

Tour Group Menu

Welcome...

to the most unique Visitor Center!

Our Visitor Center is attached to the
Largest cheese and whey processing facility in the world!

- Enjoy complimentary cheese and gourmet food samples
- Browse our gift shop featuring fine wines, cheeses and gourmet foods
- Explore exhibits and watch employees package 640-pound crates of cheese - truly the "Big Cheese"!
- See the facility in the comfort of your motor coach with our step-aboard guide
- Savor an incredible meal....

Mouthwatering Famous Signature Dishes

Hilmar Cheese Company's Homemade Cheese Chowder

Robust chowder made with our Vintage Cheddar cheese, tender red potatoes, smoky bacon & aromatic vegetables

Cream Cheese Brownie

A rich, chewy, dark chocolate brownie with swirls of sweet cream cheese.

Hilmar Cheese Company's Cheese Pie

"Better than any cheesecake!"

A dense, creamy pie featuring our cream cheese with in a toasted almond crust.

Our menu features all-inclusive pricing.

Our staff is committed to providing exceptional customer service.

Experience the finest stop for your guests on the way to/from San Francisco & Yosemite and anytime you travel through California's great Central Valley.

Tour Group Menu

Morning Comfort Stop

Designed for groups of 25 or more.

Groups of 24 & fewer –\$3.00 per person surcharge with a \$50.00 minimum fee

Freshly squeezed citrus, fruit juices & low fat milk
Market display of fresh seasonal fruit
An assortment of country muffins & morning breads
Sweet butter & preserves
Freshly brewed Peet's coffees & fine teas
\$9 per person, inclusive

Farmhouse Breakfast Buffet

Designed for groups of 25 or more.

Groups of 24 & fewer –\$5.00 per person surcharge with a \$50.00 minimum fee

Freshly squeezed citrus, fruit juices & low fat milk
Market display of fresh seasonal fruit
Country fried potatoes
Thick-sliced Applewood smoked bacon
Country muffins & morning breads with butter & preserves
Peet's coffees & fine teas
\$12 per person, inclusive

Entrée Selections

Please choose one for the group

Fluffy Scrambled Eggs
Ranch fresh & velvety

Hilmar Special
Scrambled eggs with fresh spinach,
mushrooms, & country sausage

Artichoke Strata
Creamy strata of eggs, artichoke hearts,
mushrooms & gruyere cheese

Afternoon Comfort Stop

Country Dessert Sampler

Designed for groups of 25 or more.

Groups of 24 & fewer –\$3.00 per person surcharge with a \$50.00 minimum fee

Petite sizes of our famous delicious desserts with whipped cream.
Served with ice-cold milk, Peet's coffee and iced tea
\$8 per person, inclusive

Hilmar Cheese Company's Cheese Pie

"Better than any cheesecake!"

A dense, creamy pie featuring our cream cheese with in a toasted almond crust.
Presented with a variety of fruit sauces for your enjoyment

Our Famous Cream Cheese Brownie
A rich, chewy, dark chocolate brownie with swirls of sweet
cream cheese.

Fresh Fruit Almond Crisp
Apple-berry fruit baked under our oatmeal-almond
crisp topping.

Tour Group Menu

Tour Sandwich Buffet

Full buffets for groups of 25 or more guests.
Includes Peet's coffee & iced tea

Half size Subs \$12.00 per person, inclusive
Full size Subs \$13.00 per person, inclusive
*Groups of 24 & fewer –
\$5.00 per person surcharge with a \$50.00 minimum fee*

Hilmar Cheese Chowder

Hilmar Cheese Company's signature soup

Green Salad

An assortment of greens with roasted almonds,
tomatoes & Provencal vinaigrette and buttermilk ranch

Side Salad

Chef's Choice of Pasta or Potato Salad

Our Cream Cheese Brownie

Or Substitute Our Famous Cheese Pie

\$1.00 more per person

Sandwich Selections

Please choose three for the group

Honey Ham & Hilmar's Cheddar

Shaved honey ham stacked onto bakery
fresh bread with slices of our cheddar cheese,
lettuce, tomatoes & red onion

