



we're not just any
CATERING COMPANY



Conference Menu

LAISSEZ.COM.AU
02 9209 4810

Conference Menu #1

On arrival

Freshly brewed fair trade and organic coffee with a selection of T2
hand selected teas served with chilled water

Tea Time

MORNING TEA - Please select 2

- Bircher muesli, with cranberry granola and vanilla yoghurt
- Natural yoghurt with honey, toasted oats, fresh berries
- A selection of mini pastries
- Mini sweet muffins
- Mixed berry friands (gf)
- Bacon and egg tart, tomato chutney
- Smoked salmon petit bagels with rocket and cream cheese
- Petite croissant, roma tomato, parsley, cheddar (v)
- Bacon, house made BBQ sauce, fried egg roll
- Raspberry cubes (vegan)
- Fruit 'n' Nut Muesli Bar (vegan)
- Seasonal fruit platter (gf)

AFTERNOON TEA - Please select 1

- Mini sweet muffins
- Mixed berry friands (gf)
- Heirloom tomato, ash smoked mozzarella and baby basil quiche (v)
- Bite size scones, strawberry jam, cream
- House-made beef sausage roll, tomato chutney
- Carrot cake with orange cream cheese frosting
- Roast turkey and cranberry buttery croissant
- Dark chocolate brownie (gf)
- Mini baked doughnuts
- Mini orange cake (gf)
- Macaron collection (gf)
- Seasonal fruit platter (gf)
- Fruit 'n' Nut Muesli Bar (vegan)

Freshly brewed fair trade and organic coffee with a selection of T2
hand selected teas served with chilled water

Lunch

A delicious artisanal sandwich selection on a variety of bread

Gourmet sandwich points

- Roast chicken, herbs and mayonnaise
- Egg and mayonnaise with watercress (v)

Filled Baguettes

- Roast beef with caramelised onions, rocket and tomato jam
- Ham, tasty cheese, avocado and seeded mustard

Seasonal fruit platter

Orange juice

Freshly brewed fair trade and organic coffee with a selection of T2
hand selected teas served with chilled water

CHAT TO US

Not quite sure what you want, or got some burning questions for our team? We are happy to help or have a chat. Please contact us ...

Conference Menu #2

On arrival

Freshly brewed fair trade and organic coffee with a selection of T2
hand selected teas served with chilled water

Tea Time

MORNING TEA - Please select 2

- Bircher muesli, with cranberry granola and vanilla yoghurt
- Natural yoghurt with honey, toasted oats, fresh berries
- A selection of mini pastries
- Mini sweet muffins
- Mixed berry friands (gf)
- Bacon and egg tart, tomato chutney
- Smoked salmon petit bagels with rocket and cream cheese
- Petite croissant, roma tomato, parsley, cheddar (v)
- Bacon, house made BBQ sauce, fried egg roll
- Fruit 'n' Nut Muesli Bar (vegan)
- Seasonal fruit platter (gf)

AFTERNOON TEA - Please select 1

- Mixed berry friands (gf)
- Heirloom tomato, ash smoked mozzarella and baby basil quiche (v)
- Bite size scones, strawberry jam, cream
- House-made beef sausage roll, tomato chutney
- Carrot cake with orange cream cheese frosting
- Roast turkey and cranberry buttery croissant
- Dark chocolate brownie (gf)
- Mini baked doughnuts
- Mini orange cake (gf)
- Macaron collection (gf)
- Seasonal fruit platter (gf)
- Fruit 'n' Nut Muesli Bar (vegan)

Freshly brewed fair trade and organic coffee with a selection of T2
hand selected teas served with chilled water

Lunch

A delicious artisanal sandwich selection on a variety of breads including multi-grain,
white, wholemeal, rye, rolls, baguettes and wraps

