



we're not just any
CATERING COMPANY



Conference Menu

LAISSEZ.COM.AU
02 9298 3799

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/lf)
- Macaron collection (gf)
- Seasonal fruit platter (gf)
- Fruit 'n' Nut Muesli Bar (vegan)

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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

- Baby smoked salmon and green shallot frittata with sour cream (gf)
- Selection of sushi with pickled ginger, soy and wasabi mayonnaise (gf/v)
- Artichoke and dried tomato quiche (v)
- Authentic chicken peanut satay skewers (gf)
- Vegetarian rice paper rolls with dipping sauce (vegan)
- Chicken and leek house-made pie
- Indian style samosa and tamarind dressing (vegan)
- Spinach and Persian fetta, dill triangles (v)

SALAD - Please select 1

- Greek salad of iceberg lettuce, cherry tomatoes, olives, cucumber, oregano, Persian feta (gf,v)
- Kale, green apples, Spanish onion, sunflower seeds, sesame seeds, tamari, avocado, tahini (vegan)
- Quinoa salad, red cabbage, capsicums, shredded carrot, roast baby corn (vegan)
- Roast beetroot, green bean, caramelised walnut, goats' cheese (gf,v)
- Mesculin leaves, avocado, cherry tomatoes with balsamic dressing (vegan)
- Pumpkin and sweet potato salad with roasted seeds, nuts (vegan)

Seasonal fruit platter

Orange juice

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