Included in Onsite Events

China, flatware, glassware, 60” round tables, padded chairs
Rolls with butter, Peet’s Gourmet Coffee, Iced Tea, and chilled water
Optional 12 inch glass hurricanes for centerpieces
Floor manager, wait staff and cleanup for event
White table linens and napkins

Facility Features

Venues

Jersey Room
Three Hundred Dollars per four hour window
Seats 200 guests for formal banquet.
Accommodates 300 for social event.
Earth tone accents, artistic décor, and recessed lighting

Solarium
Included when booking the banquet space
Versatile space
Wood floor area perfect for dancing
Beautiful area for buffets

Founders Room
Five Hundred Dollars per four hour window
Seats 80 guests
Intimate space with rustic décor and recessed lighting

50% off facility fee for a two hour window

Holiday Breakfast Promotion

Jersey Room or Founders Room
From November 1st—December 31st
Breakfast between 7-10am
Breakfast

Holiday Promotion
50% off facility fee for a two hour window between 7-10am
From November 1st—December 31st

Executive Continental
fifteen dollars per guest

- freshly brewed Peet's coffee
- chilled orange juice
- morning sweet breads
- toasted croissants
- fresh seasonal fruit
- bagels and cream cheese
- sweet butter and fruit preserves

+ two dollars for one of the below items
- freshly baked pastries
- mini quiche bites
- vanilla yogurt and granola

Classic Breakfast Buffet
eighteen dollars per guest

- freshly brewed Peet's coffee
- chilled orange juice
- morning sweet breads
- fresh seasonal fruit
- country fried potatoes
- thick-sliced Applewood smoked bacon

Classic Scramble
- fluffy scrambled eggs
- with Hilmar Cheese Company's Vintage Sharp Cheddar

Deluxe entrée options
+ five dollars for one of the below

- Hilmar's Quiche
eggs and cream swirled with your choice of roasted vegetables and/or breakfast meats, baked with cheese in a buttery pie crust

- Crème Brûlée French Toast
French bread with a creamy custard baked with caramelized sugar glaze

- Breakfast Scramble
scrambled eggs, with sausage, Applewood smoked bacon, mushrooms, salsa,

Optional Mimosas
+ fifty dollars per gallon
serves twenty-two guests

- Blood Orange
Champagne orange juice and blood orange syrup

- Classic
Champagne and orange juice

- Pomegranate
Champagne orange juice and pomegranate syrup

Customized menus and plating services are available upon request. Menu valid 11/1/18 Through 12/31/18
Additional 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
Hilmar Cheese Company Luncheon
twenty-two dollars per guest

Fresh Baked Rolls and Butter

House Green Salad
an assortment of greens with grape tomatoes, cucumbers and
Ranch and Italian dressings

Seasonal Fruit Salad

Seasonal Roasted Vegetable Medley

Select one entrée …

Pesto Penne
Sun-dried tomatoes, parmesan, parsley in a basil cream sauce

Golden Dijon Chicken
oven roasted chicken with a Dijon, panko, parmesan crust

Pepper Crusted Angus Beef Tri-Tip
served with green peppercorn demi-glace

Grilled Breast of Chicken
fresh papaya, preserved mango and lime

Soup and Salad Buffet
twenty-one dollars per guest

Fresh Baked Bread and Butter

Soup
Tomato Bisque or Cheese Chowder Soup

Salads
Fresh Broccoli Medley
House Greens

Salad toppings on the side:
Hilmar Cheese Company’s grated Vintage Sharp Cheddar,
Applewood smoked bacon,
grilled chicken breast,
roasted turkey,
smoked Ham,
garlic croutons,
avocado,
diced egg,
tomato

Dressings
Ranch and Italian

Hilmar Cheese Company’s House made Desserts
+ three dollars per guest for one of the below options

Petit Cheese Pie
famous petit cheese pie served with raspberry topping

Cream Cheese Brownie
decadent chocolate brownie marbled with cream cheese

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### Single Chicken Entrée
**Twenty-eight dollars for buffet**
choice of one salad, one vegetable, one side, and one chicken entrée

*Your choice of...*
- **Saffron Chicken**
caramelized leek, honey, lemon zest, in a saffron sherry cream sauce
- **Chicken Piccata**
white wine, caper, lemon chive sauce
- **Chicken Dijon**
parsley, panko, parmesan crust

### Two Entrées
**Thirty-eight dollars for buffet**
choice of one salad, one vegetable, one side, and any two entrées

### Single Beef Entrée
**Thirty-six dollars for buffet**
choice of one salad, one vegetable, one side and one beef entrée

*Your choice of...*
- **Beef Medallions Diane**
mushrooms, sherry, and shallot reduction
- **Espresso Crusted Petite Tender**
cinnamon and chocolate infused demi–glace

### Additional Entrée Options
- **+$15**
  - Cedar-Planked Salmon
  - served with a house made Caper aioli
- **+$12**
  - Porcini Mushroom Ravioli
  - stuffed with ricotta and white truffles
  - with heirloom tomato confit and parmesan cheese
- **+$6**
  - Roasted Pork Loin
  - fresh papaya, preserved mango and lime

### Salads
- **Baby Kale Trio**
baby kale, baby scarlet kale, wild arugula, crumbs of goat cheese, candied pecans and strawberries served with poppy seed dressing
- **Spinach Salad**
petit baby spinach, feta cheese, tart dried apricots, candied pecans.
served with our house made balsamic vinaigrette
- **Classic Caesar Salad**
chopped romaine, parmesan, and house-made croutons
served with Caesar dressing

