

FOR THE LOVE OF FOOD



Laissez-faire has an enviable reputation for delivering innovative cuisine, using local NSW produce. Our chefs carefully design our menus based around key local suppliers and fresh seasonal ingredients that were selected to tantalise taste buds and emotions with flavour, texture and timeless presentation.

We are a full service catering & events company with a passion for unique dining experiences.

Speak to us about all your event & catering needs.



PLATTERS

BREAKFAST EVENTS

Our buffet menu selection offers you greater variety with the flexibility to have your guests come and go, so any late stragglers don't get left behind and it doesn't interfere with your day.

BREAKFAST BITES - please select 4

Served with seasonal fresh juices, freshly brewed fair trade and organic coffee with a selection of T2 hand selected teas served with chilled water

- Bircher muesli with toasted coconut
- Natural honey yoghurt, fresh berries (gf)
- Seasonal fruit salad cup, passionfruit compote and fresh mint (gf)
- Selection of mini glazed fruit Danish pastries
- Breakfast crispy bacon and egg rolls, tomato and chilli jam
- Quiche Lorraine
- Mini croissant: Ham & cheese | tomato & cheese (v)
- Croque monsieur of honey glazed ham, béchamel and gruyere cheese
- Sweet potato and haloumi frittata (v/gf)
- Berry friands (gf)
- Zucchini, ricotta & mint fritter with avocado & fresh tomato salsa (v)
- Eggs benedict, poached eggs, peppered spinach, smoked salmon & hollandaise on an mini muffin
- Rawsome Slices (vg,gf)

SOMETHING EXTRA?

- Barista coffee cart
- Nespresso coffee
- Water bottles
- Cold pressed juices
- Mimosa



PLATTERS

BREAKFAST EVENTS

Our plated breakfast offers you an elegant dish created in our kitchen. We start the service with a seasonal fresh fruit bowl topped with natural honey yoghurt and fresh berries.

Your table will be set with fresh orange juice, still and sparkling mineral water with a tea and coffee service.

PLATED BREAKFAST

- Smoked salmon, sauteed asparagus, homemade potato hash, fresh horseradish creme
- Traditional scrambled eggs, smoked bacon, crisp potato and chive hash, confit cherry tomato
- Zucchini, ricotta & mint fritter with avocado & fresh tomato salsa (v/gf)
- Full Aussie – scrambled organic NSW eggs, sourdough toast, cumin roast tomato, bacon, mushrooms, pork and fennel sausage
- Eggs benedict, poached eggs, peppered spinach, smoked salmon and hollandaise on an English muffin
- Spanish baked eggs with white beans, chilli, chorizo, manchego and tomato with a free range egg
- Smashed avocado, crumbled feta, poached egg, balsamic heirloom tomatoes on a toasted sourdough (v)
- Roasted filled mushroom on halloumi fritters, asparagus, poached egg, hollandaise sauce and a confit of heirloom tomatoes (v)

* All items with a bread component can be switched to GF bread.

SOMETHING EXTRA?

- Barista coffee cart
- Nespresso coffee
- Water bottles
- Cold pressed juices
- Seasonal fruit platter (vn)
- Mimosa