

BBQ MENUS FOR 7 PALMS & BEACH

LE MERIDIEN
LAV SPLIT
GRLJEVACKA 2A, 21312 SPLIT - PODSTRANA, CROATIA

lemeridienlavsplit.com

N 43° 3' E 16° 32'

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Buffet is served for minimum of 35 guest. Outside venues catering need to be extra charged (rental fees). Total final C&B (event time, food, beverage, room's set-up, numbers of the guest, AV equipment) plans submitted 72h before event. Clients are not permitted to bring their own food or beverage items into the hotel. There is no alteration to the menus allowed (extra charge). Prices and options are subject to change. Hotel is not responsible for typos and omissions.

BBQ MENUS FOR 7 PALMS AND THE BEACH

BUFFET STATIONS

"Soparnik" local authentic dish (Swiss chard garlic flat bread)

Prosciutto with condiments (pickled vegetables)

Cheese (local cheeses with roasted pepper, marinated olives, chutneys, dried fruits)

Grilled marinated vegetables

Marinated sardines with purple onion and pine nuts

Chickpeas "Hummus" salad

SALAD BAR STATION

Assorted seasonal salad and lettuces station (tomatoes, onions, cucumber, lettuce, olives, corn, croutons, vinaigrette, infused olive oil, Caesar dressing, cherry vinegar, red wine vinegar, balsamic vinegar, rice vinegar)

BBQ STATIONS

MEAT & BURGER

"STEAK HOUSE BY THE SEA"

Chicken and vegetable skewers

Beef sirloin (garlic seasoning)

Rib eye steak

Pork chops

Sausages (pork)

Beef burger

Side dishes & sauces (roasted garlic mashed potatoes, grilled pineapple, grilled vegetables, Swiss chard- potatoes, red wine sauce, bbq sauce, chimichuri sauce,

Condiments (varieties of bread and buns, cheese, pickled cucumbers, lettuce, bacon, ketchup, mustard, mayo)

GRILLED FISH & SEAFOOD

Grilled Sea Bass (whole and/or fillets)

Tuna steak

Calamari

SWEETS

Favourite sweets of the region

Sliced fresh fruit platters with sauces and yogurts

BUFFET STATIONS

"Soparnik" authentic local dish - Swiss chard in garlic flat bread

"Slicing" prosciutto station with condiments (pickled vegetables, membrillo)

Carving cheese station (local and international semi hard and hard with roasted pepper, marinated olives, chutneys, dried fruits)

Grilled marinated vegetables

Marinated sardines with purple onion and pine nuts

Chickpeas "Hummus" salad

Guacamole

SALAD BAR STATION

Assorted seasonal salad and lettuces station (tomatoes, onions, avocado, cucumber, cabbage, bell pepper, zucchini, iceberg lettuce, mashe lettuce, arugula, sun dried tomatoes, olives, corn on the cob, croutons, vinaigrette, infused olive oil, blue cheese dressing, Caesar dressing, cherry vinegar, red wine vinegar, balsamic vinegar, rice vinegar)

BBQ STATIONS

MEAT & BURGER

“STEAK HOUSE BY THE SEA”

Beef & chicken and vegetable skewers

Beef tender loin (garlic seasoning)

Rib eye steak

Lamb chops

Sausages (beef &pork)

Beef burger

Side dishes & sauces (Corn on the cob, roasted garlic mashed potatoes, grilled pineapple, grilled vegetables, Swiss chard- potatoes, red wine sauce, bbq sauce, chimichuri sauce, roasted pepper sauce)

Condiments (varieties of bread and buns, cheese, pickled cucumbers, lettuce, bacon, ketchup, mustard, mayo)

GRILLED FISH & SEAFOOD

Grilled Sea Bass (whole and fillets)

Tuna steak

Shrimp tails (peeled)

Calamari

Condiments & side dishes (flavoured olive oils, parsley- garlic- lemon sauce, cucumber & potatoes salad, grilled vegetables, coconut- cilantro pineapple salad, chard &potatoes)

SWEETS & ICE CREAM STATION

Favourites Sweets of the region (Fruit tartlets, lemon-orange cheese cake, raspberry mouse)

Pancakes (marmalade, chocolate, walnuts, cherry)

Ice cream in cons with condiments (chocolate sauce, butterscotch sauce, berries sauce, sprinkles, nuts, m&m's)

Sliced fresh fruit platters (pineapple, cantaloupe, honeydew, kiwi, melon) with sauces and yogurts

ENHANCEMENTS

CHOOSE TWO

- Smoked tuna
- “Vis” Fish pie (authentic local dish)
- Caprese salad
- Veal medallions
- Dentex file (grill)