

HILMAR CHEESE Co. *Catering*

Small Group Lunch Menu

Menus include Peet's Coffee and Iced Tea

American Grill

\$14.95 per person

Wood Roasted Pork Loin

Crushed Cherry Marinade with Shallot Mustard.

Grilled Scallions, Asparagus & Baby Red Potatoes

Tossed Green Salad

Tomatoes, Cucumbers and selection of dressings.

Fresh Fruit Salad

Baskets of Fresh Baked Rolls with Butter

Paris Bistro

\$12.95 per person

Quiche Lorraine

Caramelized Onions and Bacon in a Crepe Crust.

Salad Nicoise

Grilled Albacore Tuna, Green Beans, New Potatoes, Nicoise Olives, Capers, and Eggs with Dill Vinaigrette.

Local Baby Greens Salad

Tomatoes, Cucumbers and Assorted Dressings.

Baskets of Fresh Baked Baguettes with Butter

Santa Fe

\$16.95 per person

Grilled Salmon Tacos

Chimayo Chile Rub, Cotija, and Cucumber Salsa.

Black Bean, Roasted Corn and Tomatillo Salad

Avocado-Cilantro Vinaigrette.

Hearts of Romaine Salad

Maytag Blue, Chile Pecans and Sliced Apple.

Fresh Fruit Salad

Baskets of Fresh Baked Baguettes with Butter

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HILMAR CHEESE Co. *Catering*

Small Group Lunch Menu

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Portuguese

\$13.95 per person

Frango Piri-Piri (Spicy Grilled Chicken)

Redolent of Lemon, Chiles and Garlic. Served with Grilled Sweet Peppers and Olives.

Dave's Portuguese Beans

Salada De Alface, Tomate, E Cebola

A traditional Salad from Guia.

Fresh Fruit Salad

Baskets of Fresh Portuguese Bread

Texas Barbecue

\$17.95 per person

Smoked Beef Brisket

Mesquite Smoked for hours with our Signature Five-Chile Rub and Burnt Onion Barbeque Sauce.

Grilled Sweet Corn on the Cob and Baby Red Potatoes

With Cascabel Chile Butter.

Tossed Green Salad

Tomatoes, Cucumbers and Assorted Dressings.

Fresh Fruit Salad

Baskets of Fresh Baked Cornbread with Butter

Pacific Rim

\$19.95 per person

Thai Red Curry Swordfish

Red Curry-Coconut Vinaigrette, served on a bed of Lemongrass scented Sticky Rice.

Cucumber, Sweet Peppers and Almond Salad

Shredded Nappa Cabbage, with Sweet Lime Dressing.

Chef's Selection of Greens, Condiments and Dressings

Fresh Fruit Salad

Baskets of Fresh Baked Rolls with Butter

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

HILMAR CHEESE Co. *Catering*

Luncheon Buffets

Buffets include Peet's Coffee and Iced Tea

Hilmar Cheese Company Luncheon Buffet

\$19.95 per person

Orzo Salad

Roasted Tomatoes, Sweet Peppers, Fresh Basil, Calamata Olives & Feta Cheese.

House Green Salad

An assortment of Greens with Roasted Almonds, Cucumbers, and Provencal Vinaigrette.

Chef's Choice of Pasta, Rice or Potatoes

Seasonal Fresh Fruit Display

Seasonal Vegetable Medley

Baskets of Fresh Baked Rolls with Butter

Select one for your guests

Breast of Chicken Dijon

Marinated in Dijon and Butter and baked in a Panko-Parmesan Crust.

Hawaiian Kal-Bi Beef and Chicken Skewers

Sweet Sesame-Ginger-Soy Marinade.

Slow Roasted Herb Breast of Turkey

Apples, Cabbage and Pancetta.

Grilled Flank Steak Stroganoff

Mushrooms and buttered Fettuccini Pasta.

Miso Glazed Breast of Chicken

Shiitake Mushrooms.

