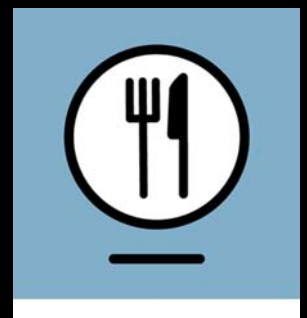




Creative food - excellent service

Our menus are designed for every occasion -
Seasonal lunch and dinner - Inspired cocktail parties
Conference catering

Laissez-faire



laissez-faire

T 02-9209 4810 E admin@laissez.com.au W www.laissez.com.au

Suite G02, Bay 8, Australian Technology Park, Eveleigh, 1430

All Day Conference

\$40.50 per person

Lunch menus are served with fresh orange juice, mineral water, coffee and a selection of teas

Menu one

Arrival tea and coffee

Morning tea with freshly baked muffins

Lunch *

Assorted filled rolls and breads with vegetarian options

Pizetta of honey smoked ham, caramel pineapple and roasted tomato

Fussili pasta salad with chicken breast, artichoke, kalamata olive, roasted capsicum and baby spinach with a pesto dressing

Seasonal fruit platter

Afternoon tea with friands

Menu two

Arrival tea and coffee

Morning tea with assorted pastries

Lunch *

Assorted filled lavosh wraps and rolls with vegetarian options

Tandoori chicken skewers

Smoked salmon, dill and caper quiche

Seasonal fruit platter

Afternoon tea with assorted petite tarts

Menu three

Arrival tea and coffee

Morning tea with assorted friands

Lunch *

Assorted filled tortilla wraps and point sandwiches with vegetarian options

Mini beef bourguignon pies

Baby cos lettuce, grilled zucchini, cherry tomato, shaved parmesan finished with a sherry vinaigrette

Seasonal fruit platter

Afternoon tea with mini cheesecakes



***Alternatively choose from the working lunch menu**

T 02-9209 4810 **E** admin@laissez.com.au **W** www.laissez.com.au

Suite G02, Bay 8, Australian Technology Park, Eveleigh, 1430

All Day Conference – Executive

\$43.50 per person

Lunch menus are served with fresh orange juice and mineral water, coffee and a selection of teas

Menu one

Arrival tea and coffee

Morning tea with assorted freshly baked muffins

Lunch*

Slow roasted lamb rump with herbed olive oil potatoes, baby spinach and roast roma tomatoes

Penne pasta tossed through smoked bacon, roast capsicum, chilli and roquette finished with grana padano

Greek salad with fetta cheese, kalamata olive, cucumber, red onion with a extra virgin olive oil and balsamic dressing

Roast pumpkin, sweet potato and asparagus salad with a walnut yoghurt dressing

Individual pavlova with cream and fruit

Afternoon tea with assorted petite tarts

Menu two

Arrival tea and coffee

Morning tea with assorted Danish pastries and croissants

Lunch*

Grilled chicken breast with moroccan spices and citrus cous cous accompanied with a tomato almond sauce

Rosemary scented lamb skewers with a roast garlic and red wine sauce

Kipfler potato, breen bean and olive salad with a citrus vinaigrette

Snow pea tendrils, cucumber ribbons, roasted pepper, red onion and grape tomatoes with a verjuice red wine vinegar dressing

Individual marbled chocolate gateaux

Afternoon tea with caramel chocolate cupcake

Extra value to add to your menu selection

Fresh bowl of whole fruit	\$2.00 per piece
Healthy mixed nuts and dried fruit box	\$3.00 per box
Gelato bar	price available on request
Piazza D'Oro plunger pot coffee per session	\$2.50 per person
Fruit and Vegetable bar - juiced to order	\$7.50 per person
Cheese selection with premium biscuits and dried fruits	\$5.50 per person

Gluten-free and other dietary needs catered for on request

Please ask your Event Manager

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Post Conference – Canapés & Drinks

Option one – \$18.00 per person

Assorted crisps and nuts

Hommus, beetroot and babaganoush dips served with toasted Turkish and crispbread

Kissing Bridge Semillon Sauvignon Blanc

Kissing Bridge Cabernet Merlot

Regular and Light beer

Orange juice and mineral water

Service duration: 1 hour only

Option two – \$22.00 per person

Hommus, beetroot and babaganoush dips served with toasted Turkish and crispbread

Assorted marinated olives

Inside out nori rolls with avocado, tofu and ginger

Kissing Bridge Semillon Sauvignon Blanc

Kissing Bridge Cabernet Merlot

Regular and Light beer

Orange juice and mineral water

Service duration: 1 hour only

Option three – \$29.50 per person

Antipasto platter served with toasted Turkish and crispbread

Vietnamese vegetaian rice paper rolls with nuoc cham dipping sauce

Braised beef and shiraz pies, field mushrooms and salad onions

Pizetta of honey smoked ham, caramel pineapple and roasted tomato

Kissing Bridge Semillon Sauvignon Blanc

Kissing Bridge Cabernet Merlot

Regular and Light beer

Orange juice and mineral water

Service duration: 1 hour only

Option four – \$47.50 per person

Cold Canapés

Roasted chicken, thyme & corn pancake with avocado salsa

Italian roasted multigrain bruschetta, heirloom tomatoes, sea salt and extra virgin olive oil

Sliced loin of lamb, crisp ciabatta with minted aioli

Hot canapés

Vietnamese style sugar cane prawns, palm sugar dipping sauce

Mini Hamburgers with beetroot, tomato, cheddar cheese and aioli

Tofu and whole grain fritters with tahini and tomato salsa

Kissing Bridge Semillon Sauvignon Blanc

Kissing Bridge Cabernet Merlot

Regular and Light beer

Orange juice and mineral water

Service duration: 1 hour only

Service duration: 2 hours only (9 pieces of food per person)

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