



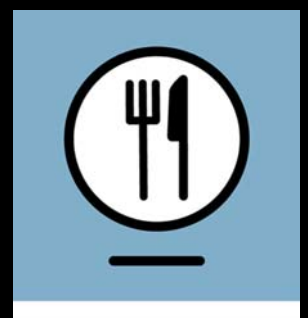
Creative food - excellent service

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

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



laissez-faire

About us

Over the last 20 years Laissez-faire has provided excellent service and high quality catering to a wide variety of corporate, government and private clients.

Cocktail parties, gala dinners, conferences, corporate hospitality are all marked in the A to Z of our event making history.

We have developed a reputation for providing delicious food, innovative design, professional charming staff and peace of mind.

We hope you enjoy the menus as much as we enjoyed creating them.

This is an introduction to what we can offer. Our aim is to tailor your food to meet your individual need.

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Breakfast

Menu one - Served as a stand-up buffet

\$26.50 per person

Fresh orange and apple juice
Fresh chilled watermelon, strawberries and kiwi fruit
Selection of fresh assorted pastries
Smoked bacon and swiss cheese bagel
Freshly brewed coffee and a selection of teas

Menu two - - Served as a stand-up buffet

\$26.50 per person

Fresh orange and apple juice
Chilled fresh fruit platter
Pear and raspberry bread with cinnamon butter
Mini baguette with gourmet chipolata and soft scrambled egg
Freshly brewed coffee and a selection of teas

Menu three - - Served as a stand-up buffet

\$33.50 per person

Fresh orange and apple juice
Banana and chocolate bread with passionfruit butter
Fresh seasonal fruit skewers with champagne and mint glaze
Soft scrambled eggs, smoked bacon, roasted herb field mushroom accompanied with mixed fresh breads
Freshly brewed coffee and tea selection

Menu four -Served as a sit-down table buffet

\$38.50 per person

Fresh orange and pineapple juice
Chilled fresh fruit platter
Selection of assorted danish & croissant with assorted jams
One hot option from the list - individually plated
Freshly brewed coffee and a selection of teas

Hot options

- Poached free range eggs, smoked ham, spinach on toasted muffin and topped with hollandaise sauce
- Soft scrambled eggs with smoked bacon, roma tomatoes, herb field mushroom and crusty sourdough
- Spanish omelette with chorizo sausage, grape tomato, smoked paprika and cheddar cheese
- Roast vegetable and jarlsburg cheese frittata with roasted field tomato

Extra value items to add to your breakfast menu selection

Piazza D'Oro plunger pot coffee	\$2.50 per person
Seasonal exotic fruits	\$4.50 per person
Hot Chocolate	\$3.00 per person
Fruit salad topped with a low fat honey yoghurt	\$5.50 per Box
Fruit and vegetable bar – fresh juices made to order	\$7.50 per person

Gluten-free and other dietary needs catered for on request

Please ask your Event Manager

Minimum 30 guests - Staff charges will apply if your event numbers are less than the minimum required

Morning and Afternoon teas

These are served with coffee and selection of teas
Prices per person

Selection of assorted premium biscuits	\$6.00
Assorted freshly baked muffins	\$7.00
House made scones with berry jam and whipped cream	\$7.50
Banana and chocolate bread with passionfruit butter	\$7.50
Fresh baked selection of danish pastries	\$7.50
Fresh seasonal fruit skewers with champagne and mint glaze	\$8.00
Assorted friands	\$7.50
Iced cup cakes	\$8.00
Fresh seasonal fruit salad with king island honey yoghurt	\$8.00
Mini bagel with prosciutto, roma tomato and fetta cheese	\$8.00
Petite tarts to include blueberry, ricotta, apricot and pear	\$8.50
King island cheese platter served with crispbread and dried fruit	\$9.50
B.L.T with aioli on Turkish bread	\$8.00
Any two items	\$14.00
Any three items	\$16.00

Beverages only – per person

Freshly-brewed coffee and a selection of teas	\$4.00
Steaming hot chocolate	\$3.50
Freshly-brewed coffee and a selection of teas with fresh orange and apple juice	\$6.00
Fresh orange juice and mineral water	\$3.30
Selection of Nudie Juices	\$4.00
Hire a commercial “Espresso Machine” and serve macchiato to cappuccinos (price available on request)	

Extra value items to add to your morning or afternoon tea menu selection

Fresh bowl of whole fruit	\$2.00 per piece
Healthy mixed nuts and dried fruit box	\$4.00 per box
Chocolate favorites - Kit-Kats, Mars Bars and Health Bars	\$3.30 per person
Cookie selection from Madhouse Bakehouse	\$3.80 per person
Fruit and vegetable bar – fresh juices made to order	\$7.50 per person

Gluten free and other dietary needs catered for on request
Please ask your Event Manager

Minimum 30 guests - Staff charges will apply if your event numbers are less than the minimum required

Served as a stand-up buffet (sit-down on request - additional charges apply)

