



# Timothy S. Hopkins Catering

## Spring & Summer Wedding Packages 2025-2026

*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
- Floor-Length Cotton Linens
- China, Flatware, Table Glassware
- 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

*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 & Paul ten Hope  
Owner & Partner*



## **SEATED DINNER**

### **Pre-Ceremony Refreshments**

Lemonade & Iced Tea Display  
Mason Jars, Lemon, Fresh Mint

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

*(please select six)*

Mini Crab Cakes, Ancho Aioli  
Shrimp, Spicy Cocktail Sauce  
Tomato, Basil, Mozzarella Pizzetta  
Maple Glazed Scallop, Bacon Wrapped  
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  
Snow Peas, Boursin Stuffed

### **FIRST COURSE**

*(please select one)*

#### **Baby Arugula**

Roasted Pears, Grape Tomatoes, Herbed Goat Cheese, Light Citrus Vinaigrette

#### **Acadia Mixed Greens**

Julienned Seasonal Vegetables, Balsamic 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 Au Jus

**Herb-Crusted Gloucester Cod**

Citrus Beurre Blanc

**Brined Duroc Pork Chop**

Grilled Half Peach, White Balsamic Drizzle

**Sides**

*Herb Roasted Fingerling Potatoes, Seasonal Vegetable Medley*

**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 and Imported Tea



## **PREMIUM SEATED DINNER**

### **PRE-CEREMONY REFRESHMENTS**

Lemonade & Iced Tea Display  
Mason Jars, Lemon, Fresh Mint

### **PASSED HORS D'OEUVRES** *(please select eight)*

Mini Crab Cakes, Ancho Aioli  
Shrimp, Spicy Cocktail Sauce  
Tomato, Basil, Mozzarella Pizzetta  
Maple Glazed Scallop, Bacon Wrapped  
Lobster Salad, Homemade 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, Spicy 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  
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, Balsamic 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*

## **ENTRÉE COURSE**

*(please select two)*

### **Filet of Black Angus Beef**

Buttermilk Cayenne Onion Crisps, Red Wine Demi Glace

### **Pan-Seared Local Halibut**

Lemon Caper Beurre Blanc

### **Duroc Pork Mignons**

Grilled Peaches, Demi-Glace, White Balsamic Drizzle

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

Lemon Thyme Au Jus

### **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, Locally Grown Baby Leeks,  
Fennel, Shaved Parmesan

### **Asparagus and 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 and Sablé Cookies

French Roast Coffee and Imported Tea





## **FORMAL STATIONS**

### **PRE-CEREMONY REFRESHMENTS**

Lemonade & Iced Tea Display  
Mason Jars, Lemons, Fresh Mint

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

*(please select six)*

Mini Crab Cakes, Ancho Aioli  
Shrimp, Spicy Cocktail Sauce  
Tomato, Basil, Mozzarella Pizzetta  
Maple Glazed Scallop, Bacon Wrapped  
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  
Snow Peas, Boursin Stuffed

### **DINNER STATIONS**

*(please select Two or Three Stations)*

#### **BEEF**

*(select one option)*

#### **Herb Crusted Beef Tenderloin**

Sautéed Wild Mushrooms, Caramelized Onions, Red Wine Demi-Glace  
Boursin Red Bliss Potatoes, Spring Vegetable Medley

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

Demi-Glace  
Garlic Mashed Potatoes, Spring Vegetable Medley



## **SEAFOOD**

*(please select one option)*

### **Herb Crusted Gloucester Cod**

Citrus Beurre Blanc

Roasted Fingerling Potatoes, Grilled Asparagus

### **Pan Roasted Salmon**

Toasted Pistachios, Citrus Beurre Blanc

Roasted Fingerling Potatoes, Grilled Asparagus

## **CHICKEN**

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

Lemon Thyme Au Jus

Spring Pea Asparagus Risotto, Herbed Baby Carrots

## **PASTA**

*(select one option)*

### **Wild Mushroom Ravioli**

Pecarino Cream, Basil Pesto Swirl

### **Spinach Ravioli**

Braised Swiss Chard, Local Baby Leeks, Fennel, Shaved Parmesan

### **Accompaniments**

*Focaccia, EVOO, Crushed Red Pepper, Sea Salt, Balsamic Reduction, Parmesan*

## **RISOTTO**

### **Creamy 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, Fine Teas





## **CASUAL STATIONS**

### **PRE-CEREMONY REFRESHMENTS**

Lemonade & Iced Tea Display  
Mason Jars, Lemons, Fresh Mint

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

*(please select six)*

Mini Crab Cakes, Ancho Aioli  
Shrimp, Spicy Cocktail Sauce  
Tomato, Basil, Mozzarella Pizzetta  
Maple Glazed Scallop, Bacon Wrapped  
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  
Snow Peas, Boursin Stuffed

### **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  
Granny Smith Apple, Brie  
*Many more combinations available*

### **Accompaniments**

*Creamy Tomato Soup in Demitasse, Pickles*



### **SLIDER BAR**

*(please select two)*

Black Angus Bacon Cheeseburgers  
Sesame Crusted Yellowfin Tuna Burgers, Wasabi Aioli  
Grilled Turkey Burgers, Smoked Gouda Fried Onions, BBQ  
Fried Chicken Sliders, Vinegar Coleslaw, Spicy Aioli, Pickles  
Pulled Pork, James River BBQ Sauce, Pickles

### **Accompaniment**

*Homemade 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*

### **DESSERT**

Wedding Cake Provided by the Couple  
Chocolate Dipped Strawberries, Sablé Cookies

French Roast Coffee, Fine Teas