



LF
LAISSEZ-FAIRE
CATERING

BREAKFAST CULINARY SEATED MENU

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CULINARY MENU

TO START

Seasonal fresh fruit bowl topped with natural honey yoghurt and fresh berries (v, gf)
Bircher muesli with toasted coconut (v)
Seasonal fruit salad cup with passionfruit compote and fresh mint (vg, gf)

PLATED MENU

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

BEVERAGES

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

EXTRAS TO CONSIDER

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





"An extensive menu yielded fresh,
appetising choices."
NSW Government

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