



## Timothy S. Hopkins CATERING

### Passed Hors D'oeuvres

#### *Meat*

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

#### *Seafood*

Mojito Cod Ceviche on Asian Spoon  
Jonah Crab and Jalapeno Wontons with Candied Ginger Soy  
Latin Lobster Salad Taco with Chili, Lime, Corn  
Lobster, Crab, Spring Pea, Apple Bacon, Pea Tendrils and Carrot Spread  
Sriracha Tuna Ceviche, with White Bean, Garlic & Spicy Avocado, served in an Asian Spoon or  
Blue Corn Tortilla

#### *Vegetarian and Vegan*

Spring Pea and Ricotta Toast with Lemon Flake Salt  
Curried Vegetable Triangles  
Fried Sweet Plantains with Mango Salsa and Chili Lime Sprinkle-V  
Pan Seared Pot Stickers with Sweet Chili  
Belgian Endive Stuffed with a Diced Red Beet Salad with Balsamic-V  
Deviled Eggs with Avocado and Mint  
Mango Salsa Served on Cuban Plantain Chips-V  
Falafel with Lemon Tahini  
Moroccan Carrot Toast-V  
Blistered Shishito Peppers with Lemon Flake Salt-V  
Fried Plantains with Spicy Vegan Aioli-V  
Hummus, Zucchini and Tahini Sauce Pizzetta-V  
Cucumber Roulade with White Bean Hummus and Thyme Sea Salt-V  
Cucumber Roulade with White Bean Hummus, Zucchini, 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 Salad with Cilantro and Fried Wontons

Sausage, Spinach, Goat Cheese and Lemon Aioli

Prosciutto, Fresh Mozzarella, Arugula and Shaved Parmesan

Lahmajoun-Armenian Spiced Meat Spread-(Usually Made with Lamb)

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

Duck Confit, Caramelized Onion and Fontina

Butternut Squash, 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

**Blinis**

Spicy Pork and Blue Corn

Caviar or Tennessee Paddlefish (US) Fresh Corn

Smoked Salmon with Lemon Mascarpone and Capers

**Grilled Toast with Dips**

Lobster with Lemon Aioli

Crab Wasabi

Nantucket Smoked Bluefish and Apple

Moroccan Carrot and Pistachio

Roasted Beet and Pomegranate

## **Latkes**

Sweet Potato and Traditional Potato

Topped with

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 Patty  
Cuban Sandwich on Ciabatta  
Mini Italian Sub with Hots  
Pulled Pork on Pretzel Roll with Slaw  
Philly Cheesesteak with Wiz Wit (Cheese Wiz)  
Buffalo Chicken with Blue Cheese  
Mini Cuban Sandwiches  
Hoisin Glazed Pork Belly Steam Bun with Asian Daikon Sauce  
Reuben with Homemade Kraut  
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

## 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 or V

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

V=Vegan

## Salads

Kale Caesar Salad with Lime and 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