

HILMAR CHEESE Co. *Catering*

Hors d'oeuvres Menu

Reception Display and Butler Service

Amuse Bouches Exquisite Small Bites

Butler served tastes brilliantly offered to your guests.
Minimum of thirty pieces per menu item.

Martini Mashers

Elegantly served in a miniature martini glass. Mashed potatoes topped with three different selections to choose from.
\$3.99 per person

Capaccio of American Kobe Beef Tenderloin

Seared on the edges and dusted with cracked Black Mustard seeds and chives.
\$8.25 per piece

Mini Towers of Smoked Salmon

Corn flour crepes and Meyer Lemon scented Cream Cheese topped with a truffled Celery leaf salad.
\$5.50 per piece

Chilled Torchon of Hudson Valley Foie Gras

Served on a Toasted brioche croustade with Sauternes gelee.
\$11.00 per piece

Medallion of Australian Lobster

Placed on a crisp wonton with Avocado-Mango Salsa.
\$9.50 per piece

Hawaiian Yellowtail Tartar

Sesame coute with essence of Key Lime, sweet Ginger and Corinader.
\$6.00 per piece

Seared George's Bank Sea Scallop

Slice and fresh Fava Bean puree on Potato-Chive crisp.
\$6.00 per piece

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Exceptional Pairings

Platters of nibbles intended to compliment your wines.
Each platter is suitable for twenty-five guests.

Rubble of Parmigiano Reggiano

With White Truffle-Rosemary Oil.
\$35.00

Chevre fondue

Herb roasted baby potatoes and rustic bread cubes.
\$40.00

Maitre Fromager's Cheese Selection

Served with seasonal fruit and crisps.
\$50.00

Edamame

Tossed with Hawaiian Red Salt.
\$30.00

Assorted Seasoned Nuts

Coconut Curry Macadamias
Roasted Peanuts with Masala Spice
Gingered Pecans
Almonds with Rosemary and Shallots
\$20.00 per flavor

Icebox Crackers

Bleu Cheese Pecan
Cheddar Cornmeal
Gruyere Thyme
\$25.00 per flavor

Spiced Mediterranean Olives

With Lemon, crushed Red Peppers, Herbs and Capers.
\$35.00

Crostini with Point Reyes Bleu Cheese

Caramelized onion and crisp Applewood Bacon.
\$40.00

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Chilled Selection

Displays of handcrafted hors d'oeuvres, artfully displayed.
Prices reflect twenty-five servings or pieces.

Seared Spicy Ahi

With roasted Maui pineapple wrapped in rice paper with Lime Ponzu dipping sauce.
\$90.00

Roasted Mushroom and Chevre Mousse

Served on an aged Monterey Jack cracker.
\$70.00

Virginia Smoked Ham

Point Reyes Bleu Cheese napoleon.
\$70.00

Endive Boats with Smoked Trout

Grapefruit and Tarragon.
\$75.00

Herb Crostini

Nicoise Olive Tapenade and Hummus.
\$55.00

Pacific-Rim Vegetable Spring Roll

Served with Thai Basil-Lime sauce.
\$65.00

Porcini Mushroom Crusted Filet Mignon

With Rosemary Grain Mustard on Onion Flat Bread.
\$80.00

Hog Island Sweetwater Oysters

Served on the half shell with Ginger Mignonette.
\$80.00

Artichoke Leaf Cradles

Green Apple and Curried Dungeness Crab.
\$75.00

Herbed and Spiced Squeakers

\$40.00

California-Style Stacked Sushi

Smoked Salmon.
\$80.00

Bocconcini Mozzarella and Cherry Tomato Banderillas

\$65.00

Glazed Seared Jump Shrimp

Red Jalapeno-Lime sauce.
\$80.00

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Warm Selection

Warm selection of remarkable tastes stylishly displayed.
Prices reflect twenty-five servings or pieces.

Phyllo Triangles

Spinach and Feta
Sundried Tomato and Herb
Caramelized Onion and Bleu Cheese
\$65.00

Roasted Tenderloin of Pork

Herb Crust and Balsamic Sweet Peppers.
\$75.00

Lamb Pops

Lamb Rack Pops with Mongolian Barbecue Glaze.
\$85.00

Ratatouille Phyllo Flower

Fresh Summer Vegetable Sauté in phyllo shell.
\$75.00

Wasabi Salmon

Fresh Salmon filet with Wasabi and bread crumbs.
\$65.00

Kal-Bi Beef

Hawaiian-Style Barbecued short rib slices.
\$65.00

Miniature Crab Cakes

Served with Citrus-Avocado Relish.
\$80.00

Veal Bones

Veal Rack Chops with Shallot-Grain Mustard Glaze.
\$75.00

Miniature Grilled Chicken Quesadillas

\$60.00

Wild Mushroom Tartlets

\$65.00

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The Big Chill

Prices reflect minimum order of fifty pieces or servings.
Displays may be increased by multiples of twenty-five.

Jumbo Prawns

\$150.00 per fifty pieces

Hog Island Sweetwater Oysters on the Half-Shell

\$125.00 per fifty pieces

Dungeness Crab Legs

\$175.00 per fifty pieces

Sashimi Duo

Rosettes of Sashimi cut Salmon and coins of seared Yellowfin Tuna artfully displayed with Wasabi, Tamari and Pickled Ginger.

\$6.00 per person

Rock Shrimp and Bay Scallop Ceviche

Plump Florida Rock Shrimp and Mexican Bay Scallops with Mango, Lime, Cilantro and Chiles.

\$4.50 per person

Smoked and Barbecued Salmon Garni

Presented with Rosettes of Herb Cream Cheese, shaved Red Onion, Capers and Black Bread.

\$5.00 per person

Hors d'oeuvres Displays

Prices reflect minimum order of fifty pieces or servings.
Displays may be increased by multiples of twenty-five.

Maitre Fromager Display of Local and International Cheeses

Displayed with seasonal fruits, assorted crackers, crostini and sliced baguettes.

\$6.00 per person

Warm Brie with Balsamic Pears

Wheel of Ripe Brie filled with Balsamic Glazed Roasted Pears and Walnuts.

\$3.00 per person

Centerpiece Crudités

An impressively abundant display of fresh cut seasonal vegetables with a variety of dips and dressings.

\$2.50 per person

Chips and Salsa Bar

Red, Blue and Gold Corn Tortilla Chips displayed with three fresh made salsas.

\$3.50 per person

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Reception Carving Stations

Chef attended. Carved to order miniature sandwiches on toasted baguettes or petite rolls with appropriate condiments.

Pepper Crusted New York Strip Loin

Roasted Shallot Demi Glace.
\$150.00, serves thirty

Smoke Roasted Tri Tip

Burnt Onion Barbecue Jus.
\$90.00, serves twenty

Chimayo Chile Rubbed Turkey

Cranberry Salsa.
\$125.00, serves thirty

Slow Roasted Prime Ribs of Beef

Natural Jus and Horseradish Cream.
\$175.00, serves thirty

Seared Tenderloin of Beef

Shiitake Mushroom-Cabernet Sauce.
\$175.00, serves twenty

Cider Glazed Loin of Pork

Roasted Apple Sauce.
\$125.00, serves thirty

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