

HILMAR CHEESE Co. *Catering*

Dinner Menu

Valley Home Buffet

21.00 per person

The Centerpiece Hors d'oeuvre display

A Collection of Hilmar Cheese Company cheeses, our gourmet Monterey Jacks and signature Gina Marie Cream Cheese with a Patterson Apricot and Red Pepper Jam. The display is finished with artisan crackers, seasonal fruits and vegetable crudité

Iced Tea or Lemonade and Peet's Coffee Service

Chef's Choice of Pasta, Rice or Potatoes
Fresh Seasonal Vegetables
Bakery Fresh Rolls and Butter

Select one for your quests

Baby Greens Salad

Central valley grown baby greens & lettuces with dried cranberries, peppered walnuts and blue cheese. Served with Balsamic Vinaigrette.

Classic Caesar Salad

Hearts of cos romaine tossed in our tangy Caesar dressing with hand-cut garlic croutons and shavings of parmesan cheese.

Garden Green Salad

An assortment of salad greens with sliced cucumber, shaved red onions, grape tomatoes, croutons and guest's choice of dressings.

Select one Entrée for your quests

Marinated Tri-Tip of Beef

Santa Maria-style marinade, served with Pico de Gallo salsa.

Pan-Roasted Breast of Chicken

Garlic-mushroom cream sauce or
Lemon, chives and white wine sauce.

Baked Rigatoni

Italian sausage, red peppers, tomatoes, parmesan and spinach.

Grilled Breast of Chicken

Citrus glazed chicken with our Slash and Burn BBQ glaze.

Grilled Coulotte Steak

Seared tomato, mushroom and grain mustard jus.

Pacific Red Snapper

Ancho Chile-Lime cream sauce, sweet corn and roasted peppers.

Eggplant Napoleon

Layered with grilled vegetables and our mozzarella. Served with tomato coulis.

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

9001 N. Lander Avenue, Hilmar, California 95324 dalves@hilmarcheese.com 209-656-2268

HILMAR CHEESE Co. *Catering*

Dinner Menu

Hilmar Room Buffet

26.00 per person

The Centerpiece Hors d'oeuvre display

A Collection of Hilmar Cheese Company cheeses, our gourmet Monterey Jacks and signature Gina Marie Cream Cheese with a Patterson Apricot and Red Pepper Jam. The display is finished with artisan crackers, seasonal fruits and vegetable crudité

Iced Tea or Lemonade and Peet's Coffee Service

Chef's Choice of Pasta, Rice or Potatoes
Fresh Seasonal Vegetables
Bakery Fresh Rolls and Butter

Select one for your guests

Baby Greens Salad

Central valley grown baby greens & lettuces with dried cranberries, peppered walnuts and blue cheese. Served with Balsamic Vinaigrette.

Classic Caesar Salad

Hearts of cos romaine tossed in our tangy Caesar dressing with hand-cut garlic croutons and shavings of parmesan cheese.

Spinach Salad

Tender leaves of baby spinach with sweet/tart grapes, candied almonds and baby tomatoes with a Sherry Vinaigrette.

Select two for your guests

Seared Pork Tenderloin

Medallions of port tenderloin seared and finished with grain mustard and sherry pan reduction.

Roast Breast of Chicken

Roasted garlic, baby artichoke and tarrago

Portobello Mushroom "Steaks"

Sherry and Soy baste on a bed of baby spinach.

Marinated Tri-Tip of Beef

Santa Maria-style marinade, served with Pico de Gallo salsa.

Grilled Seasonal Fish

Served with fresh papaya-preserved mango chutney.

Pan-Roasted Breast of Chicken

Garlic-mushroom cream sauce or
Lemon, chives and white wine sauce.

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HILMAR CHEESE Co. *Catering*

Dinner Menu

Grand Dinner Buffet

29.00 per person

The Centerpiece Hors d'oeuvre display

A Collection of Hilmar Cheese Company cheeses, our gourmet Monterey Jacks and signature Gina Marie Cream Cheese with a Patterson Apricot and Red Pepper Jam. The display is finished with artisan crackers, seasonal fruits and vegetable crudité

Iced Tea or Lemonade and Peet's Coffee Service

Acini de Pepe Salad
Chef's Choice of Pasta, Rice or Potatoes
Grilled Marinated Vegetable Platter
Bakery Fresh Rolls and Butter

Select one for your guests

Baby Greens Salad

Central valley grown baby greens & lettuces with dried cranberries, peppered walnuts and blue cheese. Served with Balsamic Vinaigrette.

Classic Caesar Salad

Hearts of cos romaine tossed in our tangy Caesar dressing with hand-cut garlic croutons and shavings of parmesan cheese.

Garden Green Salad

An assortment of salad greens with sliced cucumber, shaved red onions, grape tomatoes, croutons and guest's choice of dressings.

