



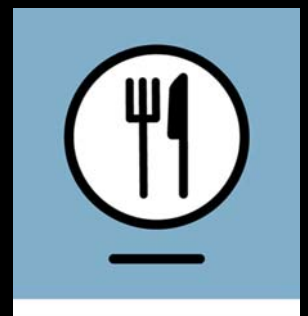
*Creative food - excellent service*

*Cocktail menus*

*Laissez-faire*

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



**laissez-faire**

# *Cocktail Menus*

## *Cold Canapés*

Poached chicken ribbon sandwiches, rocket and dijonnaise  
Spring onion flatbreads with smoked salmon, salsa verde  
Inside out nori rolls with avocado, tofu and ginger  
Peking duck wraps with hoisin, shallots and cucumber  
Roasted chicken, thyme & corn pancake with avocado salsa  
Chicken liver pate, pulled wholegrain bread, cornichons and onion jam  
Crisp ciabatta with tapenade, heirloom tomatoes and basil leaves  
Parmesan wafers, prosciutto and green asparagus  
Olive and basil panini with buffalo mozzarella, roast egg tomatoes with thyme  
Rare roast beef ribbon sandwiches, heidi gruyere, glazed beetroot  
Italian roasted multigrain bruschetta, heirloom tomatoes, sea salt and extra virgin olive oil  
Air dried beef, thinly sliced (bresaola) with roasted peppers, white bean puree and rocket  
Pan fried eggplant stack with haloumi, lemon and continental parsley pesto  
Sliced loin of lamb, crisp ciabatta with minted aioli

## *Hot Canapés*

Petit chicken and leek pies with tarragon mayonnaise  
Mini Hamburgers with beetroot, tomato, cheddar cheese and aioli  
Tofu and whole grain fritters with tahini and tomato salsa  
Gruyere and asparagus arancini with red pepper mayonnaise  
Peppered beef fillet on crisp potato roesti, tomato & seeded mustard relish  
Braised beef and shiraz pies, field mushrooms and salad onions  
Chinese roasted shoulder of pork, glazed apple and mustard dressing  
Chicken, coriander and tomato meatballs with sticky tomato sauce  
Crisp risotto cake, seared ocean trout, watercress aioli  
Petit honey glazed bacon and egg pies with chilli jam  
Pizetta of honey smoked ham, caramel pineapple and roasted tomato  
Reuben toasted sandwich rounds with corned beef, sauerkraut and Dijon mustard  
Vietnamese style sugar cane prawns, palm sugar dipping sauce  
Panko crumbed risotto with bacon and blue cheese



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# *Cocktail Menus*

## *Canapé menu pricing*

Recommended for a 1 hour canapé menu	\$28.50 per person	<i>(6 pieces of food per person)</i>
Recommended for a 2 hour canapé menu	\$32.50 per person	<i>(9 pieces of food per person)</i>
Recommended for a 3 hour canapé menu	\$40.50 per person	<i>(12 pieces of food per person)</i>
Recommended for a 4 hour canapé menu	\$45.50 per person	<i>(12 pieces of food per person plus one substantial canapé)</i>

## *Substantial Canapés*

Add \$7.70 per person per item chosen

Shredded salad of soy sauce chicken, shallots, bean shoots, ginger and rice wine

Caramelised sticky Tasmanian salmon, jasmine rice, green mango, cucumber and coriander salad

Char grilled skirt steak sandwich on a 3 inch toasted baguette, iceberg lettuce, tomato and onion confit

Salad Nicoise with yellow fin tuna, kipfler potatoes, green beans, soft boiled egg, balsamic and extra virgin olive oil

Crispy crumbed cod fillets on an asian coleslaw with a coriander and caper mayonnaise

Beef and lemongrass hotpot, cucumber salsa, bok choy and sesame

Linguini pasta salad, grilled chermoula prawns, parsley crumbs, lemon and extra virgin olive oil

Sliced peking style roast duck, chicken scented rice, shallot and ginger sauce

## *Sweet canapés*

Add \$4.00 per person per item chosen

Fresh fruit skewers with Tia Maria sabayon

Assorted hand made chocolates

Shot glass of passionfruit panna cotta

Lemon and orange zest curd tarts

Mini crème brûlée

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