



2020 Reception Menu

Our focus at Lila and Sage is providing excellence in all that we do and ensuring that your event is beautiful, your day is stress free, the service is superb and your menu is delicious and creative. We provide full service event production for large and small events and from food, drink, rental services, event coordination and aesthetics, we strive to ensure that your event is special and unique. Our goal is to bring your vision to life and to anticipate all of your needs.

We are more than happy to help create a menu suited to your culinary desires and to accommodate your dietary needs, just ask and we will do our best!

We also offer vegan, gluten free, and vegetarian options.

We use the freshest local ingredients and very high quality meats to feed you the best meal on your big day!

We look forward to working with you to create and execute all aspects of your vision and to turn them into a breathtaking event.

# Passed Appetizers

*all items priced per person*

## Pizza

*(Choose Two)*

Truffle mushroom, arugula, chevre, and crispy and Caramelized Onion

Lemon, Garlic, Rosemary, with Parmesan Reggiano,

Buffalo Mozzarella, Prosciutto & Arugula

Margherita- Garden Tomatoes, Basil & Buffalo Mozzarella

Caramelized Onion, Bacon, chevre, apple  
And fig jam

CUSTOM Pizzas Available

Bourbon Glazed Candied Bacon

Red Grape & Sugared Walnut  
Cheese Bites

Artichoke Parmesan Dip Tartlets

Bacon Stuffed Fingerling Potatoes  
*with garlic oil, fresh sage, lemon zest  
and sea salt*

Jalapeno "Poppers"  
*Wrapped in bacon with roasted poblano sauce*

Buffalo Chicken Croquettes  
*with sharp cheddar, bleu cheese & scallions*

Acapulco Shrimp Cups  
*with grilled shrimp, poblano sauce, pickled  
red onion & queso fresco in a tortilla cup*

Compressed Matchstick stonefruit Pear and Brie  
Crostini  
*with caramelized onion, fresh thyme & rosemary*

Mini Grilled Cheese  
*with Roasted Tomato Soup*

Greek Cucumbers, with Feta, Olives & Tomato

Butternut Squash Raviolis  
*with Brown Butter and Sage*

Prosciutto Melon Bites  
*with local honey & sprinkled with cayenne*

Risotto Cakes  
*with Wild Mushrooms, Roasted Fennel & Pecorino*

Fresh Tomato, Sundried Tomato & Basil Bruschetta  
*with Parmesan Reggiano on a garlic toast*

Assorted Grilled Lockeford Sausages Skewers  
*with peppers*

Seared Ahi Cracked Pepper Micro greens  
*with a Sweet Sesame Glaze*

Ensalada Caprese Skewers

Bacon wrapped dates stuffed with  
Pt. Reyes blue, and drizzled with local honey

Classic Shrimp cocktail  
*with classic cocktail sauce*

Crostini topped with lemon Chevre, roasted  
tomatoes, roasted shallots and arugula

Lime cilantro marinated shrimp skewers with  
avocado mousse

Farmhouse deviled eggs topped  
*With pecorino, candied bacon & chives*

Beef wellington bites  
*with creamy horseradish*

Ahi tuna poke in wonton cups

Shrimp spring rolls  
*with Thai chili sauce and Thai peanut sauce*

Ginger Sesame chicken skewers  
*with cilantro thaipeanut sauce*

Grilled Tri tip, onion jam, and horseradish cream  
*Crispy onion, on a crostini*

Smoked salmon  
*with shaved cucumber, micro greens,  
and a dil caper l creme fraiche, on top pumpnickel  
toast - or cucumber*

Spanakopita triangles with tzatki sauce

Sweet and Spicy ginger Teriyaki beef skewers

Traditional Heirloom tomato Bruschetta

# Stationed Appetizers

*all items priced per person + weather permitting*

\*Farm House Crudité Fresh Vegetables

*with tangy caesar dip, and Artichoke  
Tapenade truffle hummus and Crostini*

\*Artisan Cheese Board

*10 Artisan Cheeses, Fresh Summer Fruit, quince paste,  
fig jam, crackers, brie brulee  
dried fruit, nuts, crostini, & Bakery Breads*

\*Charcuterie Board

*Antipasto, Salami, prosciutto, Sausages, Provolone,  
Mozzarella, Artichoke hearts, olives, assorted pickled  
veggies, Green Beans & Peppers*

\*Mediterranean Platter

*homemade hummus,  
olive tapenade, feta cheese, fire-roasted peppers,  
and Pita Chips*

WE CAN COMBINE AND CUSTOMIZE and DO  
FARMHOUSE GRAZING TABLES AS WELL

## Dinner - Salads

*all items priced per person*

*Choose One (Other Options Available)*

Plated and Passed Salad available

Mixed Greens Spiced Pecans, Blackberries, Apples and 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

## Dinner - Entrees

*all items priced per person*

*Choose Two (Optional Preparations Available)*

*\*Based on 4-5 oz portions\**

Hand Carved New York Strip  
*with horseradish cream*

Filet mignon  
*with mushroom Cognac reduction*

New York Strip Loin  
*with horseradish cream and au jus*

Sous Vide Beef Short Ribs with cabernet gravy

Grilled Flat Iron w/ Roasted Cremini mushrooms, served with a chimichurri sauce

Salt and Pepper Rosemary bbq Flat iron steak

Peppercorn Zinfandel Marinated Tri tip, Bloody Mary Marinated Tri-tip, or tangy sesame ginger tri tip