### Vegetables
- **Vegetable Medley**
seasonal roasted vegetables
- **Roasted Green Beans**
with caramelized onions and bacon
- **Tri Colored Cauliflower**
roasted with herbs and butter
- **Roasted Broccolini**
herb roasted broccolini

### Sides
- **Roasted Potatoes**
*Your choice of...*
  - Fingerlings – brown butter, pancetta, rosemary, and chives
  - Petite red skin – rosemary, thyme, and roasted garlic
  - Mashed Potatoes
*Your choice of...*
  - Truffle potatoes – crème fraiche, butter, and truffle oil
  - Red skin potatoes – with herbs and butter

### Desserts
- **Petit Cheese Pie**
*+three dollars per guest*
our signature cheese pie in an individual size cookie crust served with raspberry topping
- **Cream Cheese Brownie Sundae**
*+five dollars per guest*
decadent chocolate brownie swirled with cream cheese, vanilla bean ice cream, caramel, and chocolate sauce
### Hors d’oeuvres

**Sensations on a Stick**
- Bacon on a Stick **forty-five dollars** maple, brown sugar and chili powder
- Thai Curry Chicken Sate **sixty-five dollars** with a tangy teriyaki sauce
- Bacon Wrapped Scallops **eighty-five dollars** in a sweet pepper sauce

**Artisan Flatbreads**
- Mediterranean **Bite-size fifty dollars**
  - tomato pesto, Hilmar’s mozzarella, Kalamata olives, sun-dried tomatoes, artichokes, and feta
- Balsamic Fig **Dinner Servings one hundred-fifty dollars**
  - award winning recipe! fig jam, Hilmar’s mozzarella, chevre, candied walnuts, sautéed shallots, and balsamic glaze
- Chicken Pesto **Bite-size fifty dollars**
  - basil pesto, Hilmar’s mozzarella, and roasted

**Warm Selections**
- Bacon Wrapped Figs **market price** seasoned with black pepper
- Crostini **forty-five Dollars** Point Reyes blue cheese, caramelized onion and bacon
- Dinner in a Bite **seventy-five Dollars** petit potato, beef short rib, and gorgonzola
- Brie en Croute **fifty-five Dollars**
  - pastry wrapped brie, apricot preserves, dried cranberries, and slivered almonds. Served with Crackers
- Grilled Eggplant Crepes **sixty Dollars**
  - crepe triangle, eggplant, and creamy goat cheese

**Exquisite Small Bites**
- **fifty dollars**
  - Spanakopita
  - phyllo cups filled with sautéed spinach and feta
- Tea Sandwiches **fifty dollars**
  - your choice of Waldorf chicken salad or cream cheese with cucumber

**Hors D’oeuvres Displays**
- **nine dollars per guest**
  - The Centerpiece
  - a variety of Hilmar Cheese Company cheeses, specially marinated cheese, signature Gina Marie cream cheese platter with apricot red pepper jelly, crackers, seasonal fruits, vegetable crudités, and ranch dressing.
- **seven dollars per guest**
  - Cascading Cheese & Fruit
  - a variety of Hilmar Cheese Company cheeses, our signature Gina Marie cream cheese platter with apricot red pepper jelly, crackers, and seasonal fruit
- **Additional Items**
  - marinated olives, dried fruit, Hilmar gourmet wedges

**Reception Carving Stations**
- **New York Strip Loin** **three hundred & seventy-five dollars serves thirty**
  - pepper crusted New York Strip Loin with a roasted shallot demi-glace
- **Roasted Prime Rib** **five hundred & forty-five dollars serves thirty**
  - slow roasted Prime Rib of beef with natural jus and horseradish cream
- **Seared Tenderloin** **three hundred & twenty-five dollars serves twenty**
  - seared Tenderloin of beef with shiitake mushroom and cabernet sauce

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Beverages

**House Wines**
Canyon Road

- **House Wines**
  - **Fourteen dollars per bottle**
  - **Five dollars per glass**

- Chardonnay
- Cabernet
- Merlot
- White Zinfandel

**Domestic Beer**

- **Budweiser**
- **Bud Light**
- **Coors**
- **Coors Light**

- Please ask for our current selections, most varieties available
- **Four dollars per bottle**

**Beer Kegs**

- Please ask for our current selection, most varieties available
- **Please ask for current prices**

- **1/4 Keg**
  - Serves 50-60 guests

- **1/2 Barrel Gallon**
  - Serves 150-160 guests

**Mimosas**

- **Fifty dollars per gallon**
  - Serves twenty-two guests

- **Blood Orange**
  - Champagne orange juice and blood orange syrup

- **Classic**
  - Champagne and orange juice

- **Pomegranate**
  - Champagne orange juice and pomegranate syrup

**Premium Beer**

- **Corona**
- **Blue Moon**
- **805**
- **Dust Bowl**

- **Five dollars per bottle**

**For All Ages**

- **Nine dollars per bottle**
- Sparkling Apple Cider

- **Eight dollars per gallon**
- Freshly Brewed Iced Tea
- Original Lemonade

**Dust Bowl Hops of Wrath IPA**

- **Eight dollars per gallon**
- Local California Milk

- **Ten dollars per gallon**
- Triple Berry Lemonade

- **We proudly serve**

  **Dust Bowl Hops of Wrath IPA**

  A moderately bitter Indian Pale Ale with plenty of malt backbone to balance out the hops. It is a fruity, citrus aroma with a hint of floral notes from the blend of American hops. 6.6% ABV

Additional wine, beer, and other beverage selections are also available for purchase in our Visitor Center and can be served at your event. Please call or stop in for our current selections and pricing.