

# HILMAR CHEESE Co. *Catering*

## Plated Dinner Menu

### **Composed First Course Appetizers**

An optional first course for plated service meals

#### **Chilled Plates**

- Carpaccio of charred rare Filet Mignon with fresh Horseradish, Black Mustard and Chives  
\$7.50 per person
- Salinas Globe Artichoke filled with Dungeness Crab Aioli  
\$6.95 per person
- Tartar of Hawaiian Yellowfin Tuna with Cucumber and Tangerine Ponzu  
\$8.95 per person
- Raw White Asparagus and Belgian Endive with Hazelnuts, Parmigiano, and White Truffle Oil  
\$7.25 per person
- Caribbean Prawn Cocktail with Jalapeno-Lime Glaze  
\$9.95 per person
- Heirloom Tomato Galette with Summer Herbs, Roasted Peppers and Goat cheese  
\$6.95 per person

#### **Warm Plates**

- Pan-fried Dungeness Crab Cake with Zucchini Ribbons and Avocado Mayonnaise  
\$8.95 per person
- Pan-roasted Jumbo Sea Scallop on a bed of Julienne Vegetables with Gazpacho sauce  
\$9.25 per person
- Asiago Polenta Crostini with Wild Mushroom and Artichoke Heart Ragout  
\$6.50 per person
- Grilled Shrimp and Garlic-stuffed Black Olive skewers on Parsley Salad  
\$9.95 per person
- Ripe Camembert grilled in grape leaves with sweet Cherry Chutney  
\$7.95 per person
- Sweet Onion Tarte Tatin with Point Reyes Bleu Cheese and Applewood Bacon  
\$7.25 per person

#### **Soups**

- Creamy Artichoke and Mushroom Bisque with Tarragon  
\$4.25 per person
- New England Clam Chowder with Paprika-Parsley Butter  
\$4.50 per person
- Butternut Squash Soup with Ancho Chile Oil, Chives and Pumpkin seeds  
\$3.95 per person
- Minted Pea Soup with crispy Pancetta, Ciabatta and Sour Cream  
\$4.50 per person
- Moroccan Lentil Soup with Spinach Chiffonade and Harissa  
\$3.95 per person
- Pastina d'ambrodo – Rich Chicken Broth with herbs, Pastina and shaved Reggiano  
\$3.95 per person

\*Prices are exclusive of service charge and applicable sales tax.

# HILMAR CHEESE Co. *Catering*

## Plated Dinner Menu

### **Plated Entrees**

All dinners include salad, one entrée selection, Chef's choice of seasonal accompaniments and sides, freshly baked bread and butter, Peet's Coffee Service and Iced Tea.

### Salads

**Please select one for your guests**

#### **Caesar Salad**

Hearts of Romaine tossed in our Lemony Caesar Dressing with hand-cut Garlic Croutons and Parmesan Cheese.

#### **Spinach Salad**

Tossed with crispy wontons, Daikon sprouts, Grapefruit filets and Grapefruit Vinaigrette.

#### **Baby Greens Salad**

Locally grown baby greens and lettuces with Radicchio, Endive and aged Gouda crisp.

### Entrées

**Please select one for your guests**

#### **Prime New York Strip**

Wood grilled with caramelized onion and truffled Mashed Potatoes.  
\$39.95 per person

#### **Pancetta Wrapped Filet Mignon**

Wood grilled with an Oxtail Red Wine Sauce.  
\$42.95 per person

#### **Rack of Veal Chop**

Oven roasted with Golden Raisins, Rosemary and Balsamic Vinegar.  
\$45.95 per person

#### **Breast of Natural Chicken**

Miso glaze with Asian vegetables and crispy sweet rice cake.  
\$29.95 per person

#### **Pork Osso Bucco**

Slow-Roasted with aromatic vegetables and creamy parmesan polenta.  
\$30.50 per person

#### **Breast of Chicken Dijon**

Tender panko-parmesan crust with Dijon Mustard and Mushroom Cream.  
\$31.95 per person

#### **Roasted Pepper and Eggplant Tian**

Layers of peppers and grilled Eggplant with Tomato-Olive Coulis.  
\$18.95 per person

#### **Sweet Onion and Jarlsberg Tart**

Three-Pea Melange salad and Tangy Citrus Dressing.  
\$21.50 per person

#### **Cedar Planked King Salmon**

Red Chard and Lemon-Thyme sauce.  
\$18.95 per person

\*Price are exclusive of service charge and applicable sales tax.

# HILMAR CHEESE Co. *Catering*

## Plated Dinner Menu

### Plated Entrees

#### Entrées, Continued

Please select one for your guests

#### **Medallions of Swordfish**

Grilled with Martini Marinade Vermouth and Pearl Onion sauce.  
Market Price

#### **Jumbo Sea Scallops and Prawns**

Seared with roasted Garlic Butter sauce.  
\$39.50 per person

#### **Breast of Chicken and Crab Cake**

Herb dirty rice and spicy Tomato Remoulade.  
\$36.95 per person

#### **Filet Mignon and Jumbo Prawns**

Creamy Wild Mushroom Risotto and Madeira-Thyme sauce.  
\$48.95 per person

#### **Grilled Lobster and Filet Mignon**

Roasted corn and Red Chile Risotto and braised baby vegetables.  
Market Price

#### **Petite Sirloin and Breast of Chicken**

Grilled and served with a roasted Tomato, Shallot and Mushroom Ragout with Sherry.  
\$36.95 per person

\*Seafood Entrees subject to availability.

\*\*Prices exclusive of service charge and applicable sales tax.