

# 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.

Our canapé selections are seasonal, flexible, generous. Whether you're after curtain-raiser appetisers for a seated event or a full array of appetisers – from smaller bites to heartier bowl dishes – to anchor a dazzling cocktail party, we'll make sure you don't go home hungry.

Speak to us about all your event & catering needs.



## **BUILD YOUR OWN COCKTAIL MENU**

We recommend:

2 HOUR

6-8 items per guest

3 HOUR

8-10 items per guest

4 HOUR

8-10 items per guest

1-2 substantial items

1 sweet canape

### **COLD CANAPÉS**

Smoked salmon dome, dill cream cheese, salmon roe, blini

Poppy seed macaron, beetroot cured ocean trout, lemon creme fraiche (gf)

Gin and sage salt cured lamb, white pepper yam, black bread, parsley mayo

Peppered lamb fillet costini, truffled mushroom pate

Pepperberry cured beef, spicy tomato mascarpone, croute

Truffle ricotta and rosemary fig jam tart (v)

Italian tart, roasted capsicum, goat's cheese, chives (v)

Baby bocconcini, cherry roma tomato, pesto oil pipette, baby purple basil (v/gf)

### **WARM CANAPÉS**

Seared king prawn skewer, garlic & chilli, chopped coriander, finger lime mayo (gf)

Flaked Tasmanian salmon, artichoke, asparagus filo tart

Petite pork sausage roll, toasted fennel tomato chutney

Honey sesame glazed chicken meatball, capsicum brunoise, spring onion (gf)

Honey soy marinated chicken tenderloin skewer, toasted sesame dip (df)

Lamb and rosemary pie topped with pea puree

Moroccan lamb and harissa meat ball with lemon yoghurt (gf)

Open steak sanga; beef striploin, cheddar, chimichurri, toasted baguette

Cheeseburger slider, with beef pattie, American cheese, pickle, tomato sauce

Mushroom, truffle and parmesan arancini ball, parsley emulsion (v)

Feta, honey pumpkin & chive filo tart (v)

Warm goat's cheese dumpling, red pepper chutney (v)

Steamed vegetable dumpling, crushed peanuts, coriander, chilli vinegar dip (on spoon) (vn)



## BUILD YOUR OWN COCKTAIL MENU

---

We recommend:

2 HOUR

6-8 items per guest

3 HOUR

8-10 items per guest

4 HOUR

8-10 items per guest

1-2 substantial items

1 sweet canape

### SUBSTANTIAL CANAPÉS

#### COLD

Spicy tuna poke, corn, edamame, seaweed salad, radish, sushi rice, crushed avocado (gf)

Seared Moroccan lamb, pearl cous cous salad, pomegranate, spiced lemon yoghurt, coriander

Thai beef, glass noodles, crushed peanut, nuoc cham (gf/df)

#### WARM

Braised lamb, garlic polenta, purple carrot (gf)

Stir fry peppered beef noodle, onion, bean sprout, crispy shallot, coriander (df)

Beef bourguignon and creamy mash (gf)

Garlic prawn with orzo, wilted kale, creamy garlic sauce

Buttermilk fried chicken, crunchy slaw, ranch dressing

12 hr slow cooked beef cheek, cheesy aligot mash, crispy leek, vegemite jus (gf)

Roast pumpkin risotto, mascarpone, parmesan, truffle oil, micro herbs (v/gf)

### SWEET CANAPÉS

Tiramisu chocolate cup, Kahlua, cocoa

Mint brûlée, caramel crunch (gf)

Mini Tim Tam cheesecake

Mini fruit tart, cream patisserie

Assorted chou chous, mini filled choux pastry

Mini torched lemon tart baked meringue

Macaron collection (gf)

Mini chocolate, raspberry tart

Opera bite

### LATE SUPPER

*Late night snacks on the way out are designed to soak up the evening, dazzle the tummy and send you home happy.*

Toasted brioche slider, grilled ground beef patty, fresh tomato with double cheese and tomato chutney

House slider of Peri Peri chicken with caramelised onion, swiss cheese, tomato and ranch dressing

Fish & chips, flathead fillets, crispy kipflers, Spanish paprika mayo





## SPICE UP YOUR COCKTAIL PARTY

### GRAZING STATION

*Create a relaxed and informal atmosphere to encourage guests to mingle with an artisanal selection of antipasto and mezze.*

Pancetta | jamon | chorizo | blue cheese | double cream brie | camembert | feta  
Garlic marinated olives | grapes | figs | dried apricots | pistachios | almonds  
walnuts | honey | quince paste | baguette | rosemary and sea salt grissini | wafers

### DUMPLING STATION

*Our chefs will freshly steam dumplings cooked live on-site.*

BBQ pork buns  
Chicken Har Gow  
Char sur beef dumpling  
Spinach and tofu dumplings

Served with fresh chilli, black vinegar, plum sauce and soy sauce

### PAELLA STATION

*Paella cooked in a traditional 1.5 metre pan in front of guests.*

*Authentic Spanish paella with a slow cooked sofrito, richly flavoured with saffron, mussels, clams, prawns, calamari, chicken wingettes and Spanish chorizo*

### TRUFFLE BAR

*Our chef will cook each dish in front of your guests.*

Risotto Milanese, wild mushroom ragout, chive and tomato concasse, vincotto  
Pulled osso bucco tossed with orecchiette, citrus creme fraiche

Served with a drizzle of truffle infused extra virgin olive oil

### DELISH ICE GOURMET ICE POP

*A range of fruity non-alcoholic crowd-pleasers to choose from.*

### DESSERT BAR

*Selection of petite sweets presented on a dessert table for self-service:*

Rocky road "stones"  
Raspberry Eton mess (gf)  
Crème brûlée, rhubarb compote (gf)  
Limoncello meringue pie  
Mini oreo and chocolate pavlova  
Pistachio bigne  
Vanilla slice, micro basil