



*we're not just any*  
CATERING COMPANY



Conference Menu

LAISSEZ.COM.AU  
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# 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/lf)
- Macaron collection (gf)
- Seasonal fruit platter (gf)
- Fruit 'n' Nut Muesli Bar (vegan)

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## Lunch

Individual assorted organic sour dough rolls

### HOT DISHES - Please select 3

- Whole baked field mushrooms with herb crust (v)
- Wild mushroom risotto scented with truffle oil and served with fresh parmesan(gf,v)
- Tagine of falafel, chickpeas, red peppers and green peppers on couscous with mint and basil garnish (vegan)
- Tapas style beef meatballs with spicy tomato sauce and steamed rice (gf)
- Slow roasted leg of lamb with chickpeas and preserved lemon (gf)
- Char-grilled chicken pieces with rosemary and lemon (gf)
- Tagine of chicken and preserved lemon on couscous (gf)
- Grilled fillet of grass-fed beef with balsamic caramelised onions (gf)

### SALAD - Please select 2

- 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)
- Mesulin leaves, avocado, cherry tomatoes with balsamic dressing (vegan)
- Pumpkin and sweet potato salad with roasted seeds, nuts (vegan)

Seasonal fruit and cheese platter

Orange juice and mineral water

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