

*Lila and Sage Cake & Catering Co.*



2017 Wedding Menu

*Lila & Sage Cake & Catering Co.*

Murphys, Ca

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.....APPETIZERS.....

PASSED APPETIZERS- choose minimum of 2

Pizzas: We can customize anything...Please pick two choices

Caramelized Onions, Pears, Goat Cheese, Arugula  
Lemon, Garlic, Rosemary, with Parmesan Reggiano, Buffalo Mozzarella, Prosciutto,  
and Arugula

Four Cheese, Sausage and Pepperoni  
Margherita- Garden Tomatoes, Basil, and Buffalo Mozzarella

Canadian Bacon & Pineapple  
Caramelized Onion, Bacon, Provolone, Red Chile Flake and Green Apple

Bourbon Glazed Candied Bacon  
Pecan and Cranberry Skewered Bleu Cheese Bites  
Red Grape and Sugared Walnut Skewered Cheese Bites  
Assorted Herbed Skewered Cheese Bites with Accompanying Charcuterie  
Roasted Sweet Potato Rounds with chevre, fresh pomegranate, candied pecans, fresh  
basil and balsamic reduction  
Artichoke Parmesan Dip Tartlets

Prosciutto Wrapped Pears with Pt. Reyes Bleu  
Kalamata and Green Olive Cheese Bread Bites  
Firecracker Chicken Meatballs  
Prosciutto Wrapped Asparagus  
Bacon Stuffed Fingerling Potatoes with garlic oil, fresh sage, lemon zest and sea salt  
Manchego, Coppa and Quince Crostini  
Jalapeno "Poppers" with roasted poblano sauce  
Buffalo Chicken Croquettes with sharp cheddar, bleu cheese and scallions  
Acapulco Shrimp Cups with grilled shrimp, poblano sauce, pickled red onion and  
queso fresco in a tortilla cup  
Roasted Red Grape Crostini with thyme, chevre, and walnuts on a cracked wheat toast  
Wedge Salad Skewer with green goddess dressing, bleu cheese, tomato and bacon  
Roasted Balsamic Cranberry and Brie Crostini  
Pear and Brie Crostini with caramelized onion, fresh thyme and rosemary  
Spanish Chorizo, Guindilla Pepper and Feta Skewers with balsamic reduction  
Mini Grilled Cheese with Roasted Tomato Soup  
Lockeford Sausage "Corndog" Bites  
Mini Mac and Cheese Bites  
Boursin Prosciutto Cups with Black Pepper Apricot Preserves and micro greens  
Greek Cucumbers, with Feta, Olives & Tomato  
Butternut Squash Raviolis with Brown Butter and Sage  
Prosciutto Melon Spears drizzled with local honey and sprinkled with cayenne  
Risotto Cakes with Wild Mushrooms, Roasted Fennel & Asiago  
Fresh Tomato, Sundried Tomato, and Basil Bruschetta with Parmesan Reggiano on a  
garlic toast  
Grilled Lockeford Sausages Skewers with peppers  
Seared Ahi Cracked Pepper Microgreens with a Sweet Sesame Glaze  
Ensalada Caprese Skewers  
Bacon wrapped dates stuffed with Pt. Reyes blue, and drizzled with local honey  
Shrimp cocktail with classic cocktail sauce  
Crostini topped with lemon Chevre, roasted tomatoes, roasted shallots and arugula  
Coconut prawns with sriracha marmalade  
Lime cilantro marinated shrimp skewers  
Farmhouse deviled eggs topped with bacon and chives  
Crostini topped with smoky blue cheese, tomatoes, and pea shoots  
Beef wellington bites with creamy horseradish  
Ahi tuna poke in wonton cups  
Shrimp spring rolls with Thai chili sauce and Thai peanut sauce  
Thai chicken skewers with cilantro peanut sauce  
Grilled Tri tip, onion jam, and horseradish cream on crostini  
Olive tapenade on crostini  
Smoked salmon with shaved cucumber, micro greens, and a dill caper aioli, on top  
pumpernickel toast