Working Lunch

\$28.00 per person

Menu one

Freshly made tortilla wraps filled with assorted meats and fillings with vegetarian options
Individual Caesar salad boxes with smoked bacon and croutons
Tandoori chicken skewers accompanied with cucumber raita
Fresh seasonal fruit platter

Freshly brewed coffee and tea selection
Fresh orange juice and mineral water

Menu two

Freshly baked assorted rolls filled with assorted meats and fillings with vegetarian options
Fetta cheese, sage and cherry tomato tarts
Cajun spiced chicken, roast red onion, capsicum and baby spinach salad with a smoked paprika aioli
Fresh seasonal fruit platter

Freshly-brewed coffee and a selection of teas
Fresh orange juice and mineral water

Menu three

Assorted flat breads with assorted meats and fillings with vegetarian options
Petit chicken and leek pies with tarragon mayonnaise
Individual Asian rice noodle, vegetable and spring onion noodle boxes with a sesame soy dressing
Assorted mini cup cakes

Freshly brewed coffee and tea selection
Fresh orange juice and mineral water

Menu four

Freshly baked panini and baguettes filled assorted meats and fillings with vegetarian options
Assorted nori rolls with pickled ginger, light soy and wasabi
Crisp pancetta, parmesan, pear and wild roquette salad
Australian cheese platter served with dried fruits, grapes and crispbreads

Freshly brewed coffee and tea selection
Fresh orange juice and mineral water

Gluten-free and other dietary needs catered for on request
Please ask your Event Manager



Minimum 30 guests - Staff charges will apply if your event numbers are less than the minimum required

Served as a stand-up buffet (sit-down on request - additional charges apply)

Boxed Lunch

\$19.50 per person

Lunch box one

Herb marinated chicken breast tortilla wrap with avocado, and baby cos lettuce
Roast butternut pumpkin, fetta cheese and red onion frittata
Salad of roma tomato, bocconcini and baby spinach with a basil infused balsamic dressing
Jaffa chocolate slice
Bottled 300ml orange juice

Lunch box two

Shaved oven roasted turkey breast with semi dried tomato, brie cheese, baby spinach and cranberry sauce on a crusty baguette
Marinated vegetable and parmesan cheese tartlet
Roast chat potato, spanish onions and dill pickle salad with a sage and sour cream dressing
Tasty cheese, dried fruit and water crackers
Bottled 300ml orange juice

Lunch box three

Pita breads filled with shaved leg ham, swiss cheese, roma tomato, wild rocket and tomato relish
Wild mushroom and leek quiche
Salad of pesto chicken, kalamata olive, cherry tomato, roasted bell pepper and mixed leaves
Chocolate brownie
Bottled 300ml orange juice

Vegetarian lunch box

Marinated vegetables with a semi dried tomato spread and mixed leaves wrapped in flat bread
Goats cheese and swiss brown mushroom quiche
Penne pasta salad with roast vegetables and a tomato & oregano dressing
Gluten free chocolate cake
Bottled fresh 300ml orange juice

One option available per 60 guests – excludes vegetarian

Freshly brewed-coffee and a selection of tea available at an extra \$3.00 per guest

Extra value to add to your menu selection

Fresh sweet assorted pastry box - two varieties	\$5.50 per box
Potted natural yoghurt blended with honey	\$3.50 per person
Extra savory item (chosen from light lunch menus)	\$3.50 per person
Cheese and biscuit packs (two cheeses)	\$4.00 per person

Gluten-free and other dietary needs catered for on request

Please ask your Event Manager

Minimum 30 guests - Staff charges will apply if your event numbers are less than the minimum required

Served as a stand-up buffet (sit-down on request - additional charges apply)

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**

Minimum 30 guests - Staff charges will apply if your event numbers are less than the minimum required

Served as a stand-up buffet (sit-down on request - additional charges apply)

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

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

Minimum 30 guests - Staff charges will apply if your event numbers are less than the minimum required

Served as a stand-up buffet (sit-down on request - additional charges apply)

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)

Post Conference—Canapés and Beverages must be taken in conjunction with a conference package

Minimum 30 guests - Staff charges will apply if your event numbers are less than the minimum required

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



Minimum 30 guests - Surcharge will apply if your event numbers are less than the minimum required

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

Minimum 30 guests - Staff charges will apply if your event numbers are less than the minimum required

Dinner Menus

Entrees

Moroccan spiced Veal loin served upon a sumac spiced chickpea salad topped with minted yoghurt

Cinnamon scented quail atop green harissa accompanied with a radicchio, apple & pistachio salad and mandarin marmalade

Slow roasted lamb on wilted greens finished with a danish fetta dressing

Smoked ocean trout with crusty ciabata and wild roquette served with spanish onion and baby caper salsa finished with a dill aioli

Blue swimmer crab and avocado tian surrounded by a salmon roe vinaigrette and raspberry reduction

Sichuan style prawn cutlets with a green and white cucumber, picked coriander & mizuna salad with a shallot and garlic vinaigrette

