



Hors D'oeuvres 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
Customized menus are available upon request.



Sensations on a Stick

Bacon on a stick- glazed with a hint of maple, brown sugar and chili powder

Thai Curry Chicken Sate

Tender chicken strips brushed with a tangy pineapple garlic teriyaki sauce garnished
With strips of bell peppers

Mozzarella Antipasto Skewers

Skewered Marinated mozzarella, sun dried tomato, artichoke hearts and kalamata olive

Scallops wrapped in bacon glazed in a sweet pepper sauce

Beef Teriyaki Brochette

Tender chunks of tenderloin skewered with fresh mushrooms and bell peppers covered
With teriyaki sauce

Lamb and olive skewer with a cumin, lemon, and honey marinade

Exquisite small bites

Spanikopita- phyllo cups filled with sautéed spinach and feta

Tea Sandwiches with your choice of tuna salad, Waldorf chicken salad, cream cheese with cucumber or salmon

Shrimp Crostini- with avocado cream and black bean puree

Prosciutto wrapped around fresh melon or fine imported cheese

Vegetarian specialties

Cube of watermelon drizzled an aged balsamic and sprinkled with sea salt

Artichoke Ceviche in Belgian Endive-

Crepe triangle with grilled eggplant with creamy goat cheese

Seasonal Grilled Vegetable skewers drizzled with balsamic glaze

Tropical fruit skewers served with a citrus glaze and topped in shaved coconut

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.

Hilmar Cheese Company



Warm Selection

Bacon Wrapped Figs seasoned with black pepper

Salmon en Croute

Pastry wrapped salmon filled with fresh mozzarella and basil, olive tapenade and tomato slices

Crostini with Point Reyes blue cheese, caramelized onion and crisp bacon

Dinner in a bite- petit potato filled with beef short ribs topped with gorgonzola

Porcini mushroom crusted filet mignon with grain mustard on onion flat bread

Grilled Dungeness Crab- served warm with lemon butter and Tabasco

Plattered Selection

Mediterranean Trio

Serves 15-20 people

Roasted garlic hummus spread, roasted tomato bruschetta and tzatziki with pita points

Brie en Croute

Pastry wrapped brie, spread with apricot preserves dried cranberries and slivered almonds served with La Panzanella crackers

Antipasta olives, artichokes, roasted red peppers, marinated tomatoes, prosciutto, salami, fresh mozzarella and imported Italian cheeses with balsamic vinegar and extra virgin olive oil, served with rustic bread

The Big Chill

Jumbo Prawns

Fresh Kumomoto Oysters on the Half-Shell

King Crab Leg- served with fresh wedges of lemon and cocktail sauce

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.

Hilmar Cheese Company

Catering

New! Artisan Flatbread platters

These pizzas are perfect for a relaxed setting, packed full of flavor!
Versatile as a passed hors d'oeuvre or great for a food station

Award Winning Recipe! Flatbread spread with fig jam, topped with Hilmar's Mozzarella, goat chevre, candied walnuts, and sautéed shallots finished off with a drizzle of balsamic glaze

Mediterranean flatbread served with tomato pesto, Hilmar's Mozzarella, Kalamata olives, sun-dried tomatoes, artichokes and feta.

Chicken Pesto Flatbread spread with fresh basil pesto roasted red bell peppers and Hilmar's Mozzarella

Hors d'oeuvres Displays

Centerpiece Hors d'oeuvres is a display of our Hilmar cheeses, specialty marinated cheese, our famous cream cheese and apricot red pepper jelly served with La Panzanella crackers, seasonal fruits & garden fresh vegetables served with dipping sauce

Artisan Market Display- includes the above centerpiece hors d'oeuvres with the addition of marinated olives, dried fruit and our gourmet wedges

Maître Fromager Display of Local and International Cheeses Displayed with Seasonal Fruits, Assorted Crackers, Crostini and Sliced Baguettes

Cascading Cheese & Fruit - Is a display of our Hilmar cheeses, our famous Cream cheese and apricot red pepper jelly served with la panzanella crackers, And cascading seasonal fruit

Centerpiece Crudités is an abundant display of fresh cut seasonal vegetables with a Ranch dipping sauce red pepper aioli

Chips & Salsa Bar with Red, Blue and Gold Corn Tortilla Chips displayed with Pico de gallo, medium salsa and guacamole

Reception Carving Stations

Serves Thirty Pepper Crusted New York Strip loin with a Roasted Shallot Demi Glace

Serves Thirty Slow Roasted Prime Rib of Beef Natural Jus and Horseradish Cream

Serves thirty Steamship Ham Roast with the unique "French" shank bone

Serves Twenty Seared Tenderloin of Beef Shiitake Mushroom - Cabernet Sauce
Chef attended, carved to order, accompanied with bakery fresh rolls with appropriate condiments

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.

Hilmar Cheese Company

