

Hilmar Cheese Company *Catering*

Menus

The Jersey Room

- Seats 200 guests for formal banquet
- Accommodates 300 for social event
- Earth tone accents
- Artistic décor
- Recessed lighting

Included in onsite events:

- Our China, flatware, and glassware
- 60" round tables, padded chairs
- All white table linens and napkins
- Floor manager and wait staff
- Set up and cleanup for event

Upgrade options:

- In house upgrades available for rent, inquire for more details and pricing
- Rental coordination available for items such as floor length or colored linens, china, glassware, and flatware
- Rental set up and tear down also available



CONTACT INFORMATION : 209-656-2268 | catering@hilmarcheese.com



Brunch Buffets

Breakfast

Peet's coffee
Orange juice

Sweet breads

Seasonal fruit

Country Potatoes

Bacon

Classic Scramble

eggs, Hilmar Cheese Company's
Vintage Sharp Cheddar

Deluxe entrée options

your choice of ...

Crème Brûlée French Toast

French bread, custard, caramelized sugar

Hilmar's Quiche

eggs, cream, vegetables, sausage, bacon,
Hilmar Cheese Company's Vintage Sharp
Cheddar, pie crust

Breakfast Scramble

eggs, sausage, bacon, mushrooms, salsa,
Hilmar's grated Cheddar cheese.

Luncheon

Peet's coffee
Peet's Iced Tea

Rolls and Butter

Seasonal Fruit Salad

Seasonal Vegetable Medley

House Green Salad

mixed greens, grape tomatoes, cucumbers,
Ranch and Italian dressings

Includes 1 entrée

your choice of...

Pesto Penne

tomatoes, parmesan, parsley, basil, cream

Golden Dijon Chicken

chicken, Dijon, panko, parmesan crust

Pepper Crusted Angus Beef Tri-Tip

served with green peppercorn demi-glace

Grilled Breast of Chicken

fresh papaya, preserved mango, lime

Mimosas

Serves 40-50 guests

Blood Orange

Classic


Pomegranate

Desserts

Petit Cheese Pie

Cream Cheese Brownie

Lavender Lemon Tartlet



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
Catering

Dinner Buffets



Single Chicken Entrée

choice of one salad, one vegetable, one side, and one chicken entrée

your choice of...

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

Chicken Marsala
wine, garlic, mushrooms, herbs

Chicken Piccata
white wine, caper, lemon, chive

Chicken Dijon
parsley, panko, parmesan crust

Salads

Baby Greens
baby greens, candied pecans, dried cranberries, blue cheese, red balsamic vinaigrette

Garden Greens
mixed greens, cucumbers, petite heirloom tomatoes, ranch and Italian dressings

Classic Caesar
chopped romaine, parmesan, house-made croutons, Caesar dressing

Two Entrées

choice of one salad, one vegetable, one side, and two entrées

All Dinners Include

Rolls and Butter
Pee't's Gourmet Coffee
Pee't's Iced Tea
Chilled Water

We Recommend Pairing our Dinners with...

Our Centerpiece
Hors d'oeuvre Display
a variety of our cheeses, specialty marinated cheese, apricot pepper cream cheese platter, crackers, seasonal fruits, vegetable crudités, ranch dressing.

Vegetables

Seasonal Medley
roasted vegetables, olive oil, salt, pepper
Roasted Green Beans
caramelized onions, bacon

Desserts

Petit Cheese Pie
served with raspberry topping

Lavender Lemon Tartlets
garnished with lavender, lemon zest

Cream Cheese Brownie Sundae
brownie topped with vanilla ice cream and chocolate sauce

Single Beef Entrée

choice of one salad, one vegetable, one side, and one beef entrée

your choice of...

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

Sides

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

Roasted Potatoes
your choice of...
fingerlings – brown butter, pancetta, rosemary, chives
red skin – rosemary, thyme, garlic

Mashed Potatoes
your choice of...
russet potatoes, roasted garlic, cream cheese
red skin potatoes, herbs, butter



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Hors d'oeuvres

hors d'oeuvres come in servings of 25 unless otherwise specified



Exquisite Small Bites

choose one ...

Cream Cheese & Pepper Delights

cream cheese, apricot pepper jelly, crackers

Artisan Flatbreads

Mediterranean, Chicken Pesto, or
Balsamic Fig & goat cheese

Spanakopita

phyllo cups, sautéed spinach, feta

Tea Sandwiches

Waldorf chicken salad or
cream cheese with cucumber

Hors D'oeuvres Displays

Gourmet Cheese Board

a variety of local and international cheese,
seasonal fruit, crackers, sliced baguettes

The Centerpiece

a variety of Hilmar Cheese Company cheeses,
specialty marinated cheese, signature cream
cheese platter with apricot pepper jelly, crackers,
seasonal fruits, vegetable crudités,
ranch dressing

Cascading Cheese & Fruit

a variety of Hilmar Cheese Company cheeses,
our signature Gina Marie cream cheese platter
with apricot red pepper jelly,
crackers, seasonal fruit

Additional Items

marinated olives, dried fruit,
Hilmar gourmet wedges

Sensations on a Stick

choose one ...

Bacon on a Stick

maple, brown sugar, chili

Thai Curry Chicken Sate

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

Warm Selections

choose one ...

Crostini

blue cheese, caramelized onion, bacon

Dinner in a Bite

petit potato, beef short rib, gorgonzola

Grilled Eggplant Crepes

crepe triangle, eggplant, creamy goat cheese

Carving stations - Market Price

choose one ...

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 au jus
and horseradish cream

Seared Tenderloin

seared Tenderloin of beef with shiitake
mushroom and cabernet sauce



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