

*Le* MERIDIEN

# BUFFET MENUS FOR LUNCH OR DINNER

LE MERIDIEN  
LAV SPLIT  
GRLJEVACKA 2A, 21312 SPLIT - PODSTRANA, CROATIA  
[lemeridienlavsplit.com](http://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.

# BUFFET MENUS FOR LUNCH OR DINNER

## BUFFET 1

### STARTERS

Prosciutto with condiments (marinated olives, pickled cucumbers and onions)

Variety of Local cheeses (hard and semi hard cheeses with condiments)

Roasted tomatoes marinated with vinegar and marinated anchovies

Mozzarella with Basil olive oil and balsamic

### SALADS

Three beans salad

Cole slow with pineapple

Dubrovnik salad with potato salad and cucumber

Fresh seasonal vegetables and salads

Dressing: Vinaigrette, balsamic, French, lemon, wild berries

Authentic local olive oil and vinegars

Condiments: mayonnaise, ketchup, cream cheese, guacamole, cheese, olives, capers, onions

### HOT APPETIZERS

Chicken noodle soup

Lamb Bolognese pasta (pasta station)

Dalmatian veal risotto

Green gnocchi with vegetables

### MAIN DISHES

Fillet of sea bass and sea bream grilled (Grill Station)

Grilled calamari and Pepperonata sauce  
[lemeridienlavsplit.com](http://lemeridienlavsplit.com)

Beef steak with grilled onions flavoured with truffle oil

Pork chops with mushroom sauce

Chicken breasts stuffed with ricotta cheese and herbs

### SIDE DISHES

Grilled vegetables

Potato Gratin

Baked polenta with olives

Swiss chard with potatoes

Green beans with tomatoes and olives

### DESSERTS

Choice of our Pastry Chef (Buffet offer of cakes and desserts) - 6 items

Fresh sliced and whole seasonal fruit- 2 items

Selection of Bread and bakery products

## BUFFET 2

### STARTERS

Dalmatian prosciutto with condiments  
International and local cheeses  
Octopus braised in red wine  
Cold pork roast and in olive oil marinated  
grilled vegetables  
Mozzarella with olive oil and balsamic  
reduction

### SALADS

Cole slaw  
"Dubrovnik" salad with potato salad and  
cucumber  
Redbeet and celery salad  
Salad Station: "Make your own" Caesar  
and Caprese salad  
Fresh seasonal salad greens and  
vegetables  
Dressing: Vinaigrette, balsamic, French,  
lemon, wild berries  
Authentic local olive oil and vinegars  
Condiments: mayonnaise, ketchup, cream  
cheese, guacamole, cheese, olives,  
capers, onions

### HOT APPETIZERS

Vegetable (broccoli, cauliflower, kohlrabi,  
leek-potatoes) puree soup  
Risotto with wild mushrooms and goat  
cheese  
"Pljukanci" pasta with Truffle Sauce (Pasta  
station)  
Homemade gnocchi with black sauce,  
smoked salmon and vodka

### MAIN DISHES

Rolled veal roast (carving station)  
Lamb in curry sauce  
Dentex fillet with creamy leek and  
potatoes  
Poached Monkfish medallions in a white  
wine  
Grilled squid with Peperonata sauce  
Chicken breast stuffed with ricotta cheese  
and fresh herbs  
Beef steak with baked piece on Mexican  
Pork chops in soya sauce, shiitake  
mushrooms

### SIDE DISHES

Ratatouille  
Basmati Rice and/or Pilaf Rice  
Potato Gratin  
Cooked vegetables  
Carrot Pancakes  
Baked polenta with olives

### DESSERTS

Choice of our Pastry Chef (Buffet offer of  
cakes and desserts) - 6 Items  
Fresh sliced and whole seasonal fruit- 3  
items  
Selection of bread and bakery products

## BUFFET 3

### STARTERS

Dalmatian prosciutto with melon

Smoked Tuna

Platter of domestic and international cheeses with condiments

Cold veal cuts with zesty tuna sauce (Vitello Tonnato)

Cherry tomatoes and mini mozzarella with basil emulsions and olive Oil

Zucchini cakes with smoked salmon and tapenade

Medallions of swordfish with saffron

### SALADS

Octopus salad

Mediterranean salad (tomatoes, cucumber, bell pepper, onions, sheep's cheese with herbs)

Tabouleh (Bulgur- mint salad)

Fresh seasonal vegetables and leaf lettuce

Dressings, vinaigrette, choice of domestic and international oils and vinegars

Condiments: mayonnaise, ketchup, cream cheese, guacamole, cheese, olives, capers, onions

### HOT APPETIZERS

Adriatic Fish soup with vegetables

Homemade black pasta with shrimp (pasta station)

Risotto with truffles

Risotto with squid and Prosecco

Green gnocchi with vegetables (pasta station)

### MAIN DISHES

Dalmatian beef stew with dumplings

Rolled veal roast (carving)

Turkey breast medallions with Blue Cheese

Veal scaloppini with leek and dried figs

Dentex filet on the wild rice

Stew of monkfish and grouper

### SIDE DISH

Boiled and buttered vegetables (broccoli, green beans, cauliflower, carrots)

Chard dumplings with rice and Parmesan

Poached vegetables

Potatoes baked in the crust

Baked polenta with olives

### DESSERTS

Choice of our Pastry Chef (Buffet offer of cakes and desserts)- 8 items

Sliced fresh and whole seasonal fruit – 3 items

Selection of Bread and bakery products

## BUFFET 4

### STARTERS

Dalmatian prosciutto

Falling Dalmatian cheese

Smoked salmon filet with lemon and dill

Cold roast pork with lettuce, eggplant and cous cous

Medallions of swordfish with saffron

Zucchini cakes with smoked salmon, and Tapenade

### SALADS

Dubrovnik salad

Cherry tomatoes and mini mozzarella with basil emulsions and olive Oil

Chicken salad carrot and celery

Thai beef salad and vegetables

Salad Station: (Alaska salad, Tabouleh)

Fresh seasonal vegetables and leaf lettuce

Dressings, vinaigrette, choice of domestic and international oils and vinegars

Condiments: mayonnaise, ketchup, cream cheese, guacamole, cheese, olives, capers, onions

### STARTERS

Shrimp bisque

Homemade black pasta with shrimp (pasta station)

Green gnocchi with vegetables (pasta station)

"Šurlice" (pasta) with truffles

Risotto with squid and Prosecco

### MAIN DISHES

Marinated beef fillet with tomatoes

Turkey medallions with shiitake mushroom sauce

Pork chops in apple sauce

Filet cooked creamy prongs on leek

Broiled squid cooked spinach with goat cheese

Chicken and vegetables skewers (mushrooms, zucchini, eggplant, peppers) Marinated in lemon and Mediterranean plants (Grill station)

Medallions of swordfish (Grill station)

### SIDE DISHES

Baked Polenta

Ratatouille

Seasoned roasted potatoes with rosemary

Boiled and buttered vegetables (broccoli, green beans, cauliflower, carrots)

Sautéed green beans with tomatoes and red onion

### DESSERTS

Selection of desserts and pastries - 8 items

Sliced fresh fruit - 4 items

Selection of Bread and bakery products