

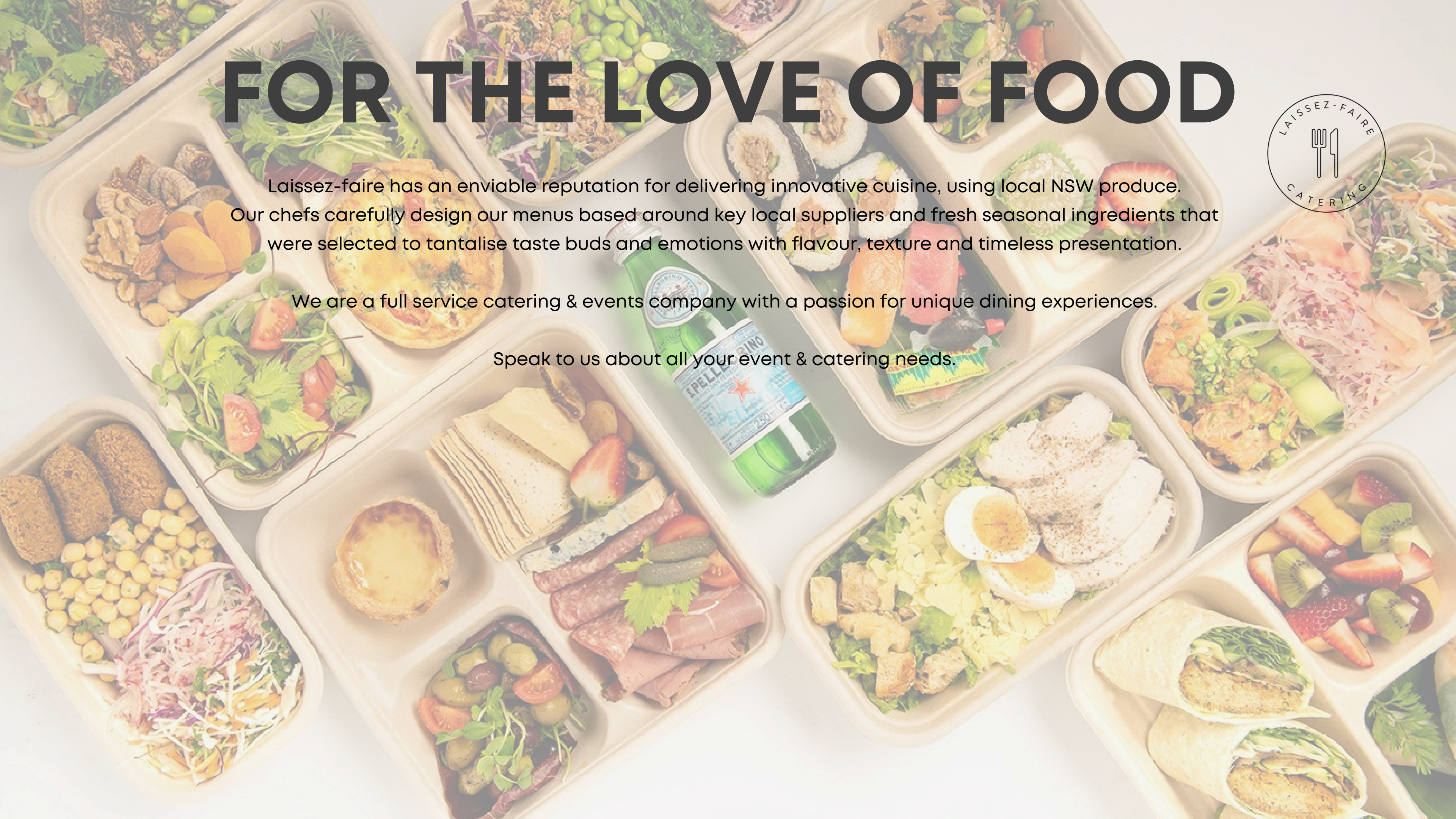
FOR THE LOVE OF FOOD



Laissez-faire has an enviable reputation for delivering innovative cuisine, using local NSW produce. Our chefs carefully design our menus based around key local suppliers and fresh seasonal ingredients that were selected to tantalise taste buds and emotions with flavour, texture and timeless presentation.

We are a full service catering & events company with a passion for unique dining experiences.

Speak to us about all your event & catering needs.





BOXED CATERING MENU

Lunches

Our tasty individual lunch boxes are suitable for corporate meetings or lunches.

Includes Biopack Cutlery.

LUNCH MATE

- Mild spiced chicken wrap, corn, black beans, aioli, mix leaf
- Crunchy vegetables, peanut and mint rice paper roll (vegan, gf)
- Double chocolate brownie (gf,v)

ON A BREAK

- Ham, Swiss cheese, tomato, lettuce and seeded mustard panini
- Heirloom tomato, ash smoked mozzarella and baby basil quiche (v)
- Macaron collection (gf)

LUNCH BREAK

- Salmon, goats' cheese, dill quiche
- Salad of yellow grape tomatoes, snow peas, red capsicum and mint (gf/v)
- Fruit 'n' Nut Muesli Bar (vegan)

OUT TO LUNCH (VEGAN)

- Beetroot hummus, mix leaf, grilled eggplant, grilled pumpkin, charred capsicum wrap (vegan)
- Crunchy vegetables, peanut and mint rice paper roll (vegan, gf)
- Fruit (vegan, gf)

MEDITERRANEAN FEAST

- Selected charcuterie, marinated vegetables and selected cheeses and crackers
- Olives (gf)
- Portuguese tart (v)