



Timothy S. Hopkins
CATERING

Passed Hors D'oeuvres

Meat

Curried Pork Crostini with Ginger Marmalade
Mini Pepperoni Calzones
Chicken 'N Waffles Skewers

Seafood

Mojito Cod Ceviche on Asian Spoon
Jonah Crab and Jalapeno Wontons with Candied Ginger Soy
Latin Lobster Salad Taco with Chili, Lime, and Corn

Vegetarian and Vegan

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 Pot Stickers with Sweet Chili
Belgian Endive Stuffed with a Diced Red Beet Salad with Balsamic-V
Deviled Eggs with Avocado
Falafel with Lemon Tahini
Moroccan Carrot Toast-V
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

Veggie Shooters

Pineapple, Kale, Ginger and Turmeric
Carrot, Ginger and Mango
Kale, Pineapple, Ginger and Parsley

Crostini

BLT, Avocado and Mango

Tenderloin with Maytag Blue Cheese

Lobster and Jonah Crab with Lemon Aioli

Handmade Samosas

Veggie

Curry Chicken

Lamb

Pizzetta

Thai Chicken with Cilantro and Fried Wontons

Sausage, Spinach, Goat Cheese and Lemon Aioli

Prosciutto, Fresh Mozzarella, Arugula and Shaved Parmesan

Lahmajoun-Armenian Spiced Lamb Pizzetta

Baked Potato Pizza with Bacon, Cheddar, Chives and Sour Cream

Duck Confit, Caramelized Onion and Fontina

Butternut Squash, Dried Cranberry, Sage and Manchego

Hummus, Zucchini, and Lemon Tahini-V

Marini Farm Tomato and Valley View Farm Goat Cheese

Wild Mushroom and Gruyere

Potato Creamers

TGI Friday Double Stuffed

Smoked Bluefish

Avocado Bacon

Apple Bacon and Brie

Blinis

Spicy Pork and Blue Corn

Fresh Corn Blinis with Caviar (Tennessee Paddlefish)

Smoked Salmon with Lemon Mascarpone and Capers

Grilled Toast

Lobster with Lemon Aioli

Crab Wasabi

Nantucket Smoked Bluefish and Apple

Moroccan Carrot and Pistachio

Roasted Beet and Pomegranate

Avocado

Sweet Pea

Latkes

Sweet Potato and Traditional Potato

Choices of:

Applesauce and Sour Cream

Zucchini and Lemon Creme Fraiche

Celery Root with Fennel Powder

Stations

Flatbread Display

Thai Chicken with Cilantro and Fried Wontons
Spicy Sausage, Spinach, Goat Cheese and Lemon Aioli
Tomato, Mozzarella and Basil Crema

Slider Bar

(choose three)

Italian Sausage Pepper
Cuban Sandwich on Ciabatta
Mini Italian Sub with Hots
Pulled Pork on Pretzel Roll with Slaw
Philly Cheesesteak with Wiz Wit (Cheese Wiz) and Onions
Buffalo Chicken with Blue Cheese
Hoisin Glazed Pork Belly Steam Bun with Asian Daikon Slaw
Reuben with Rye with Thousand Island Dressing
Asian Chicken with Carrots and Cashew Vinaigrette

Lettuce Cups

Lobster with Citrus Mayo
Thai Beef with Ginger and Carrot Slaw
Crab, with Chive and a Cilantro Lime Vinaigrette
Roasted Tomato Basil Pesto Chicken
Cajun Shrimp and Fresh Corn

Vegetarian 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

V=Vegan

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