

HILMAR CHEESE Co. *Catering*

Wedding Packages

The Mr. & Mrs. Buffet Package

\$32.00 per person

The Centerpiece Hors d'oeuvre display

A Collection of Hilmar Cheese Company cheeses, our gourmet Monterey Jacks and signature Gina Marie Cream Cheese with a Patterson Apricot and Red Pepper Jam. The display is finished with artisan crackers, seasonal fruits and vegetable crudité

Iced Tea or Lemonade and Peet's Coffee Service

Chef's Choice of Pasta, Rice or Potatoes
Fresh Seasonal Vegetables
Bakery Fresh Rolls and Butter

Select one for your guests

Baby Greens Salad

Central Valley grown Baby Greens & Lettuces with dried Cranberries, Peppered Walnuts and Blue Cheese. Served with Balsamic Vinaigrette.

Classic Caesar Salad

Hearts of Cos Romaine tossed in our tangy Caesar dressing with hand-cut garlic Croutons and shavings of Parmesan Cheese.

Garden Green Salad

An assortment of salad greens with sliced Cucumber, shaved Red Onions, grape Tomatoes, Croutons and guest's choice of dressings.

Select one Entrée for your guests

Marinated Tri-Tip of Beef

Santa Maria-style marinade, served with Pico de Gallo salsa.

Pan-Roasted Breast of Chicken

Garlic-Mushroom cream sauce or
Lemon, Chives and White Wine sauce.

Baked Rigatoni

Italian sausage, red peppers, tomatoes, parmesan and spinach.

Grilled Breast of Chicken

Citrus glazed Chicken with our Slash and Burn BBQ glaze.

Grilled Coulotte Steak

Seared Tomato, Mushroom and Grain Mustard jus.

Pacific Red Snapper

Ancho Chile-Lime cream sauce, Sweet Corn and roasted Peppers.

Eggplant Napoleon

Layered with grilled Vegetables and our Mozzarella. Served with Tomato Coulis.

Prices are exclusive of service charge and applicable sales tax.

9001 N. Lander Avenue, Hilmar, California 95324 dalves@hilmarcheese.com 209-656-2268

HILMAR CHEESE Co. *Catering*

Wedding Packages

The Mr. and Mrs. Package also includes

Tables for gifts, cake and guest book, with a white cotton linen

12-inch glass hurricanes for center of guest tables
(Candles must be provided by client)

Plated dinner service for the bride and groom and their wedding party

Champagne service poured table side for your guests to celebrate your bridal toast

Large elegant floral to be placed on your buffet and a matching smaller floral for the beverage area

Cutting, plating and service of your wedding cake to your guests

This wedding package includes water with lemon slices, freshly brewed iced tea and Peet's coffee service. The banquet room will include 60" round tables, mahogany wooden chairs, white cotton table linens and napkins, dinnerware, silverware and glassware. Also included is the set up, clean up and wait staff for the entire event, one bartender and a minimum of one floor manager.

Prices are exclusive of service charge and applicable sales tax.

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HILMAR CHEESE Co. *Catering*

Wedding Packages

The Forever & Ever Buffet Package

\$35.00 per person

The Centerpiece Hors d'oeuvre display

A Collection of Hilmar Cheese Company cheeses, our gourmet Monterey Jacks and signature Gina Marie Cream Cheese with a Patterson Apricot and Red Pepper Jam. The display is finished with artisan crackers, seasonal fruits and vegetable crudité

Iced Tea or Lemonade and Peet's Coffee Service

Chef's Choice of Pasta, Rice or Potatoes
Fresh Seasonal Vegetables
Bakery Fresh Rolls and Butter

Select one for your guests

Baby Greens Salad

Central Valley grown Baby Greens & Lettuces with dried Cranberries, Peppered Walnuts and Blue Cheese. Served with Balsamic Vinaigrette.

Classic Caesar Salad

Hearts of Cos Romaine tossed in our tangy Caesar dressing with hand-cut garlic Croutons and shavings of Parmesan Cheese.

Garden Green Salad

An assortment of salad greens with sliced Cucumber, shaved Red Onions, grape Tomatoes, Croutons and guest's choice of dressings.

Select one Entrée for your guests

Marinated Tri-Tip of Beef

Santa Maria-style marinade, served with Pico de Gallo salsa.

Pan-Roasted Breast of Chicken

Garlic-Mushroom cream sauce or
Lemon, Chives and White Wine sauce.

Baked Rigatoni

Italian sausage, red peppers, tomatoes, parmesan and spinach.

Grilled Breast of Chicken

Citrus glazed Chicken with our Slash and Burn BBQ glaze.

Grilled Coulotte Steak

Seared Tomato, Mushroom and Grain Mustard jus.

Pacific Red Snapper

Ancho Chile-Lime cream sauce, Sweet Corn and roasted Peppers.

Eggplant Napoleon

Layered with grilled Vegetables and our Mozzarella. Served with Tomato Coulis.

Prices are exclusive of service charge and applicable sales tax.

HILMAR CHEESE Co. *Catering*

Wedding Packages

The Forever and Ever Package also includes

The use of the outside waterfall park for your wedding ceremony, accompanied with white wooden chairs to accommodate your guests.

Tables for gifts, cake and guest book, with a white cotton linen

12-inch glass hurricanes for center of guest tables
(Candles must be provided by client)

Plated dinner service for the bride and groom and their wedding party

Champagne service poured table side for your guests to celebrate your bridal toast

Large elegant floral to be placed on your buffet and a matching smaller floral for the beverage area

Cutting, plating and service of your wedding cake to your guests

This wedding package includes water with lemon slices, freshly brewed iced tea and Peet's coffee service. The banquet room will include 60" round tables, mahogany wooden chairs, white cotton table linens and napkins, dinnerware, silverware and glassware. Also included is the set up, clean up and wait staff for the entire event, one bartender and a minimum of one floor manager.

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