Cedar Planked Salmon

Honey-Dijon Glaze.

Sesame Noodles with Asian Vegetables

Ginger-Tahini Sauce.

Pepper Crusted Tri-Tip

Green Peppercorn Demi-glace.

Roasted Filet of Pacific Rockfish

Tomato-Ginger Chutney.

Jumbo Twice Baked Potatoes

Our Vintage Cheddar, Scallions and Sour Cream.

Maple Glazed Pork Loin

Rosemary Jus.

Grilled Breast of Chicken

Fresh Papaya, Preserved Mango and Lime.

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HILMAR CHEESE Co. *Catering*

Luncheon Buffets

Buffets include Peet's Coffee and Iced Tea

Hilmar Cheese Company Soup and Salad Buffet

\$15.95 per person

Today's Soup

Hilmar's Cheese Chowder

Fusilli and Artichoke Salad

Tabouli Salad

Cucumber, Cherry Tomatoes, Mint, Parsley and Lemon.

Seasonal Fresh Fruit Display

Pinwheel Sandwiches

Your choice of grilled Portobello Mushrooms or
Roast Beef and Cream Cheese.

Baskets of Fresh Baked Rolls with Butter

Select one for your group

Caesar Salad

Hearts of Cos Romaine with hand-cut Garlic Croutons with Caesar Dressing
and Grilled Breast of Chicken or Portobello Mushrooms.

Grilled Skirt Steak and Bruschetta Salad

Crumbled Bleu Cheese over Spinach and Arugula with sweet Tomatoes,
and an Aged Sherry Vinaigrette.

Classic Cobb

Romaine lettuce, Grilled Breast of Turkey, Avocado, Bacon, Bleu Cheese,
Tomato and Egg.

Broccolini and Asparagus Salad

Artichoke Hearts, Roasted Peppers and Almonds, Zucchini Ribbons,
and Sherry-Black Olive Vinaigrette.

Oaxan Market Salad

Grilled Jumbo Shrimp on a bed of Chile-Lime dressed Jicama and Mango with
Peppery Greens and Cilantro.

Pistachio Chicken Salad

Frisee, Endive and Sweet Red Peppers with Grilled Chicken and Pistachio-Miso Dressing.

Green Lentil Salad

Grilled Apples and Red Onions, Mustard Greens and Forest Herb Vinaigrette.

Smoke Roasted Salmon Salad Nicoise

Romaine Lettuce, Green Beans, New Potatoes, Nicoise Olives, Capers and Eggs with Herb Aioli.
Add \$3.95 per person

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HILMAR CHEESE Co. *Catering*

Theme Luncheon Buffets

Buffets include Peet's Coffee and Iced Tea

California Dairyman's Lunch

\$19.50 per person

Selection of Local Artisan and Hilmar Cheeses

Cheese from Fiscalini, Oakdale and Others.

Grilled Artisan Sausages from Wolfson's

Welch Rarebit

Legendary open sandwich of melted Aged Cheddar on crunchy Country Bread with English Mustard.

Tossed Green Salad

Tomatoes, Cucumbers and Assorted Dressings.

California Olives and Roasted Almonds

Traditional Condiments and Pickles

Crusty Breads and Rolls with Butter

Merced River

\$23.95 per person

Roasted Cider Glazed Rainbow Trout

Apples, Mint and Smoked Bacon.

Wild Rice and Scallion Cakes

Steamed Seasonal Vegetables

Tossed Green Salad

Tomatoes, Cucumbers and Assorted Dressings.

Crusty Breads and Rolls with Butter

Knights Ferry

\$21.50 per person

Wood Roasted USDA Choice Tri Tip

South American Chimichurri Baste.

Slash and Burn Chicken Breast

Citrus-Chile Marinade with Sweet Orange Barbecue Glaze.

Grilled Sweet Corn on the Cob

American Potato Salad

Sweet Pickles, Scallion and Eggs.

