



we're not just any
CATERING COMPANY



Buffet Menu

LAISSEZ.COM.AU
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Buffet Menu

All menus are served with warm sourdough rolls.
Our bread is served with organic butter or extra virgin olive oil to the table.

CANAPES

- Peking duck pancakes with hoisin sauce and scallion
- Mushroom, truffle and parmesan arancini ball (v)
- Moroccan rubbed lamb and fetta sausage rolls, chilli tzatziki dip

CHOOSE YOUR MAINS - 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)
- Grilled fillet of grass-fed beef with balsamic caramelised onions
- Whole snapper, chilli, ginger, lemongrass, Asian greens
- 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)

CHOOSE YOUR SIDES - Please select 3

- Cumin roasted pumpkin, French beans, roquette, parmesan (v,gf)
- Roasted dutch carrots, carrot top pesto, tahini, yoghurt, puffed wild rice (v,gf)
- Rosemary roasted chat potatoes, virgin oil and sea salt (v,gf)
- Roasted broccoli, pickled chilli, almonds, bread sauce (v)
- Shaved zucchini, peas, mint, eschallots (v, lf, gf)
- Balinese mixed organic vegetable salad, lime juice dressing (v,gf)

CHOOSE YOUR SWEETS- Please select 3 petite sweets

- Chocolate mousse, caramelised pearls with white chocolate (gf)
- Crumbled Tim Tam pavlova, King island double cream, shaved chocolate
- Tiramisu chocolate cup, Kahlua, grated dark cocoa
- Mango Eton mess, meringue, chantilly cream, raspberry ripple
- Glazed wild strawberry tart, crème patissiere
- Lemon tart, crème fraiche
- Mini passionfruit brûlée, coconut sugar (gf)

APRES

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

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SPICE UP YOUR MENU

Easy add ons that will impress your guests

PALETTE CLEANSER \$6.5 / pp

Used to neutralise your taste buds, enhances your culinary experience. Includes equipment.

- Lemon and blood orange sorbet
- Mint and melon sorbet
- Apple sorbet

CHEESE, PLEASE Individual \$12.50 / pp | Shared \$8.50 / pp

- Cheeses, pear compote, ginger & fig wafers

NESPRESSO BAR \$4.5 / pp

Includes equipment, milk, sugar

- Self-service Nespresso bar station, with Nespresso pods and T2 collection

LATE NIGHT SNACK \$8.0/ pp

Late night snacks or something to grab on the way out our house sliders are designed to soak up the evening, dazzle the tummy and send you home happy and satisfied.

- Toasted brioche slider, grilled ground beef patty, fresh tomato with double cheese and tomato chutney
- House slider of Peri-Peri chicken with caramelised onion, swiss cheese, tomato and ranch dressing
- Smoked pork kranisky hotdog, American cheese sauce, tomatillo salsa