Spanakopita triangles  
Caramelized onion and goat cheese tarts topped with horseradish, in a puff pastry  
Teriyaki beef skewers with peanut sauce  
Braised Top Sirloin Mini Tacos with chimichurri  
Shrimp Ceviche Cups with red onion, tomato, fresh pineapple, jalapeno and avocado  
with citrus marinated shrimp in a tortilla cup

#### STATIONED APPETIZERS

Farm House Crudité Fresh Vegetables with Creamy Basil Dip, and Artichoke  
Tapenade & Crostini  
Four Artisan Cheeses, Fresh Summer Fruit, dried fruit, nuts, crostini, & Bakery  
Breads  
Antipasto, Salami, prosciutto, Provolone, Mozzarella, Artichoke hearts, olives, Green  
Beans & Peppers  
Mediterranean Appetizer, homemade hummus, olive tapenade, feta cheese, fire-roasted  
peppers, Pita Chips

.....DINNER.....

#### SALADS Choose One (Other options Available)

Mixed Greens Spiced Pecans, Blackberries, Apples & Blue Cheese w/Balsamic  
Vinaigrette  
Mixed Field Greens with fresh Raspberries, Chevre, Toasted Almonds, Apples,  
Strawberries, in a Champagne Vinaigrette  
Classic Caesar with homemade croutons and parmesan Reggiano  
Heirloom Tomato Salad with basil and buffalo mozzarella - seasonal  
Watermelon, Mint, Arugula, and feta salad with vinaigrette drizzle - seasonal  
Iceberg wedge, topped with homemade blue cheese dressing, cherry tomatoes,  
scallions, and bacon  
Baby Spinach Salad with egg, Stockton red onions, bacon, blue cheese, with either a  
vinaigrette or warm bacon dressing  
Italian Chopped Salad- Romaine, Radicchio, Iceberg, Red onions, Garbanzo beans,  
mozzarella, Salami, with a red wine vinaigrette  
Ranch Salad- Romaine, Iceberg, Red onions, Shaved Carrots, roasted sunflower seeds,  
homemade croutons, in buttermilk ranch  
Murphys salad, Hearts of Romaine, Hearts of palm, Pt. Reyes blue, Niman Ranch  
Bacon, Scallions, tossed with a lemon olive oil vinaigrette  
Arugula Salad with red grapes, walnuts, red onion, gorgonzola and apple cider  
vinaigrette  
Citrus Salad with oranges, red onion, fresh corn, cilantro leaves, cherry tomatoes and  
cilantro citrus vinaigrette

Pear and Gorgonzola Salad with fresh pear, red onion, gorgonzola, bacon and fresh corn with maple balsamic vinaigrette  
Quinoa tabbouleh with feta

ENTREES: Select 2 -Optional Preparations Available  
Based on 4 oz portions

Hand Carved Prime Rib with horseradish cream  
Filet mignon with mushroom Cognac reduction  
New York Strip Loin with horseradish cream and au jus  
Grilled Flat Iron w/ Roasted Cremini mushrooms, served with a chimichurri sauce  
Peppercorn Zinfandel Marinated tri tip with fresh herbs and rich au jus  
Garlic and Rosemary Marinated Steak  
Bloody Mary Marinated Tri Tip  
Cilantro Citrus Marinated Grilled Chicken  
Miso and Peanut Sauce Grilled Chicken with fresh mint, cilantro, basil and scallion  
Tuscan Grilled Chicken w/lemon, Sage butter & fresh herbs  
Good ol' Buttermilk fried chicken  
Marinated and Grilled Chicken in an asiago, white wine cream sauce  
Chicken Breast a lemon, with Beurre blanc sauce and capers  
Chicken Marbella, with capers and Spanish olives, in a white wine sauce  
Tuscan Chicken with sage, oregano and charred lemon salsa verde  
Assorted Grilled Lockeford Sausages  
Roasted Pork Loin, w/Cherry Zinfandel Reduction  
Porchetta- Bbq Bacon wrapped pork tenderloin with sage, white wine, garlic, and fresh herbs  
Baby Back Ribs in Lila's tangy barbeque sauce  
Sweet Chile and Hoisin Baby Back Ribs with Scallion and Sesame Seed  
Grilled Lamb Chops, w/ rosemary & fresh garlic rub  
Salmon, w/ white wine, butter & fresh garden herbs & gremolata  
Grilled Salmon with a strawberry glace' balsamic  
Sweet Chile Glazed Salmon with scallions and sesame seed  
Grilled Salmon with a hoisin barbeque sauce  
Roasted Vegetarian Lasagna with four cheeses  
Stuffed Portobello mushroom with sundried tomato and kalamata olives topped with melted cheese  
Stuffed Portobello mushroom with quinoa and ratatouille  
Quinoa Black Bean Stuffed Peppers