Roasted Vegetarian Lasagna  
*with four cheeses*

Stuffed Portobello mushroom  
*with quinoa and ratatouille*

Cilantro Citrus Marinated Grilled Chicken

Lemon Herb Rosemary Chicken Breast  
*with fresh herbs and tomato bruschetta*

Good ol' Buttermilk fried chicken

Marinated and Grilled Chicken buerre blanc

Chicken piccata  
*Lemon creamy herb and capers*

Tuscan Chicken with sage, oregano and charred lemon salsa verde

Chicken Marsala

Assorted Grilled Lockeford Sausages

Roasted Pork Loin  
*w/Cherry Zinfandel Reduction and optional bacon*

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  
*with rosemary & fresh garlic rub*

Scottish Salmon  
*with white wine, butter, fresh garden herbs & gremolata*

Grilled Salmon  
*with a strawberry glaze' balsamic*

Sweet Chile Glazed Salmon  
*with scallions and sesame seed*

## Dinner - Sides

*all items priced per person*

*Choose Two (Other Options Available)*

Fire Roasted Beets  
*with Creamy Horseradish, Chives and Sea Salt*

Roasted Brussel Sprouts  
*with Bacon, Maple and Cayenne*

Farmer's Market Seasonal Grilled  
and Roasted Vegetables

Quinoa, Carrot, charred Kale, green onions,  
and Pine Nuts

Fresh Basil Pesto Orzo  
*with Ripe Sun Gold & Red Cherry Tomatoes,  
Parmesan , and mozzarella*

Creamy Basil, Spinach & Three Cheese Tortellini  
*with Fresh Parmesan*

Three Cheese Ravioli  
*with a roasted garlic sage Cream sauce*

Farmer's Market Ratatouille

Creamy Polenta  
*with parmesan + topped with Fresh Corn*

Roasted Rosemary, Chive & garlic Red  
Potatoes

Potatoes Gratin

Smashed Potatoes topped with chives Parmesan,  
and crème fraiche

Lila's famous Mac N' Cheese  
*crispy onions and and browned butter bread crumbs*

Herb Bow tie pasta  
*with lemon zest, fresh lemon, basil and salt and pepper*

Parmesan white wine risotto

Truffle Mushroom Risotto

Heb Lemon Chevre Risotto

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  
Wasabi horseradish Mashed Potatoes

White Cheddar Grits

French Green Beans  
*with shallots, breadcrumbs, & pine nuts*

All Entrees served with choice of:

Fresh Artisan Breads and European Butter

Homemade honey butter cornbread

Jalapeño Cheddar Cornbread

## Drink Service

*all items priced per person*

Includes all Staging, Dispensers and Props  
*(Choose Two)*

Herbal Iced Tea  
Lemonade  
Arnold Palmer  
Cranberry Ginger Spritzer

Lavender Lemonade  
infused water

Coffee with all the Fixings

## Dessert

*all items priced per person*

*Includes all Staging and Props*

Mini cupcakes and Bride and Groom cake starting at  
\$3.75

Custom Wedding Cake starting at \$4.50

French Macaroons starting at \$2.00

Full Dessert Bars starting at \$6.00

We also offer candy bars, ice cream sundae bars,  
and anything sweet you desire, doughnut bars

\*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 Night Snacks

*starting at \$4.00 per person*

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

### ADDITIONAL MENU SELECTIONS

*\*Available at 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 UNDER 10

Same menu as guests OR custom menu of:  
chicken tenders, mac n cheese, and pizza

50% discount on children's plates; 5 and under free

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## SERVICE FOR YOUR BIG DAY

BUFFET

FAMILY STYLE

PLATED

ASK FOR A QUOTE TODAY

## GRATUITY & TAX

Gratuity added to total

All menu selections, service and gratuity are taxed at local sales tax of 7.25%, (rate subject to change)

## RENTALS

Lila and Sage recommends working with standard party rentals in Modesto, CA 209.524.1966

Maribeth Tocalino is our representative and is very familiar with all of our venues. (209) 284-2197

It is very helpful to visit Standard Party rentals for selections and venue layout

## LILA & SAGE EVENT COORDINATION

wedding rehearsal

orchestration, event timeline, and day of event management



## Some of our favorite vendors:

### FLORISTS

Country Flower Hutch  
Downtown Murphys  
209.728.9001

Sweet Lilacs - Susan  
[www.sweetlilacsstudio.com](http://www.sweetlilacsstudio.com)  
209.840.2949

Olive and Rose Designs- Angie  
209.402.3891

### DJs

Ryan Scheller at Sound Extreme  
Sonora, CA  
209.532.0868

DV Music Production  
Angels Camp  
209.743.8392

### PHOTOGRAPHERS

Hanae Jeanne photography  
[www.hannaJeannephotography.com](http://www.hannaJeannephotography.com)  
209.728-4682

Gold and Dust Studios  
Candace Learned  
209.286.9825

### BEAUTY SALONS

Jillian's Day Spa  
Murphys, CA  
209.728.3939

Jen's Salon  
for on location hair and makeup  
209.728.9043

### TRANSPORTATION

Stagecoach Limos  
209.736.9226

Motherlode Charters  
209.677.3183

Murphys Taxi Company  
209.795.7777

### OVERNIGHT ACCOMMODATIONS

Murphys Suites  
209.728.2121

Murphys Inn  
209.728.1818

Murphys Historic Hotel  
209.728.3444

Victoria Inn  
209.728.8933

Murphys Vacation Rentals  
209.728.8278

Querencia  
209.728.9520

### DAY COORDINATION

Lila and Sage  
Skye  
209.753.8080