

*Le* MERIDIEN

# GALA 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.

# GALA DINNER

## DALMATIAN BUFFET

### STARTERS

“Soparnik” authentic local dish with Swiss chard and garlic

Dalmatian prosciutto

Local cheeses

Sea bass marinated in lemon and arugula

Roasted tomatoes marinated with vinegar and anchovies

Octopus salad with marinated tomatoes, capers and garlic

Mozzarella with olive oil and balsamic reduction

### SALADS

Salad three beans

Salad with a young goat cheese

Dubrovnik salad with potato salad and cucumber

Dalmatian salad

Fresh seasonal and leaf lettuce salad with condiments

Selection of dressings and vinaigrettes

### WARM APPETIZERS

Fish soup

Gnocchi with lamb Ragù

Tortellini with truffles cream sauce

Mediterranean risotto with lemon, bay leaf and sherry

Dalmatian veal risotto

### MAIN DISHES

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Dalmatian braised beef with dumplings

Boiled beef with potatoes and tomatoes

Fillet of sea bass and sea bream grilled

Squid stuffed (rice, bacon, shrimp) white wine sauce

Veal medallions in sage sauce

Chicken “Tingulet”

Chicken and vegetables skewers (mushrooms, zucchini, eggplant, peppers)

### SIDE DISHES

Grilled vegetables

Potatoes with rosemary

Roasted polenta with olives

Swiss chard with potatoes

### DESSERTS

Mediterranean sweets (Dalmatian flan, doughnuts fritters, etc.) (6)

Fresh sliced and whole seasonal fruits (3)

Selection of bread and bakery products

## INTERNATIONAL BUFFET

### STARTERS

Prosciutto with condiments

International cheeses (hard and semi hard) with condiments

Octopus braised in red wine

Cold pork roast - Waldorf salad

"Grawalax" house cured salmon with oranges, dill and red beet

"Tian" vegetables and mozzarella

### SALADS

"Split" salad with salted cod

Thai shrimp, broccoli pasta salad

Red beet and celery salad

Tabouleh salad

Caesar salad with roasted chicken and herbed croutons

Fresh seasonal and leaf lettuce salad with condiments

Selection of dressings and vinaigrettes

### WARM STARTERS

French Onion Soup with cheese croutons

Risotto with wild mushrooms and goat cheese

Ravioli with Truffle Sauce

Homemade gnocchi with squid ink sauce, smoked salmon and vodka

### MAIN DISHES

Veal roast with hazelnut crust

Lamb in curry coconut sauce

Monkfish tail wrapped in prosciutto in sparkling wine and grapes sauce

Grilled squid with roasted bell pepper and

oven dried tomatoes

Duck breast with wild fruits gastrique

Beef steak with

Pork marinated in soy sauce, shiitake mushrooms

### HOT SIDE DISHES

Ratatouille

Potato Gratin with truffles

Grilled seasonal vegetables

Carrot cakes with ginger and orange peel

Grilled polenta with olives

### DESSERTS

Showcase desserts, cakes (6)

Offer sliced fresh fruit (3)

Selection of bread and bakery products

## BUFFET EXCLUSIVE

### STARTERS

Local Dalmatian prosciutto with melon

Smoked tuna filet

Marinated Scallops

Platter of domestic and international cheeses with condiments

"Vitello tonnato" cold veal cuts with tuna capers sauce

Zucchini cakes with smoked salmon, tapenade

Carpaccio of beef tenderloin with truffles on rocket

### SALADS

Salad of calamari and marinated vegetables

"Diocletian" salad with salted cod

Artichoke salad with tomato and basil pesto

Cherry tomatoes and mini mozzarella with basil emulsions and oils

Alaska salad

Mediterranean salad with shrimps

Fresh seasonal and lettuce salad

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

Selection of dressings and vinaigrette

### STARTERS

Shrimp bisque

Homemade black pasta with shrimp

Risotto with truffles

Gnocchi with smoked fish filet

Spinach Tagliatelle pasta mussels and vegetables

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### MAIN DISHES

Veal roast with prosciutto and sage in raisins sauce

Turkey breast with Blue Cheese

Veal scaloppini with leek, bacon and dried figs

Marinated and grilled beef tenderloin

Red snapper filet in sparkling wine sauce

Grilled Tuna filet with tomato and black olives

Squid stuffed with spinach and goat cheese

### SIDE DISHES

Seasonal buttered vegetables

Poached vegetables

Ratatouille with grilled vegetables

Rice cakes with saffron

Double baked potatoes with cream and truffles

Grilled polenta with rosemary olives

Selection and choice of desserts and pastries (12)