Tossed Green Salad

Tomatoes, Cucumbers and Assorted Dressings

Crusty Breads and Rolls with Butter

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HILMAR CHEESE Co. *Catering*

Themed Luncheon Buffets

Buffets include Peet's Coffee and Iced Tea

Durango

\$25.95 per person

Grilled Breast of Chicken with Almond Mole

One of the seven classic Oaxacan Moles, a sublime blend of Chilies, Spices and Almonds.

Huachinago Veracruzana

Grilled Filets of Snapper finished with a chunky warm Relish of Tomatoes, Capers, Olives, Parsley and Cilantro.

Frijoles Borrachos

Arroz a la Mexicana

Jicama, Mango and Watercress Salad

Lime Vinaigrette with Red Peppers and Coriander.

Cucumber and Red Onion Ceviche

Finely cut Romaine Lettuce, Tomatoes, Crisp Tortilla Strips, Cilantro and Orange.

Flour and Corn Tortillas

Tour de Deli

\$18.95 per person

Pasta Salad of the Day

Fresh Potato Chips

Every Condiment we could think of

Muffuletta

Paper-thin slices of Wine Salami and Provolone Cheese piled on Focaccia with our Olive Relish.

Nicoise

Grilled Marinated Zucchini, Eggplant, and Sweet Peppers with Arugula and Tapenade Aioli.

Smoked Chicken and Vintage Cheddar

Finely Diced Smoked Chicken and Vintage Cheddar Salad with Candied Almonds on Silver Dollar Rolls.

Roast Breast of Turkey

Hand-carved slices of Turkey stacked on Potato Bread with crisp Lettuce, juicy Tomatoes, and our Mayonnaise.

Honey Ham and Gouda

Shaved Sweet Honey Ham and Nutty Gouda is grilled on Dark Rye Bread with a Tomato-Ginger Chutney.

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HILMAR CHEESE Co. *Catering*

Soups, Salads and Starters for Plated Luncheons

Plated Luncheons include Peet's Coffee Service and Iced Tea

Lunch Soups and Starters

Hilmar's Cheese Chowder

Hilmar Cheese Company Signature Soup.
\$3.95 per person

Mushroom and Tarragon Soup

Roasted Mushrooms with Tarragon and Cream.
\$3.95 per person

Chilled Tomato Gazpacho

Lump Crabmeat and Parsley Oil.
\$4.50 per person

New England Clam Chowder

Smoky Paprika Butter and Chives.
\$4.50 per person

Tomato Bisque

Goat Cheese Crostini and Basil Oil.
\$4.50 person

Chicken Pastina

Parmigiano Reggiano and Crisp Sage Leaves.
\$3.95 per person

Pan Seared Diver Scallops

Barley Risotto, Applewood Bacon and Celery-Black Truffle Salad.
\$7.95 per person

Frico Basket with Baby Vegetables

Delicate Baskets of Asiago filled with gently sautéed baby Vegetables with Herb Salad.
\$5.95 per person

Smoked Salmon and Two Potato Napoleon

Layers of crisp Potato, Chive Potato Puree, Crème Fraiche, and Smoked Salmon.
Finished with a dot of Caviar.
\$7.95 per person

Tomato and Mozzarella de Capra Tian

Tian of Heirloom Tomatoes and Goat's Milk Mozzarella with Corn Broth.
Roasted Pepper and Basil Purees.
\$6.95 per person

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HILMAR CHEESE Co. *Catering*

Soups, Salads and Starters for Plated Luncheons

Plated Luncheons include Peet's Coffee Service and Iced Tea

Entrée Salad Lunches

Please select one for your guests

Oriental Chicken Salad

Tahini Noodles, Marinated Matchstick Carrots, Snow Peas and a Light Soy-Ginger Dressing.
\$11.95 per person

