



we're not just any
CATERING COMPANY



Plated Menu

LAISSEZ.COM.AU
02 9209 4810

Plated Menu

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

CHEF'S 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

ENTRÉE - PLEASE SELECT 1

- Flaked roasted king salmon, watercress, edamame, fennel fonds, artichokes, poached garlic cream sauce (gf)
- Lemon myrtle infused apple cider pickled prawn and mussels, fennel fonds, endive salad (gf, lf)
- Wagyu Bresaola, dried tomato, pickled celery root and red sorrel salad, Illawarra plum jam, parmesan crisp (gf)
- Shredded duckling, salad of shiitake, snow pea, shredded cabbage, crisp shallots, pistachio, orange glaze (gf)
- Pork belly, cauliflower moose, medjool date and pineapple salad, fennel pollen, maple glaze
- Confit sea scallops, roasted cherry tomato "summer" puttanesca, blood sausage, sea blight
- Seared lamb fillet, warm olives and feta, sauce piquant (gf)
- Steamed tofu disc, blistered heirloom tomato medley, basil oil (vn)

MAIN - PLEASE SELECT 2 TO BE SERVED ALTERNATELY

- Lemon pepper spiced Hiramasa kingfish, roasted cherry tomato meddle with olive cheeks, baby capers and lemon thyme (gf,lf)
- NZ Crisp skinned Ora salmon fillet, braised radicchio, fennel and artichokes, barrel aged balsamic (gf,lf)
- Organic corn fed chicken breast almond crusted, braised yellow butter beans, tomato cheeks and basil (gf)
- Spiced duck breast, crushed chickpea and winter vegetable jambalaya, crisp noodles
- Lamb shoulder 12 hour slow cooked, smoked ham hock du Puy lentils, raisin spiced lamb jus (gf)
- Dijon crusted Wagyu rump, soft gorgonzola polenta, sautéed mushroom herb jus (gf)
- Roasted winter vegetable tian, chimichurri tomato and edamame (vn)

DESSERT - PLEASE SELECT 1

- Selection of Australian cheese, gr apes, lavosh, quince paste
- Baked lemon pudding, lavender cream, blueberry compote
- Lavender panna cotta, vanilla sable, coconut sugar
- Caramelised pear tarte tatin, candied walnut, brandy anglaise
- Chocolate fondant, sour cherry compote, double cream
- Rhubarb crème brûlée, rose water pistachio meringue (gf)

APRES

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

Plated Menu

SPICE UP YOUR SIT DOWN MENU

Easy add ons that will impress your guests

FOR THE TABLE \$5.5 /p

Your choice of shared side to accompany

- Cumin roasted pumpkin, French beans, roquette, parmesan
- Dutch carrots glazed with maple syrup and flat leaf parsley
- Blistered cherry grape and teardrop tomatoes with purple basil and cracked black pepper
- Rosemary roasted chat potatoes, virgin oil and sea salt
- Steamed brocolini, olive oil, slivered almonds
- Garden leaves, hazelnut, shaved fennel

PALETTE CLEANSER \$6.5 / p

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

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

SALAD COURSE \$8.5 / p

Served before main as a fresh and light way to balance the flavors of your menu.

- Thai beef, cucumber, lime and chili
- Jamon, watermelon and feta
- Papaya, heirloom cherry tomato, peanut and cilantro

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

- Cheeses, pear compote, ginger & fig wafers

NESPRESSO BAR \$5.5 / p

Includes equipment, milk, sugar

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

Laissez-faire Catering has an enviable reputation for delivering innovative cuisine, using local NSW produce. Our award winning chefs carefully design our menus based around key local suppliers and fresh seasonal ingredients.

Feed your imagination!