



TIMOTHY S. HOPKINS CATERING



HORS D'OEUVRES, STATIONS AND DESSERTS MENUS

Hors d'Oeuvres

Passed Hot • Passed Cold • Stationary

Stations

Asian Stir Fry • New England • Carving • Taco/Burrito

Desserts



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PASSED HOT HORS D'OEUVRES

<i>Skewers</i>	Herb Marinated Tenderloin Skewers with Horseradish Dip Beef Satay With Spicy Thai Peanut Sauce Curried Chicken Satay with Spicy Thai Peanut Sauce Sesame Chicken Skewers with Chipotle Barbecue Sauce Indonesian Chicken Satay with Roasted Cashew Dipping Sauce Grilled Salmon Satay with Ginger Cilantro Mignonette		
<i>Phyllos</i>	Caramelized Onion Boursin and Walnut Grilled Chicken, Cheddar and Apple Smoked Bacon Lobster and White Cheddar Pear, Goat Cheese and Fig Jam Raspberry and Brie Spanakopita		
<i>Quesadillas</i>	Smoked Salmon with Spinach and Dill Chicken and Avocado Grilled Chicken, Jalapeno Jack Cheese and Black Bean Lobster and White Cheddar Philly Cheese Steak Smoked Salmon with Lemon Crème Fraîche Curried Shrimp Smoked Duck with Butternut Squash and Fig Roasted Beef Tenderloin and Shiitake Mushrooms Charred Beef Tenderloin and Wild Mushrooms Wild Mushroom and Gruyère		
<i>Grilled Cheese Minis</i>	Blackforest Ham and Gruyère Brie, Tomato and Basil Prosciutto, Onion and Goat Cheese Cheddar and Roasted Tomato served with a shot of Tomato Soup Bacon, Brie and Fig Jam		
<i>Pizzettas</i>	Buffalo Chicken and Bleu Cheese Fig and Gorgonzola Pesto and Jalapeno Jack Tomato, Basil and Mozzarella		
<i>Fritters</i>	Corn Fish Salmon Salt Cod	<i>Meatball Skewers</i>	Barbeque Beef or Turkey Buffalo Style Chicken Italian Beef with Marinara Greek Style Lamb with Tzatziki Dipping Sauce Herb Turkey Classic Swedish



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PASSED HOT HORS D'OEUVRES

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Seafood

Crabmeat Bisque with Spicy Thai Seasonings in Demitasse
Mini Crab Cakes with Rémooulade Sauce
Crabmeat and Corn Fritters with Maple Chipotle Rémooulade
Crabmeat Stuffed Mushrooms
Lobster Cakes with Cognac Aioli
Lobster Tarts with Lemon and Onion
Local Lobster Stuffed Mushrooms with Boursin Herb Cheese
Smoked Salmon Tartar in Waffle Cones
Scallop Ceviche in Cucumber Cups
Fried Scallops with Sriracha Rémooulade
Grilled Scallops with Spicy Aioli
Maple Glazed Scallops Wrapped in Bacon
Nantucket Scallop Puffs
Scallops Wrapped in Prosciutto with Appleton Farms Maple Syrup
Shrimp Wrapped with Apple Smoked Bacon
Shrimp Scampi Tarts

Vegetarian & Cheese

Asparagus and Sweet Pea Arancini
Artichoke Puffs with Parmesan Aioli
Fried Parmesan/Artichoke with Red Pepper Coulis
Artichoke, Leek and Brie Tarts
Brie and Pear Purses
Mushroom Tartlettes
Polenta Fries
Wild Mushroom Tartlettes
Raspberry and Brie Phyllos Shitake Puffs
Shitake Puffs
Broiled Miso Sesame Tofu
Three Pepper Cheese Puffs
Vegetable Spring Rolls with Candied Ginger Soy Dipping Sauce
Vegetable Potstickers with a Citrus Ponzu

Chicken, Pork, Beef, and Lamb

Bite Size Chipotle Chicken Crispy Tacos topped with Guacamole
Chicken and Black Bean Corn Cups
Grilled Chicken and Black Bean Empanadas
Grilled Chicken, White Bean and Sage Pastries
Blinis with Duck and Mushrooms
Grilled Pork Tenderloin and Golden Raisin Empanadas
Kobe Pigs in a Blanket with Spicy Mustard Dipping Sauce
Pulled Pork on Jalapeño Cornbread Rounds
Empanada with Pulled Pork and Sweet Potato
Philly Cheese Steak Eggrolls
Classic Rumaki
Lamb Meat Balls Demi-glace, Fig and Caramelized Onions
Lamb Lollipop Chops with Chermoula



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PASSED COLD HORS D'OEUVRES

Crostinis

Goat Cheese Asparagus Tips, Sweety Drop Peppers and Olive Tapenade
Herbed Beef Tenderloin and Boursin
Roasted Beef Tenderloin with Ancho Chile Mayo
Roasted Beef Tenderloin with Moody Bleu Cheese
Heart Shaped Beets with Goat Cheese
Grilled Chicken and Caramelized Onion
Smoked Duck with Fig Jam and Chive
Local Lobster and Chive
Roasted Tomatoes with Olives, Capers and Goat Cheese
Pork Tenderloin with Orange Cranberry Chutney
Grilled Vegetables with Smoked Mozzarella

