

Hilmar Cheese Company
Catering

Dinner Menu

For pricing information email catering@hilmarcheese.com

Service charge, gratuity and tax not included in price. Menu prices are subject to change.
9001 North Lander Avenue Hilmar, California 95324 | 209.656.2268 | catering@hilmarcheese.com
Customized menus are available upon request.

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Catering

Facility Features

Venues

Banquet Room

Seats 200 guests for formal banquet
Accommodates 300 guests for social event
Earth tone accents, artistic décor, and recessed lighting
Hardwood floor available for dancing
Complete audio/visual system with screen and projector

Executive Boardroom

Seats 80 guests
Intimate space with rustic décor and recessed lighting
Complete audio/visual system with screen and projector
State of the art video conference capabilities

Solarium

Seats 40 guests
Intimate space with wood accents
Complete audio system and recessed lighting
Beautiful windows creating natural lighting

Dinner Packages Include

- ◆ China, silverware, stemware and optional 12 inch glass hurricanes for centerpieces
- ◆ 60" round tables with mahogany wooden chairs, white cotton table linens and napkins
- ◆ Floor manager, bartender, wait staff and cleanup for entire event
- ◆ Beautiful Park & Waterfall available for photos

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Included in your Menu Selection

Our Centerpiece Hors d'oeuvre display

A collection of Hilmar Cheese Company cubed cheeses, specialty marinated cheese, & our signature Gina Marie Cream Cheese platter with Apricot Red Pepper Jelly.

The display is finished with artisan crackers, seasonal fruits and vegetable crudités served with ranch dressing.

and also..

Peet's Gourmet Coffee Service and Peet's Iced Tea

Chilled Water

Fresh Rolls and Butter

Please select from

Heart of the Valley Buffet

Choice of one salad, one vegetable, one starch, one entrée and dessert

*Beef Tenderloin not available with the Heart of the Valley Menu

Or

All Seasons Buffet

Choice of two salads, one vegetable, one starch, two entrees and dessert

Available Add-Ons

Additional starch, vegetable or salad

Additional entrée

Ask about our served and plated meal options.

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Menu Selections

Salad Selections

Lemony Waldorf Salad

Mixture of apples, celery, dried cranberries and walnuts served atop frisée, romaine and radicchio lettuce, with a lemon-walnut vinaigrette

Chopped Salad

Crisp romaine, fennel, shredded carrots, cucumber, apple, avocado, fresh basil and candied walnuts, served with blue cheese dressing

Orzo Pasta Salad- *All-time favorite!*

Sun-dried tomatoes, sweet peppers, fresh basil, kalamata olives and feta

Baby Greens Salad

Seasonal mix of delicate lettuces topped with candied pecans, dried cranberries, and blue cheese, serve with a red balsamic vinaigrette

Garden Greens Salad

California mixed greens topped with crisp veggies served with Ranch and Italian dressing

Classic Caesar Salad

Chopped crisp romaine, imported parmesan, house made croutons served with Caesar dressing

Vegetable Selections

Roasted Green Beans

With caramelized onions and bacon

***New!* Oven Roasted Kale**

With garlic, chilies and bacon

***New!* Roasted Beet Salad**

With pistachios, and herb citrus dressing

***New!* Roasted Brussels Sprouts**

With capers, walnuts and anchovies

Oven Roasted Vegetable Medley

Seasonal selection of vegetables, roasted

Grilled Marinated Vegetable Platter

With eggplant, red and yellow bell peppers, asparagus, yellow squash, green zucchini and red onion, drizzled with imported balsamic glaze

Starch Selections

***New!* Fingerling Potatoes**

With crisp bits of pancetta, fresh rosemary and chives, tossed in brown butter dressing

***New!* Rice & Prosciutto**

With peas, fresh mozzarella, Parmesan, and prosciutto

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Roasted Herbed Potatoes

Petit red-skinned potatoes seasoned with rosemary, thyme and roasted garlic cloves

Basil Cream Pasta

Penne Pasta tossed with a basil cream sauce, sun-dried tomatoes garnished with parmesan and parsley

Mashed Potatoes

Choose your style

1. Mashed Russet potatoes with roasted garlic and cream cheese whipped to perfection
2. Smooth Sweet Potatoes creamed w/ brown sugar, bits of bacon and vanilla
3. Red Skinned mashed potatoes seasoned with herbs and butter

Entrée Selections

Chicken Marsala

Roasted with fresh herbs, garlic and butter and finished with Marsala wine

Golden Dijon chicken

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

Roasted Breast of Chicken

Choose your style

1. Garlic mushroom cream sauce
2. Imported Spanish Manchego cheese, cream sauce with a hint of cayenne, Spanish paprika and oregano
3. Lemon, chives, white wine sauce

Cedar-Planked Salmon

Lemon, Garlic and Dill

Lemon Pepper Tilapia

Lightly breaded and baked until golden

Marinated Tri-Tip of beef

Choose your style

1. Santa Maria style marinade, served with Pico de Gallo salsa
2. Mushroom demi glace
3. Roasted mushrooms and shallots, rosemary and red wine au jus

***Beef Tenderloin**

Served with mushroom demi glace

Dessert

Petit Cheese Pie

Famous petit cheese pie served with fruit sauce topping

Additional Dessert Selections

Cream Cheese Brownie Sundae

Chocolate cream cheese brownie sundae

Bundt Cake

Decadent chocolate bundt cake garnished with berries

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