

C O A S T



CATERING BY BARRY LAYNE

Neighborhood Healthcare Pace Setter Gala

June 9, 2018
Event Menu

Coast Farm to Table Tray Passed Appetizers

Bengal Spiced Corn Fritter
Sambal Aioli

Spoon | Potato Salad with Lobster
Apple Smoked Bacon | Corn | Chive Crème Fraîche
*GF

Medjool Dates
Gorgonzola | Wrapped in Apple Smoked Bacon
*GF

Braised Pork Belly Slider
Hoisin Glaze | Tomato-Shallot "Kimchi"

Roasted Artichoke Soup Shooter
Tasso Ham | Rosemary & Apple Granola

Plated Duo Menu

Menu includes Artisan Breads with Herbed Butter served table side.

SALAD

Be Wise Farm Baby Organic Lettuce
Local Berries | Goat Cheese Medallion | Caramelized Macadamia Nuts | Pear
Fig Vanilla Mist | Viognier Reduction

MAINS

Grilled CAB Flat Iron Steak with Pan Roasted Barramundi
Aged Cheddar Polenta Cake | Chimichurri Beurre Blanc | Roasted Corn & Mango Salsa
Roasted Corn, Edamame, Pear, Tomato and Crimini Mushroom Succotash

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VEGETARIAN ENTREE

Stuffed Koubacha Squash

Red Beets & Goat Cheese Risotto | Micro Greens | Tomato and Basil Coulis

DESSERT

Butterscotch Budino

Maldon Sea Salt | Whipped Cream | Rosemary Shortbread Cookie

Coffee & Hot Tea Service

*Brewed Caffeinated Coffee Bean & Tea Leaf Brand Coffee | Brewed Decaffeinated Coffee
Bean & Tea Leaf Brand Coffee | Assorted Hot Tazo Tea Selection*

Signature Drink

A Connoisseur's Delight

-2 oz. Vodka (Provided by NHC)

-1.5 oz. Creme de Peach

-2.5 oz. Lemon Juice

-2 oz. Honey Syrup

-4 oz. Sparkling Rose (provided by NHC)

Garnished with Mint and Fresh Local Berries