Select two for your guests

Seared Pork Loin

Hawaiian Kal-bi glaze, cilantro and toasted sesame's.

Beef Short Ribs

Slow-cooked with pearl onions, smoked bacon and red wine.

Roast Breast of Chicken

Classic marsala with pancetta or picatta with lemon and capers.

Wood Oven Roasted Grass-fed Beef Sirloin
Roasted mushroom and shallots, rosemary and red wine jus.

Pacific Halibut

Teriyaki glaze on a bed of mirin marinated cucumber salad.

Fig Glazed Turkey Breast

Roasted with balsamic-fig glaze and presented with natural jus.

Grilled Seasonal Fish

Served with fresh papaya-preserved mango chutney.

Marinated Tri-Tip of Beef

Santa Maria-style marinade, served with Pico de Gallo salsa.

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HILMAR CHEESE Co. *Catering*

Dinner Menu

Fiore d'Italia buffet

34.00 per person

The Centerpiece Hors d'oeuvre display

A Collection of Hilmar Cheese Company cheeses, our gourmet Monterey Jacks and signature Gina Marie Cream Cheese with a Patterson Apricot and Red Pepper Jam. The display is finished with artisan crackers, seasonal fruits and vegetable crudité

Iced Tea or Lemonade and Peet's Coffee Service

Antipasto Display

A selected variety of Cured Meats, Fine Cheeses and Artisan breads.

Heirloom Tomato Caprese

Vine Ripened Tomatoes with Fresh Mozzarella and Basil infused Tuscan Olive Oil.

Grilled Marinated Vegetables

Eggplant, Zucchini, Peppers, Fennel, Onions and Balsamic Drizzle.

Hearts of Romaine and Radicchio Salad

Marinated Artichoke Hearts, Roasted Peppers in a Sun-Dried Tomato Vinaigrette.

Fresh Fruit Display

Breast of Chicken Marsala

Sautéed Mushrooms, Pancetta and Sweet Marsala.

Roasted Filet of Salmon

Tuscan White Bean Ragu.

Creamy Polenta with Asiago Cheese

Penne with Garlic Cream and Zucchini

Focaccia with Herb Infused Olive Oil

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HILMAR CHEESE Co. *Catering*

Dinner Menu

El Mercado Buffet

38.00 per person

The Centerpiece Hors d'oeuvre display

A Collection of Hilmar Cheese Company cheeses, our gourmet Monterey Jacks and signature Gina Marie Cream Cheese with a Patterson Apricot and Red Pepper Jam. The display is finished with artisan crackers, seasonal fruits and vegetable crudité

Iced Tea or Lemonade and Peet's Coffee Service

Market Display of Fruit & Vegetable Crudite

Red-Chile Lime, Cilantro Crema and Salsa Ranch Dips.

Rock Shrimp Ceviche Cocktails

Lime, Avocado, Cucumber and Sweet Tomato Salsa

Caesar Salad

That's right, it's not Italian! Caesar Cardini invented this classic in Tijuana on the 4th of July weekend of 1924!

Carne Asada

Slices of Beefy Skirt Steak in a Flavorful Majo Marinade.

Chicken Enchilada Verde

Shredded Chicken and our Jack Cheese in a Tangy Tomatillo Enchilada Sauce.

Fire Roasted Pork Loin

Achiote marinade with Key Lime Glaze.

Vegetable Tamales

Accompaniments for Fajita & Taco Making

Grated Cheddar and Jack Cheeses, Black Beans and Arroz Mexicana, Salsa Fresca and Sour Cream.

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HILMAR CHEESE Co. *Catering*

Dinner Menu

Central Valley Barbecue Buffet

42.00 per person

The Centerpiece Hors d'oeuvre display

A Collection of Hilmar Cheese Company cheeses, our gourmet Monterey Jacks and signature Gina Marie Cream Cheese with a Patterson Apricot and Red Pepper Jam. The display is finished with artisan crackers, seasonal fruits and vegetable crudité

Iced Tea or Lemonade and Peet's Coffee Service

A Trio of Classic American Salads

Big iced bowls filled with three familiar salads, with a twist...

Mac and Cheese Salad

Tangy Buttermilk dressing and Ricotta Salata.

Jeff's Blue Cheese Coleslaw

Crumbles of Point Reyes Blue Cheese.

Chop-Chop Salad

Chopped Romaine with Bacon, Snap Peas and Corn.

Barbecued Portuguese Oysters

Basted with Tabasco-Lemon Butter and Dusted with Chives.

Sticky Fingers St. Louis Cut Ribs

Burn-ye-lips Barbeque Sauce.

Hilmar-Style Smoke-Roasted Tri Tip

Pico de Gallo Salsa.

Nice and Simple Grilled Chicken

Fresh Papaya and Preserved Mango Salsa.

Balsamic Glazed Grilled Vegetables

Steamed New Potatoes

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