SIDES: Choose Two (Other Options are available)

Fire Roasted Beets with Creamy Horseradish, Chives and Sea Salt  
Roasted Brussel Sprouts with Bacon, Maple and Cayenne

Farmer's Market Seasonal Grilled & Roasted Vegetables  
Quinoa, Carrot, charred Kale, green onions, & Pine Nuts  
Fresh Basil Pesto Orzo w/ Ripe Sun Gold & Red Cherry Tomatoes & Parmesan  
Creamy Basil, Spinach & Three Cheese Tortellini w/Fresh Parmesan  
Three Cheese Ravioli with a roasted garlic sage Cream sauce  
Ratatouille  
Green & White Bean w/Roasted Garlic, Pancetta & Olive Oil  
Homemade Brown Sugar Bacon Baked Beans  
Creamy Polenta w/parmesan and asiago & Fresh Corn  
Roasted Rosemary, Chive & garlic Red Potatoes  
Potatoes Gratin  
Smashed Potatoes topped with chives Parmesan, and crème fraiche  
Four cheese macaroni and Cheese topped with bacon and bread crumbs  
Mushroom Pasta with Wilted Spinach and Goat Cheese  
Bow tie pasta salad with lemon zest, fresh lemon, basil and salt and pepper  
Parmesan white wine risotto  
Zucchini Gratin  
Roasted cauliflower with whipped feta and goat cheese baked with herbs  
Herb and garlic Yukon gold mashed potatoes  
Wild Rice Pilaf with Fresh Herbs  
Roasted Root Vegetable Medley  
Bacon Cheddar Mashed Potatoes or Garlic Mashed Potatoes  
Grilled Asparagus with lemon aioli- seasonal  
Grilled asparagus bundles wrapped with prosciutto  
French Green Beans with shallots, bread crumbs, and pine nuts

All Entrees served with choice of:

Fresh Artisan Breads and European Butter  
Homemade honey butter cornbread  
Jalapeño Cheddar Cornbread

.....DESSERT.....

Mini cupcakes and Bride and Groom Cake  
Custom Wedding Cakes  
Dessert Bars

We also offer candy bars, ice cream sundae bars, and anything sweet you desire  
\*gluten free and vegan options available\*

We have a variety of unique flavors and can customize your dessert with one of our  
award winning flavors

.....LATE NITE SNACKS.....

Cheeseburger sliders  
Philly cheesesteak sandwiches  
Mini Corndogs with mustard and ketchup  
Sea salted french fries  
Fried Zucchini with buttermilk Ranch  
Pizzas

#### ADDITIONAL MENU SELECTIONS

*\*Available at the Current Market Price\**

Coffee cured duck breast with cranberry orange sauce  
Grilled sea bass with grilled peach compote  
Seared Alaskan halibut  
Lobster tails with clarified butter

Children age 12 and under

Same menu as guests or custom menu of chicken tenders, mac n cheese, and pizza.

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We can help you create and accommodate your culinary desires, just ask and we will do our best. We also offer vegan, gluten free, and vegetarian options.