



LF
LAISSEZ-FAIRE
CATERING

BREAKFAST CULINARY BUFFET MENU

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CULINARY MENU

BREAKFAST

Bircher muesli with toasted coconut (v)
Natural honey yoghurt with fresh berries (v, gf)
Seasonal fruit salad cup with passionfruit
compote and fresh mint (vg, gf)
Selection of mini glazed fruit Danish pastries (vg, gf)
Cinnamon buns (v)
Breakfast crispy bacon and egg rolls with
tomato and chilli jam
Baked egg tartlet with bacon relish (nf)
Mini croissant: ham & cheese | tomato & cheese (v)
Potato rosti with smoked salmon and chives
Sweet potato, sun dried tomatoes, and haloumi
frittata (v, gf)
Berry friands (v, gf)
Zucchini, ricotta, and mint fritter with avocado and
fresh tomato salsa (v)
Rawsome slices (vg, gf)

BEVERAGES

Freshly brewed coffee and a selection of fine teas
Orange juice
Chilled water

EXTRAS TO CONSIDER

TOASTIE STATION

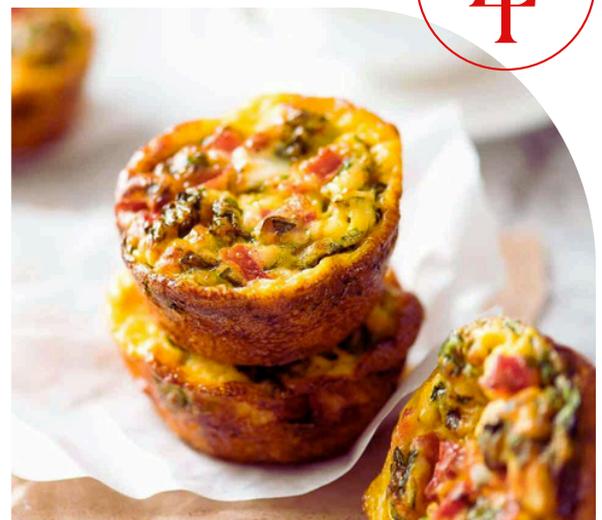
A selection of ready to grill gourmet sandwiches,
along with fresh breads and ingredients for guests
to assemble their own

AÇAÍ STATION

Treat yourself to the refreshing flavours of our acai
bowl live station. A blend of frozen acai berries
topped with an assortment of fresh fruits, granola,
and honey creates a delicious and nutritious bowl
that will tantalise your taste buds

BARISTA CART

With high-end espresso machines and expert
craftsmanship, your guests will have a coffee
experience that matches your style. Plus, tea & chai
drinkers rejoice – we also offer a range of premium
teas, and of course, hot chocolate and creamy chai





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“Big thank you to your team,
everything was flawless!”

The Misfits Media

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