BITES - Please select 2

- Beef empanada, smokey tomato sauce
- Barbecued broccoli, pea and ham tart
- Vegetarian rice paper rolls with dipping sauce (vegan)
- Baby smoked salmon and green shallot frittata with sour cream (gf)
- Selection of sushi with pickled ginger, soy and wasabi mayonnaise (gf/v)
- Heirloom tomato, mozzarella and basil quiche (v)
- Satay beef skewers and peanut dipping sauce (gf/df)
- Pork sausage roll, tomato chutney
- Indian style samosa and tamarind dressing (vegan)

SALAD - Please select 1

- Salad of yellow grape tomatoes, snow peas, red capsicum and mint (gf/v)
- Crunchy kale and walnut salad, tahini maple dressing (v/gf/lf)
- Quinoa salad, red cabbage, capsicums, shredded carrot, roast baby corn (vegan)
- Roast beetroot, green bean, caramelised walnut, goats' cheese
- Mesculin leaves, avocado, cherry tomatoes with balsamic dressing (vegan)
- Kumara and pumpkin, pepitas, sunflower seeds, baby spinach, avocado, ranch dressing (v/gf)

Seasonal fruit platter

Orange juice

Freshly brewed fair trade and organic coffee with a selection of T2
hand selected teas served with chilled water

Conference Menu #3

On arrival

Freshly brewed fair trade and organic coffee with a selection of T2
hand selected teas served with chilled water

Tea Time

MORNING TEA - Please select 2

- Bircher muesli, with cranberry granola and vanilla yoghurt
- Natural yoghurt with honey, toasted oats, fresh berries
- A selection of mini pastries
- Mini sweet muffins
- Bacon and egg tart, tomato chutney
- Smoked salmon petit bagels with rocket and cream cheese
- Petite croissant, roma tomato, parsley, cheddar (v)
- Bacon, house made BBQ sauce, fried egg roll
- Fruit 'n' Nut Muesli Bar (vegan)
- Seasonal fruit platter (gf)

AFTERNOON TEA - Please select 1

- Mixed berry friands (gf)
- Heirloom tomato, ash smoked mozzarella and baby basil quiche (v)
- Bite size scones, strawberry jam, cream
- House-made beef sausage roll, tomato chutney
- Carrot cake with orange cream cheese frosting
- Roast turkey and cranberry buttery croissant
- Dark chocolate brownie (gf)
- Mini baked doughnuts
- Mini orange cake (gf)
- Macaron collection (gf)
- Seasonal fruit platter (gf)
- Fruit 'n' Nut Muesli Bar (vegan)

Freshly brewed fair trade and organic coffee with a selection of T2
hand selected teas served with chilled water

Lunch

Individual assorted organic sour dough rolls

HOT DISHES - Please select 3

- Corn-fed chicken grilled with lemon, spices and herbs saffron vegetable rice (gf)
- Lamb shoulder, olives, rosemary, preserved lemon, baked potatoes (gf/lf)
- Roasted wagu beef, polenta and chimichurri (gf)
- Kingfish, brocolini, lemon and caper butter
- Charred salmon, risoni, pea, red onion and mint
- Wild mushroom risotto scented with truffle oil and served with fresh parmesan (v,gf)
- Smoked eggplant, mixed grain dahl, yoghurt (v, gf)
- Tapas style beef meatballs with spicy tomato sauce and steamed rice (gf)

SALAD - Please select 2

- Salad of yellow grape tomatoes, snow peas, red capsicum and mint (gf/v)
- Crunchy kale and walnut salad, tahini maple dressing (v/gf/lf)
- Quinoa salad, red cabbage, capsicums, shredded carrot, roast baby corn (vegan)
- Roast beetroot, green bean, caramelised walnut, goats' cheese
- Mesculin leaves, avocado, cherry tomatoes with balsamic dressing (vegan)
- Kumara and pumpkin, pepitas, sunflower seeds, baby spinach, avocado, ranch dressing (v/gf)

Seasonal fruit and cheese platter

Orange juice and mineral water

Freshly brewed fair trade and organic coffee with a selection of T2
hand selected teas served with chilled water