosemary Lemon Garlic Jus

Wild Mushroom Risotto, Asparagus

### **PASTA**

*(select one option)*

#### **Wild Mushroom Ravioli**

Pecorino Cream, Basil Pesto

#### **Butternut Squash Ravioli**

Sage Brown Butter, Sauteéd Spinach

Dried Cranberries, Parmesan

#### **Accompaniments**

Freshly Baked Rolls, Sea Salted Butter



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## **RISOTTO**

### **Parmesan Risotto**

*Included Toppings*

Grilled 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**

Hot Russell Orchard Apple Cider  
Irish Mugs, Cinnamon Sticks



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### **PASSED HORS D'OEUVRES**

*(please select six)*

Shrimp, Cocktail Sauce  
Mini Crab Cakes, Ancho Aioli  
Maple Glazed Bacon Scallops  
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 select 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

### **DESSERT**

Wedding Cake Provided by the Couple

Chocolate Dipped Strawberries, Sablé Cookies

French Roast Coffee, Imported Teas



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## **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)*

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  
Soppressata, 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



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## **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



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## **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

Lemon Poppy Seed Strawberry Shortcake, Fresh Mint, Whipped Cream

Flourless Chocolate Torte, Raspberry Coulis, Crème Anglaise

Apple Blueberry Cobbler



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## **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

### **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 Waffle  
Parmesan Rosemary Shoestring  
Cajun Dusted  
Onion Rings

### **Sauces**

Housemade Ketchup, Truffle Aioli, Lemon Aioli, Maple Cream