



## Offsite Catering Menu

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](mailto:catering@hilmarcheese.com)  
Customized menus are available upon request.



## Included in your Menu Selection

Buffet and Hors D'oeuvre Display Tables and White Linens  
Buffet & Hors d'oeuvre display set-up  
Wait staff to bus hors d'oeuvre & dinner plates

## 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: \$3 per guest  
Additional entrée: \$6 per guest

Ask about our served and plated meal options.

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Hilmar Cheese Company  
*Catering*

# 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

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## ***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

### ***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 mushrooms 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 - Dijon honey dill glaze

### ***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 glaze
3. Roasted mushrooms and shallots, rosemary and red wine au jus

### ***\*Beef Tenderloin***

Served with mushroom demi glaze

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