Sliced fresh and whole seasonal fruit (3)

## GALA DINNER 5 COURSES

### MENU 1

#### **Dalmatian prosciutto**

Cheese, marinated anchovy crostini, arugula

#### **Cream of Spinach**

Mousse with milk, pine nuts

#### **Risotto with mussels and chicken**

Creamy crab sauce

#### **Beef Tenderloin**

Creamy spinach, fried mushrooms

Gratin potatoes

#### **Limoncello tartlet**

### MENU 3

#### **Smoked Salmon Salad**

Frisee salad, orange segments, radish

#### **Pea soup with marinated monkfish**

Parmesan Crisps, coriander

#### **"Pljukanci" with cuttlefish cooked in red wine**

Tomato sauce and basil

#### **Dentex Filet**

Sautéed chard, cod gratin

Garlic Sauce

#### **Black & white mousse**

### MENU 2

#### **Lettuce medley**

Leaf greens, citrus segments, walnut dressing

#### **Chicken Galantines**

Green asparagus, apple puree, mustard

#### **Ragout of wild mushrooms**

Polenta with sage and asparagus, lamb's lettuce, parmesan

#### **Duo of pork**

#### **Pork Tenderloin and braised royal meat**

Warm salad of tomatoes and beans, applesauce and Vanilla

#### **Crème Brule with rosemary**

## GALA DINNER 6 COURSES

### MENU 1

#### **Scampi Carpaccio**

Salad of red lentils green peas pure

#### **Fish soup with vegetables**

Olive oil, chives

#### **Grilled fillet of sea bass**

Sautéed potatoes, herbs, lemon

Carrots, green beans

#### **Risotto with red radicchio**

Prosciutto, parmesan, oregano, red wine

#### **Veal fillet with herb**

Creamy mashed potatoes with leeks,  
vegetables in butter

Demi-glace with truffles

#### **Chocolate triangle in Creole sauce**

### MENU 2

#### **Smoked Salmon Salad**

Frisee salad, orange segments, radish

#### **Creamed Shrimp**

Crispy shrimp tails

#### **Fillet of grouper**

Grilled polenta with olives, peppers,  
broccoli

Confit tomato sauce

#### **Grilled Octopus risotto**

Lemon, bay leaf, sherry, herbs

#### **Grilled Tuna Filet**

Smoked tomato butter, potato gnocchi  
and sage

Wine sauce

#### **Grilaz ice bomb**

## GALA DINNER 7 COURSES

### MENU 1

**Kohlrabi carpaccio on arugula, potato mousseline**

Dressing of Ginger and Honey, Bulgur

**Chicken Galantines**

Green asparagus, apple puree, mustard

**Dalmatian prosciutto**

Cheese, marinated anchovy crostini, arugula

**Green Peas soup with marinated monkfish**

Parmesan Crisps, coriander

**Risotto with mussels and chicken**

Creamy crab sauce

**Beef Tenderloin**

Creamy spinach, fried mushrooms

Gratin potatoes

**Limoncello tartlet**

### MENU 2

**Smoked Salmon Salad with poached quail egg**

Frisee, orange segments, radish,

**Ragout of wild mushrooms**

Polenta with sage and asparagus, lamb's lettuce, parmesan

**Spinach Risotto with Roasted Asparagus**

Morel mushrooms and Parmesan sauce, fried parsley leaves

**Cannelloni of aubergine with couscous,**

Grilled Artichokes, spinach, tomato ragout and Cardamom

**"Pljukanci" with cuttlefish braised in red wine**

Roasted tomato sauce and basil

**Dentex Filet**

Sautéed chard, cod gratin

Garlic Sauce

**Chocolate triangle in Creole sauce**