Roast Turkey & Hilmar's Monterey Jack

Thinly cut breast of turkey piled onto bakery
fresh bread with slices of our Monterey Jack
cheese with red onion, ripe tomatoes & lettuce

Roast Beef & Hilmar's Pepper Jack

Carved slices of slow roasted beef tucked into
bakery fresh bread with our tangy pepper jack,
slices of ripe tomatoes, lettuce & red onion

Veggie Delight with Hilmar's Cream Cheese

Bakery fresh wheat bread spread with our
cream cheese, cucumbers, sprouts,
avocado, tomato, lettuce & red onion

Soup and Salad Buffet

Full buffets for groups of 25 or more guests.
Includes Peet's coffee & iced tea

\$14.00 per person
*Groups of 24 & fewer –
\$5.00 per person surcharge with a \$50.00 minimum fee*

Soups

Hilmar Cheese Chowder

Hilmar Cheese Company's signature soup

Tomato Bisque

Rich tomato flavor filled with mild spices

Our Cream Cheese Brownie

Or Substitute Our Famous Cheese Pie

\$1.00 more per person

Fruit Salad

Cobb Salad

Hearts of Romaine

Fresh, crisp large leaves

Sliced Turkey and Ham

Sliced oven roasted turkey and honey ham

Bacon bits

Crispy, homemade crumbled bacon

Boiled Egg

Hard-boiled eggs

Blue Cheese Crumbles

Ranch and Italian Dressings

Croissants

Tour Group Menu

Hot Buffet or Served Jersey Coach

Full buffets for groups of 25 or more guests.
Includes Peet's coffee & iced tea

Buffet one entrée for the group \$20.00 per person
Buffet two entrées for the group \$23.00 per person
Served one entrée \$23.00

Groups of 24 & fewer – \$5.00 per person surcharge with a \$50.00 minimum fee

Green Salad

An assortment of greens with roasted almonds,
tomatoes with Provencal vinaigrette and buttermilk ranch

Hilmar Cheese Chowder

Hilmar Cheese Company's signature soup

Seasonal Vegetable & Roasted Potato Medley

Baskets of Fresh Baked Rolls with Butter

Hilmar's Famous Cheese Pie

Entrée Selections

Please choose one for the group

Citrus Glazed Chicken

Grilled breast of chicken
Citrus glazed chicken with our Slash and Burn BBQ glaze.

Breast of Chicken Dijon

Marinated in Dijon & butter & baked
in a panko-parmesan crust

Pepper Crusted Tri-tip

Green peppercorn demi-glace

Medallion of Salmon

Roasted medallion of Atlantic salmon
with lemon and caper butter sauce

Vegetarian Option upon Request

Wine Tasting

Guests will be present a sample of three wines.
\$10.00 per person.

Served Luncheon Entrées

Full buffets for groups of 25 or more guests.
Includes Peet's coffee & iced tea

\$20.00 per person served

*Groups of 24 & fewer –
\$5.00 per person surcharge with a \$50.00 minimum fee*

Starter Selections

Please choose one for the group

Caesar Salad

Hearts of Cos romaine & parmesan garlic croutons
tossed with our Caesar dressing

California Lettuce Salad

With fresh garden vegetables,
Tossed in a lemon vinaigrette

Hilmar Cheese Chowder

Robust chowder made with our vintage cheddar
cheese, tender red potatoes, smoky bacon
& aromatic vegetables

Entrée Selections

Please choose one for the group

Grilled Chicken Paillard

Pounded chicken cutlets, quickly flame grilled and
served with reduction of natural juices, lemon and
capers. Served with fresh seasonal vegetables and
lumpy redskin mashed potatoes

Pasta Papparadelle

Rustic, wide ribbons of pasta tossed in a light garlic
cream with slivers of smoked American ham, snap
peas and cave aged gruyère topped with an herb
salad with lemon and capers

A Menu Without Borders

This is just a sampling of the
extraordinary pleasures created by our
Culinary Team.

Let us know what your group desires
and we will deliver, beyond your
expectations!