Seafood

Cornmeal Blinis with Caviar and Crème Fraîche
Deviled Eggs with Caviar
Crab Salad with Wasabi Aioli on Homemade Potato Chips
Jonah Crab and Avocado California Rolls
Jonah Crab Stuffed Endive
Fresh Spring Rolls with Crab and Mango
Bacala (Salt Cod and Potato Fritters) with a Charred Tomato Compote
Mini Local Lobster Tartlets in Sable Shells
Local Lobster Canapés with Herb Cheese, Ruby Red Grapes and Fine Herbs
Local Lobster Salad in Endive Leaves
Local Lobster Salad in Herbed Pastry Cups
Local Lobster Salad on Homemade Potato Chips
Duck Trap Farms Smoked Salmon Diamonds with Aquavit Dill Cream
Deviled Eggs with Smoked Salmon
Endive with Smoked Salmon Tartar
Smoked Salmon with Crème Fraîche on Kettle Chips
Smoked Salmon Tartar on Sesame Cones
Cajun Scallops with Spicy Creole Aioli
Scallop Ceviche in Tortilla Rounds
Scallop Ceviche on Homemade Potato Chips
Grilled Shrimp with Harissa
Cajun Grilled Shrimp with Avocado Salsa on Tortilla Rounds
Shrimp Stuffed with Wasabi Cream Cheese
Mexican Gulf Shrimp with Spicy Cocktail Sauce
Thai Style Shrimp Toast
Peruvian Purple Potatoes Filled with Smoked Fish Mousse
Yellowfin Tuna Tartar on Fried Tortilla with Wasabi Aioli
Tuna Tartar in Black Sesame Waffle Cones
Thai Noodle Martini with Tuna and Tobiko



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PASSED COLD HORS D'OEUVRES

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*Vegetarian
& Cheese*

Asparagus Wrapped with Smoked Salmon
Dates Stuffed with Blue Cheese and Pistachios
Deviled Eggs with Fresh Herbs
Figs Stuffed with Goat Cheese and Balsamic Drizzle (Seasonal)
Gazpacho Shooters
Grape Tomato, Mozzarella and Basil Skewers
Greek Salad Skewers
Polenta Fries
Snow Peas Stuffed with Boursin Cheese
Snow Peas Stuffed with Wasabi Cream Cheese
Fresh Vegetable Spring Rolls with Asian Dipping Sauce
Truffle Mousse Pâté on Melba Toast
Watermelon, Feta and Spearmint Skewers with White Balsamic Drizzle

Assorted Meat

Ginger Beef on Wonton Cups
Bahn Mi with Pork and Slaw
Classic Beef Tartare on Kettle Chips
Beef Tartare in Mini Curry Waffle Cones
Mini Apple Smoked Bacon and Brie Stuffed Fingerlings
Boursin Stuffed Red Potatoes
Mini Croque-Madames
Smoked Duck Crostinis with Fig Jam
Melon with Prosciutto
Tenderloin Canapés with Horseradish Mayonnaise

Bar Snacks

Roasted Nut Mix with Pecans, Macadamia Nuts and Walnuts
Spiced Pecans with French Sea Salt
Smoked Chipolte Cashews
Truffled Potato Chips
Cheddar dusted Tortilla Chips
Crispy Bread Sticks
Spicy Lavash Crisps



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STATIONARY HORS D'OEUVRES

Antipasti

Imported Antipasti Display with Noshoba Breads

The Baconator

Neuske's Apple Smoked Bacon Served with Vermont Cheddar on Pine Bough Display

Cheese Display

Imported and Domestic Cheeses with Red Grapes and Fresh Fruit

Mediterranean Display

Feta Cheese, Tabbouleh, Humus, Tzatziki, Seasonal Grilled Vegetables,
House Marinated Olives Served with Pita and Flat Breads

Smoked Salmon

Garnished with Bermuda Onions, Chopped Eggs, Parsley and Capers
Served with Rye Breads

Assorted Sushi Boats

Served with Wasabi, Pickled Ginger Root, Soy Sauce and Chopsticks

Sandwiches (*Select Three*)

Miniature BLTs

Smithfield Ham and Gruyere

Grilled Chicken and Caramelized Onion

Beef Tenderloin with Ancho Chili Mayo

All Served on Miniature Croissants

Cocktail Stations and Light Dinners

Fried Clams, Scallops and Fries Station

Freshly Dug Ipswich Clams and Scallops Served with Homemade Fries in Paper Cones
(50 Person Minimum, For Outdoor Parties Only)

