



LF
LAISSEZ-FAIRE
CATERING

BUFFET CULINARY MENU

BUFFET

CULINARY MENU

CANAPES

Mushroom, truffle, and parmesan arancini ball (v)
Smoked salmon dome, dill cream cheese,
salmon roe, blini (nf)

MAINS

Lemon myrtle chicken with bush tomato relish (gf, df)
Grill barramundi, with salsa agro dolce and lemon
wedges (gf, df)
Roasted porchetta, mustard apple chutney, pickled
fennel
Slow braised lamb shoulder with tzatziki, fresh oregano,
and preserved lemon (gf)
Chargrilled fillet of beef with salsa verde and
pearl onion (gf, df)
Atlantic salmon with eggplant, pomegranate,
and fried parsley (gf, df)
Spiced grilled eggplant on pearl cous cous with
minted labneh (vg)

Mains will be served with sourdough bread and
CopperTree Farms butter

SIDES

Grilled Mediterranean vegetables with
toasted fennel seeds (vg, gf)
Feta, honey pumpkin, and chives (v, gf)
Grilled zucchini and snow peas (vg, gf)
Heirloom tomato, stracciatella, basil, aged
balsamic (v, gf)
Roasted beetroot, dill, goats' cheese, purple witlof,
toasted walnuts, and spinach (v, gf)
Roast thyme potatoes with sea salt (vg, gf)
Rocket, Parmigiano Reggiano, and balsamic (v, gf)

SWEETS

Caramel crème brûlée (v, gf)
Chocolate ganache tart with lime cream (v)
Opera slice (v)
Rose & lychee macaron (v)
Hedgehog slice (vg)
Lemon delicious flan (v)

APRES

After your meal, you are served organic and
sustainable coffee and a selection of fine teas





“The food looked amazing, and the service on
the night was perfect!”

PIM Group

+612 9209 4810 | admin@laissez.com.au
laissez.com.au