Glazed onion tarte tatin accompanied with a mixed cress salad

Buffalo mozzarella, pear and shaved fennel & salad with pickled spring onion and cider dressing

Mains

Char grilled 230g Veal cutlet atop roasted seasonal vegetables with a smoked cheddar bread pudding and merlot jus

200g Beef tenderloin layered with upon a charred sweet corn potato cake, spinach and tomato relish surrounded by a mulled wine sauce

Lamb rack cooked medium rare resting upon a caramelised garlic mash and dutch carrots with sauce verte accompanying

Corn fed chicken breast served with a gratinated lemon polenta cake and a warm greek salad with basil & broad bean pesto

Marinated duck breast sliced upon a tamarind sauce with a middle eastern pilaf and eggplant pickle puree

Crisp Barramundi fillet resting on roasted kipfler potato and dutch carrots served with a green pea puree

Seared blackened salmon with a duo of sweet potato accompanied with a slow roasted tomato salsa and lime mustard glaze

Swiss brown mushroom and leek risotto accompanied with wild roquette and horseradish crème fraiche

Dessert

Passionfruit Crème Brulee with raspberry compote

Steamed Chocolate and hazelnut pudding surrounded by a rich cointreau chocolate sauce and minted sugar

Vanilla and cinnamon panna cotta served alongside caramelised fig

Citron tart with crème fraiche and vanilla snow

Après

After your meal you are served D'oro coffee and a selection of fine leaf and herbal teas

Fine chocolates are served to the table

Two course menu \$73.50 per person | Three course menu \$80.50 per person



Minimum 30 guests - Staff charges will apply if your event numbers are less than the minimum required

Beverage packages

Laissez-faire can suggest different beverage packages to suit your chosen menu
 Skilled barmen are also able to prepare guests an exotic cocktail designed for your event

Beverage packages are quoted on a per person charge

Bronze package

Sparkling	Kissing Bridge NV
White wine	Kissing Bridge Semillon Sauvignon Blanc
Red wine	Kissing Bridge Cabernet Merlot
Beers	Hahn Premium and Hahn Premium Light

Silver package

Sparkling	Taltarni T Series Chardonnay Brut NV	Pyrennees VIC
White wine	The Ned Sauvignon Blanc	Marlborough NZ
Red wine	Sandalford Protégé Shiraz	Margaret River WA
Beers	Crown Lager and Cascade Premium Light	

Gold package

Champagne	Grandin Brut	Loire Valley FR
White wine	Innocent Bystander Pinot Gris	Yarra Valley VIC
Red wine	Voyager Estate Cabernet Merlot	Margaret River WA
Beers	Heineken, Coopers Pale Ale and James Boags Premium Light	

Duration	bronze	silver	gold
Up to 1 hour	\$20.00	\$24.00	\$26.00
2 hours	\$22.00	\$28.00	\$30.00
3 hours	\$26.00	\$30.00	\$33.00
4 hours	\$30.00	\$34.00	\$37.00
5 hours	\$34.00	\$38.00	\$42.00

All beverage packages include, mineral water, orange juice and soft drinks



Minimum 30 guests - Staff charges will apply if your event numbers are less than the minimum required

General information

Catering Requirements

Your Event Manager will discuss with you your catering requirements, ideally three weeks prior to your event. At this time if you have any special requirements please let us know. Additional charges may apply for some dietary requirements. An Event Order will be produced outlining the catering and associated services required for your event.

Confirmation of numbers

To ensure the success of your event, we ask that you indicate the approximate number of guests seven days prior to your function. The guaranteed number of guests is required five working days prior to your function. This is the Minimum Number for which you will be charged for.

Surcharges

- ☉ Continuous tea and coffee is charged per urn refill: A full urn is priced at \$160.00
An Urns hold 100 cups and include a selection of teas, milk and water urn, and will stay hot for 3 hours
- ☉ For functions with fewer than 30 guests additional staff charges will apply
- ☉ To allow sit-down with any stand-up only/buffet menu an extra \$5.00 will apply per person
- ☉ Functions held on weekends and public holidays will incur additional staff charges
Please discuss with your Event Manager
- ☉ Function finishing after midnight will incur a labour levy of \$3.50 per guest per hour after midnight
- ☉ Menus served with "alternate choice" will incur a surcharge of \$4.00 per course per guest
- ☉ All surcharges are based on the Minimum Number provided three days prior to your function
- ☉ Please note we will cater for approximately 10% of Minimum Numbers as vegetarians

Information

We can tailor our food to suit your needs and your event. Please discuss your food and beverage ideas with your Event Manager.

Due to health and safety issues, all food and beverages remain the property of the caterer and can not be taken away by the client after an event.

Menus are priced on a per person basis. All menus stipulate Minimum Numbers; please consult your Event Manager for functions with fewer guests. Other charges may apply.

Menu prices are effective to 1st June 2009, but we reserve the right to change prices if affected by extreme market conditions and seasonality.

All menu prices are inclusive GST

