

Menus

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

Banquet Space

Seats 200 guests for formal banquet.
Accommodates 300 for social event.
Earth tone accents, artistic décor, and recessed lighting
Complete audio/visual system with screen and projector

Solarium

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

Executive Boardroom

Seats 80 guests
Intimate space with rustic décor and recessed lighting
Complete audio/visual system
Including three screens and projectors
Versatile space, great for business meeting or formal event



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

additional options
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

Please choose one selection below

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 your choice of sausage, Applewood smoked bacon, mushrooms, salsa, or Hilmar's grated Cheddar cheese.

additional option
add avocado on the side

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.
9001 North Lander Avenue Hilmar, California 95324 | 209.656.2268 | catering@hilmarcheese.com



Luncheon

Hilmar Cheese Company Luncheon

Fresh Baked Rolls and Butter

Orzo Pasta Salad

sundried tomatoes, sweet bell peppers, Kalamata olives, feta, and a lemon basil vinaigrette

House Green Salad

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

Fresh Seasonal Fruit Salad

Seasonal Roasted Vegetable Medley

Select one entrée ...

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

Pesto Penne

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

Grilled Skirt Steak and Bruschetta Salad*

spinach, arugula, crumbled blue cheese, tomatoes, and sherry vinaigrette

* market price

Soup and Salad Buffet

Fresh Baked Bread and Butter

Soups

Tomato Bisque
Cheese Chowder Soup

Salads

Fresh Broccoli Medley
House Greens

Salad toppings on the side:

Hilmar Cheese Company's grated Vintage Sharp Cheddar, garlic croutons, avocado, diced egg and tomato

Your choice of three...

Applewood smoked bacon, grilled chicken breast, roasted turkey,

Hilmar Cheese Company's House made Desserts

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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Dinner

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
Marsala wine, garlic, mushrooms, herbs

Chicken Piccata
white wine, caper, lemon chive sauce

Chicken Dijon
parsley, panko, parmesan crust

Two Entrées

choice of two salads, one vegetable, one side, and any two entrées

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.

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

Additional Entrée Options

Cedar-Planked Salmon
served with a house made Caper aioli

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

Roasted Pork Loin
fresh papaya, preserved mango and lime

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

Vegetables

Seasonal Roasted Vegetable Medley
with balsamic vinaigrette, bacon, sautéed shallots, and roasted garlic

Roasted Green Beans
with caramelized onions and bacon

Desserts

Petit Cheese Pie
served with raspberry topping

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

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Hors D'oeuvres

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

Sensations on a Stick

Bacon on a Stick
maple, brown sugar and chili powder

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

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

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

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
crepe triangle, eggplant, and creamy goat cheese

Hors D'oeuvres Displays

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

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.

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

Chef attended, carved to order, accompanied with fresh baked rolls

New York Strip Loin
market price- serves thirty
pepper crusted New York Strip Loin with a roasted shallot demi-glaze

Roasted Prime Rib
market price- serves thirty
slow roasted Prime Rib of beef with natural jus and horse-radish cream

Seared Tenderloin
market price- serves twenty
seared Tenderloin of beef with shitake mushroom and cabernet sauce

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Beverages

House Wines Canyon Road

Chardonnay
Cabernet
Merlot
White Zinfandel

Domestic Beer

Please ask for our current selections, most varieties available

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

each 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

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

For All Ages

Sparkling Apple Cider

Freshly Brewed Iced Tea
Original Lemonade

Triple Berry Lemonade

Local California Milk

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.

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