Caesar Salad

California Coast Romaine, hand-cut Garlic Croutons with Parmigiano Reggiano. Tossed with a Classic Dressing and served with your choice of Grilled Chicken or Portobello Mushrooms.
\$12.95 per person

Bay Shrimp Louie Salad

Sweet Bay Shrimp star in this classic San Francisco salad. Crunchy Iceberg Lettuce wedges is accompanied with ripe Tomato, Olives, Celery, Egg and Bell Peppers. Served with Louie's dressing.
\$16.95 per person

Grilled Marinated Tri Tip Salad

Herb and Garlic marinated Tri Tip is sliced and served in a salad of Iceberg Lettuce, Radishes, Red Onion, Roasted Corn, Cilantro and vine-ripe Tomatoes with a Poblano-Buttermilk Ranch dressing and Tortilla Chips.
\$14.95 per person

Grilled Lobster and Heirloom Tomato Salad

Spiced Main Lobster Tail is grilled and served on a mound of Sweet Corn and Carpaccio of Heirloom Tomatoes and Basil Oil.
Market Price

Citrus Ahi Salad

Honey, Citrus and fresh Basil flavor the marinade for this rare grilled Tuna. Presented on a bed of Organic Baby Greens with Citrus Vinaigrette, fresh Asparagus, Orange slices, and Oil cured Olives.
\$18.95 per person

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HILMAR CHEESE Co. *Catering*

Plated Luncheon Entrées

Plated Luncheons include Peet's Coffee Service and Iced Tea

Salad Selections

Please select one for your guests

California Lettuce Salad

With fresh garden vegetables, tossed in a Meyer Lemon Vinaigrette.

Spinach Salad

With Almonds, Grapefruit Filets, Tarragon-Grapefruit Vinaigrette.

Caesar Salad

Hearts of Cos Romaine and Garlic Croutons with our Caesar dressing.

Entrée Selections

Please select one for your guests

Pepper Bacon Wrapped Chicken

Breast of Chicken is wrapped in Pepper Bacon and Sage Leaves, Sun-Dried Tomato infused natural juices, soft Polenta with Aged Monterey Jack Cheese, Baby Arugula and Spinach.

\$22.95 per person

Grilled Chicken Paillard

Pounded Chicken cutlets, quickly grilled over a high flame. Asian Plum Jam, Scallion slivers and crushed roasted Almonds, Lemongrass sticky Rice Cake and Snow Pea Melange.

\$21.50 per person

Pasta Papparadelle

Rustic, wide ribbons of pasta tossed in a light Garlic Cream with slivers of Smoked American Ham, Snap Peas and cave aged Gruyere topped with an Herb Salad with Lemon and Capers.

\$19.95 per person

Dungeness Crab and Salmon Cake

Sweet Dungeness Crab and smoke-roasted Salmon combine in this flavorful pan-fired cake. Cherry Tomato Salsa and Avocado-Cumin Mayonnaise, warm sweet Corn, Red Peppers and Summer Squash Ribbon Salad.

\$24.95 per person

Strip Steak Sandwich

Juicy slices of grilled, aged USDA Choice New York Strip, Chicago Steakhouse Rub, Caramelized Onion and Mushroom Jus with Grain Mustard an Madiera. Grilled Ciabatta Bread with Olive Oil and Herbs. Warm Hearty Potato and Red Chard salad.

\$24.95 per person

Roasted Mahi Mahi with Moroccan Barbecue Sauce

Filet of Sweet Mahi Mahi is flash roasted with an exotic variation of a familiar sauce – Tomato and Honey infusion , full of Cumin, Lemon, Ginger, Coriander and Cardamom Israeli Couscous and sautéed Savoy Cabbage.

\$25.95 per person

Cuban Spiced Pork Loin

Slow roasted Pork Tenderloin – suckling pig-style with Citrus, Bay and Spices, Mango, Mint and Lime Glaze. Sofrito Rice with Shallots and Aromatic Vegetables with Black Beans and Spinach Callaloo.

\$24.95 per person

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