Menu

Included in Onsite Events

- China, flatware, glassware, 60" round tables, padded chairs
- 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

- 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

- Seats 80 guests
- Intimate space
- Rustic décor and recessed lighting
Breakfast

Executive Continental

- 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

- freshly baked pastries
- mini quiche bites
- vanilla yogurt and granola

Classic Breakfast Buffet

- 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 entree options

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

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

Breakfast Scramble
scrambled eggs, with sausage, Applewood smoked bacon, mushrooms, salsa, and Hilmar’s grated Cheddar cheese.

Optional add on Mimosas!

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. Additional service charge, gratuity and tax not included in price. Menu prices are subject to change.

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Hilmar Cheese Company Luncheon

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

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

Petit Cheese Pie
famous petit cheese pie served with raspberry topping

Lavender Lemon Tartlets
garnished with lavender and lemon zest

Cream Cheese Brownie
decadent chocolate brownie marbled with cream cheese
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### Dinner

<table>
<thead>
<tr>
<th>Single Chicken Entrée</th>
<th>Two Entrées</th>
<th>Single Beef Entrée</th>
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</thead>
<tbody>
<tr>
<td>choice of one salad, one vegetable, one side, and one chicken entrée</td>
<td>choice of one salads, one vegetable, one side, and any two entrées</td>
<td>choice of one salad, one vegetable, one side, and one beef entrée</td>
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**Your choice of…**

- **Creamy Roasted Garlic Chicken**
  - cream, white wine, roasted garlic, wild mushrooms

- **Chicken Marsala**
  - Marsala wine, garlic, mushrooms, herbs

- **Chicken Piccata**
  - white wine, caper, lemon chive sauce

- **Chicken Dijon**
  - parsley, panko, parmesan crust

- **Cedar-Planked Salmon**
  - served with a house made Caper aioli

**Salads**

- **Baby Greens Salad**
  - baby greens, candied pecans, dried cranberries and blue cheese
  - served with a red balsamic vinaigrette

- **Garden Greens Salad**
  - California mixed greens, cucumbers and petite heirloom tomatoes
  - served with Ranch and Italian dressings

- **Classic Caesar Salad**
  - chopped romaine, parmesan, and house-made croutons
  - served with Caesar dressing

**Vegetable Medley**

seasonal roasted vegetables

**Roasted Green Beans**

with caramelized onions and bacon

**Additional Entrée Options**

- **Porcini Mushroom Ravioli**
  - stuffed with ricotta and white truffles.
  - with heirloom tomato confit and parmesan cheese

**Additional Entrée Options**

- **All Dinners Included**
  - Fresh Baked Rolls and Butter
  - Peet's Gourmet Coffee Service
  - Peet's Iced Tea
  - Chilled Water
  - Our Centerpiece Hors d’oeuvre Display
  - a variety of Hilmar Cheese Company cheeses, specialty marinated cheese, our signature Gina Marie Cream Cheese platter with Apricot Red Pepper Jelly, artisan crackers, seasonal fruits, vegetable crudités, and ranch dressing.

**Additional Entrée Options**

- **Roasted Tri Tip with Au Ju**
  - rosemary, mushroom, shallot, red wine

- **Santa Maria Style Tri-Tip**
  - topped with Pico de Gallo

- **Beef Tenderloin**
  - with mushroom demi-glace

- **Classic Tri-tip**
  - with mushroom demi-glace

- **Roasted Pork Loin**
  - fresh papaya, preserved mango and lime

**Vegetables**

- **Roasted Green Beans**
  - with caramelized onions and bacon

**Desserts**

- **Petit Cheese Pie**
  - served with raspberry topping

- **Lavender Lemon Tartlets**
  - garnished with lavender and lemon zest

- **Cream Cheese Brownie Sundae**
  - decadent chocolate brownie swirled with cream cheese

**Sides**

- **Pesto Penne**
  - basil, cream, Sun-dried tomatoes, parmesan, and parsley

- **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…**

    - Russet potatoes – with roasted garlic, and cream cheese

    - Red skin potatoes – with herbs and butter

- **Red skin potatoes**
  - with herbs and butter
Hors D’oeuvres

Gourmet Cheese Board
a variety of local and international cheese, seasonal fruit, assorted crackers, and sliced baguettes

Jumbo Prawns
chilled and served with cocktail sauce

Artisan Flatbreads

Bite-size

Dinner Servings

Mediterranean
tomato pesto, Hilmar’s mozzarella, Kalamata olives, sun-dried tomatoes, artichokes, and feta

Balsamic Fig
award winning recipe! fig jam, Hilmar’s mozzarella, chevre, candied walnuts, sautéed shallots, and balsamic glaze

Chicken Pesto
basil pesto, Hilmar’s mozzarella, and roasted red bell peppers

Warm Selections

Bacon Wrapped Figs
seasoned with black pepper

Crostini
Point Reyes blue cheese, caramelized onion and bacon

Dinner in a Bite
petit potato, beef short rib, and gorgonzola

Brie en Croute
pastry wrapped brie, apricot preserves, dried cranberries, and slivered almonds. Served with crackers

Grilled Eggplant Crepes
crep triangle, eggplant, and creamy goat cheese

Hors D’oeuvres Displays

The Centerpiece
a variety of Hilmar Cheese Company cheeses, specialty marinated cheese, signature Gina Marie cream cheese platter with apricot red pepper jelly, crackers, seasonal fruits, vegetable crudités, and ranch dressing.

Reception Carving Stations
Chef attended, carved to order, accompanied with fresh baked rolls

New York Strip Loin
pepper crusted New York Strip Loin with a roasted shallot demi-glace

Roasted Prime Rib
slow roasted Prime Rib of beef with natural jus and horseradish cream

Seared Tenderloin
seared Tenderloin of beef with shiitake mushroom and cabernet sauce

Sensations on a Stick

Bacon on a Stick
maple, brown sugar and chili powder

Thai Curry Chicken Saté
with a tangy teriyaki sauce

Bacon Wrapped Scallops
in a sweet pepper sauce

Beef Teriyaki Brochette
with teriyaki sauce

Grilled Vegetable Skewers
with balsamic glaze

Exquisite Small Bites

Spanakopita
phyllo cups filled with sautéed spinach and feta

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

Sensations on a Stick come in servings of 25 unless otherwise specified

Additional Items
marinated olives, dried fruit, Hilmar gourmet wedges
Beverages

**House Wines**
- Canyon Road

**Domestic Beer**
- Budweiser
- Bud Light
- Coors
- Coors Light

**Beer Kegs**
Please ask for our current selection, most varieties available
- 1/4 Keg
  - Serves 50-60 guests
- 1/2 Barrel Gallon
  - Serves 150-160 guests

**Mimosas**
- 2 gallon (serves 40-50 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

**For All Ages**
- Sparkling Apple Cider
- Freshly Brewed Iced Tea
- Original Lemonade
- Triple Berry Lemonade

**Premium Beer**
- Local California Milk

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.

Hilmar Cheese Company Catering is only authorized to serve wine and beer for onsite events. If bar services are needed for offsite events we are happy to help coordinate bar services through another vendor.

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