



LF
LAISSEZ-FAIRE
CATERING

EXECUTIVE CONFERENCE CULINARY MENU

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CULINARY MENU

MORNING TEA

Selection of mini glazed fruit Danish pastries (v)
Mini almond pie (v)
Cinnamon buns (v)
House made mixed berry muffin (v)
Breakfast crispy bacon and egg rolls, tomato and chilli jam
House baked mini quiche, cheddar cheese, spinach (v)
Mini croissant: ham and cheese | tomato and cheese (v)
Sweet potato and haloumi frittata (v, gf)
White chocolate and macadamia slice (v)
Bite size scones with strawberry jam and cream (v)
Rose and lychee macaron (v)
Fruit and nut slice (vg, gf)
Ferrero slice (vg)
Seasonal fruit salad with passionfruit compote and fresh mint (vg, gf)

LUNCH

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)

Served with sourdough bread rolls & CopperTree Farms butter

SALAD

Gem lettuce, tomato, cucumber, kalamata olives, feta cheese, oregano, and red wine vinaigrette (v)
Roasted zucchini and fennel salad with Israeli cous cous, preserved lemon, pesto, and za'atar (vg)
Roasted beetroot salad with dill, goats' cheese, purple witlof, candied walnuts, and baby spinach (v, gf)
Chermoula roast sweet potato and chickpea salad, fresh mint and coriander, and sumac and lemon dressing (v, gf)
Caesar salad, shaved Grana Padano, crispy bacon, egg, creamy herb dressing, and pangrattato

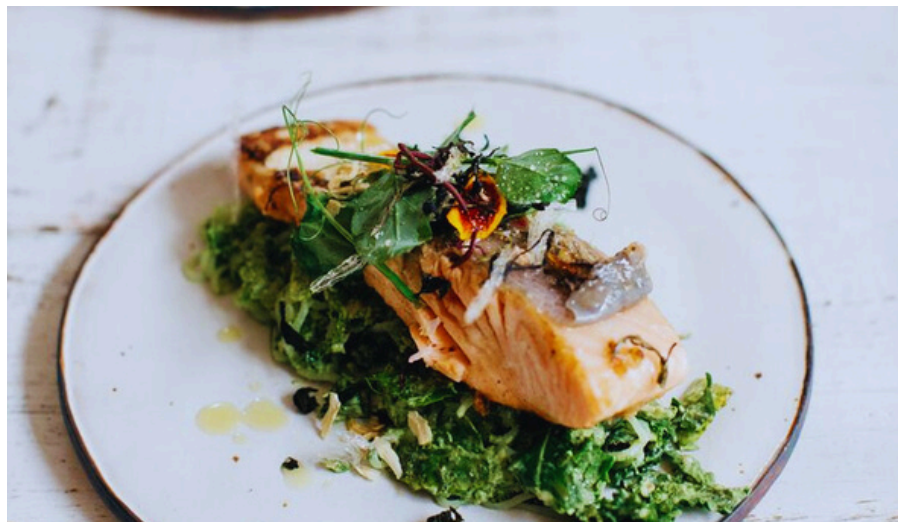
AFTERNOON TEA

Mini carrot cake bite with cream cheese icing (v)
Persian polenta orange cake (v, gf)
Mini lamingtons (v)
Bite size scones with strawberry jam and cream (v)
Chocolate brownie (v, gf)
White chocolate and macadamia slice (v)
Macaron collection (v)
Pumpkin, ricotta, and pea frittata (v, gf)
Beef bourguignon pie
House-baked mini quiche with cheddar cheese and spinach (v)
Seasonal fruit salad with natural honey yoghurt and fresh berries (v, gf)
Fruit and nut slice (vg, gf)
Ferrero slice (vg)
Seasonal fruit salad with passionfruit compote and fresh mint (vg, gf)

YOUR MENU

Catering breaks include freshly brewed coffee, a selection of teas, and chilled water

Your lunch is served with fresh seasonal fruit, and orange juice and sparkling water





“The presentation was gorgeous; the food was
delicious & super generous”

Salesforce

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