Tapas Display

Seared Ahi Tuna with Green Tea Soba Noodles

Dirty Rice with Cajun Shrimp and Chorizo

Boston Lettuce and Mache Salad

Risotto Station

Wild Mushroom Risotto

Sweet Pea and Asparagus Risotto

Served with Freshly Grated Parmesan Cheese



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STATIONARY HORS D'OEUVRES

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Taste of New England

Lobster Bisque in Demitasse Cups
Lobster and Smoked Cheddar Macaroni and Cheese
New England Crab Cakes with a Baby Arugula Salad

Raw Bar

Mexican Gulf Shrimp, Cape Cod Oysters, Local Cherrystones
With Horseradish, Cocktail Sauce, Jalapeño Mignonette,
Mini Tabasco Bottles and Lemons

Gourmet Grilled Cheese Station

Gourmet Grilled Cheese combinations to include:
Bacon, Caramelized Onions, Vermont Cheddar, Gorgonzola, Ham,
Roasted Peppers, Tomatoes and More...
Create Your Own!

Demi-tasse of Tomato Bisque
Truffle, Black Garlic and Parmesan Fries
Housemade Pickles

Miniature Sliders Bar

Black Angus Hamburgers and Cheeseburgers with Apple Smoked Bacon
Grilled Turkey Burgers with Smoked Gouda, Fried Onions and Barbeque Sauce
Sesame Crusted Yellow Fin Tuna with Wasabi Aioli
Homemade Cheddar Dusted Potato Chips
All Served on Mini Kaiser Rolls



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STIR FRY STATION

Vegetable Tempura
Stir Fried Vegetables with Jasmine Rice
Grilled Vegetable Display

Create Your Own Stir Fry

Veggies

Bok Choy, Bamboo Shoots, Carrots, Peppers, Water Chestnuts, Baby Corn,
Onions and Broccoli

Meats

(Select Two)

Organic Chicken Breast, Flat Iron Steak, Gulf Shrimp
or White Marble Farms Pork Tenderloin

Sauces

Garlic and Candied Ginger Soy, Miso, Sriracha and Wasabi

*All Prepared with Sesame Oil
Two Woks will be Used, One Solely for Vegetarian*

NEW ENGLAND CRAB CAKE STATION

Classic New England Crab Cakes with Sauce Rémoulade
Served with a Baby Arugula Salad with Roasted Tomatoes and Citrus Vinaigrette

CARVING STATION

Your Choice of Flat Iron Steak, Roast Pork Tenderloin, Turkey or Ham
Served with a Trio of Sauces and Freshly Baked Brioche Rolls



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TACO/BURRITO STATION

50 Person Minimum

Pre-Made Burrito

Options – please select three (3)

Smoked Paprika Grilled Shrimp, Napa Cabbage, White Onion, Chili Crema
Shredded Braised Short Rib, Pickled Jalapenos, Agave Glazed Onion, Cucumbers

Flat Iron Steak, Red Onion, Cabbage, Salsa Verde, Scallions

Grilled Market Vegetables, Queso Fresco, Black Bean Corn Salsa, Avocado

Lime Chicken, Salsa Fresco, Mexican Crema

“Assemble Your Own” Ingredient Options

Garlic Shrimp, Braised Short Ribs, Flat Iron Steak,
Grilled Market Vegetables, Grilled Lime Chicken

With

Avocado, Napa Cabbage, Chile Crema, Salsa Verde, Cucumbers,
White Onion, Black Bean and Corn Salsa, Cilantro Rice,
Scallions, Guacamole, Pico de Gallo

Served to order requires two (2) Chefs at Station



DESSERTS

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Desserts

Apple and Blueberry Cobbler
Molten Chocolate Lava Cake with Crème Anglaise and Raspberries
Strawberry Shortcake with Fresh Mint and Whipped Cream
Greek Yogurt Parfaits with Fresh Fruit
Homemade Silky Chocolate Pudding
Pear and Ginger Tart
Chocolate Mousse
Lemon Mousse

Petite Pastries

Cupcakes
Pecan Pies
Fruit Tartlets
Key Lime Tartlets
Pecan Bourbon Tartlets
Lemon and Chocolate Mousse Cups
Mini Strawberry Pavlovas
Demitasse Crème Caramels
Warm Apple Pear Tarts
Pots Au Chocolate
Pumpkin Pie

Homemade Cookies

Sables
Classic Peanut
Toll House Chocolate Chip
White Chocolate Chunk
Mint Chocolate Chip
Cranberry Ginger Oatmeal
Chocolate Espresso
Macaroons

Dessert Bars

Linzer Bars
Lemon Squares
Heath Bar Brownies



DESSERTS

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Ice Cream Treats

Vanilla Bean Ice Cream Profiteroles
Mighty Ginger Cookie Vanilla Skye Ice Cream Sandwiches
Chocolate Chip Cookie and Dulce de Leche Ice Cream Sandwiches

Ice Cream and Sorbet

Minted Cantaloupe Sorbet
Lemon Sorbet in Lemon Cups
Homemade Chocolate Turtle Ice Cream
Strawberry Sorbet
Make Your Own Sundae Bar with Ice Cream
Trio of Sorbets: Minted Cantaloupe Black Raspberry Cabernet Lemon