



Timothy S. Hopkins CATERING

Vegetarian and Vegan

Passed Hors D'oeuvres

Spring Pea and Ricotta Toast with Lemon Flake Salt
Curried Vegetable Triangles
Sweet Plantain Cups with Mango Salsa and Chili Lime Sprinkle-V
Pan Seared Vegetable Potstickers with Sweet Chili
Belgian Endive Stuffed with a Diced Red Beet Salad with Balsamic-V
Deviled Eggs with Avocado
Falafel with Lemon Tahini
Blistered Shishito Peppers with Lemon Aioli-V
Fried Plantains with Spicy Vegan Aioli-V
Pizzetta with Hummus, Zucchini and Tahini Sauce-V
Cucumber Roulade with White Bean Hummus and Thyme Sea Salt-V
Zucchini Roulade with White Bean Hummus and Lemon Tahini-V
Pizzetta with Hummus, Zucchini, and Lemon Tahini-V
Marini Farm Tomato and Valley View Farm Goat Cheese Pizzettas
Wild Mushroom and Gruyere Pizzettas
Handmade Veggie Samosas
Grilled Toast with Moroccan Carrot and Pistachio Spread-V
Grilled Toast with Roasted Beet and Pomegranate Spread

Veggie Shooters

Pineapple, Kale, Ginger and Turmeric-V

Carrot, Ginger and Mango-V

Kale, Pineapple, Ginger and Parsley-V

Latkes

Sweet Potato and Traditional Potato

Choices of:

Applesauce and Sour Cream

Zucchini and Lemon Creme Fraiche

Celery Root with Fennel Powder

Entrees

Mediterranean Phyllo with Spelt, Zucchini, Kalamata Olives, Roasted Tomatoes and Basil-V

Asian Stir Fry with Lo Mein or Udon Noodles and Candied Ginger Soy

Ancient Grain Bowl with Red Quinoa, Farro, Barley, and Spelt with Roasted Butternut Squash, Sage and Dried Cranberries

Summer Vegetarian Lasagna with Herb Pesto-Vegetarian and V

Spiralized Zucchini Noodles Tossed with Basil, Heirloom Tomato, Diced Summer Squash, Garlic and Extra Virgin Olive Oil-V

Salads

Kale Caesar Salad with Sour Dough Croutons

Asian Bibb Salad with Carrot Ginger Dressing, Edamame, Pickled Onions, and Black Sesame Seeds-V

Shaved Brussel Sprouts, Kale , Radicchio with Sunflower Seeds, Dried Cranberries and Poppy Seed Dressing-V

Baby Spinach, North Conway Bacon, Purple Potatoes, Grape Tomatoes and Dijon Vinaigrette

Spiralized Vegetable Salad with Zucchini, Summer Squash, Carrots with Chickpeas and Lemon Tahini Vinaigrette-V

Grains

Farro with Cucumber, Honeydew Melon and Feta-V

Tricolored Quinoa, Asparagus Tips, Roasted Sweet 100 Tomatoes-V

Spelt and Cauliflower Rice with Dandelion Greens, Lemon and Extra Virgin Olive Oil-V