

# BANQUETS DOSSIER

*Le* MERIDIEN RA  
BEACH HOTEL & SPA



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## LLEVANT BUFFET

Events from 20 to 40 attendees

### SALADS

Salad and Crudités Bar.  
2 types of fresh lettuce.

Garnish: Tomato, Pineapple with sesame, Broccoli, Omelette, Cucumber, Rice, Tuna, Carrot and Corn.

Variety of bread.

Vinaigrettes: Tomato, Honey and Rosemary and Tarragon.

### STARTERS

Asian noodles with thai style vegetables and tofu.

Pasta salad with brie cheese, mushrooms, bacon and caramelised pear.

Sweet lettuce with roasted peppers, egg and anchovies sauce.

### MAIN

Stuffed chicken with apple, walnuts and plums.

Seafood rice.

Roasted vegetables with romesco sauce.

### DESSERTS

Sacher Cake.

Cheesecake.

Fresh Fruit.

## MESTRAL BUFFET

Events from 40 attendees

### SALADS

Salad and Crudités Bar.  
3 types of fresh lettuce.

Garnish: Tomato, Corn, Tuna, Zucchini, Peppers, Potatoes, Lentils, Fennel, Carrot and Eggplant.

Variety of bread.

Vinaigrettes: Balsamic, Honey and Tartar sauce.

### STARTERS

Roasted vegetables with rosemary.

Cod "Empedrat".

Caesar salad with crispy chicken.

Broccoli salad with feta cheese, kalamata olives, sun dried tomatoes, dill and mint.

### MAIN

Masala Chicken drumstick with eggplant and walnuts.

Hake supreme "vizcaina style" (garlic, onion and peppers sauce).

Beef cannelloni with spinach and mornay sauce.

Vegetables chop Suey.

### DESSERTS

Banana and caramel cheesecake.

Red berries financier.

Opera Cake.

Fresh fruit.

Vegetarian option  
10% VAT not included



## BUFFET XALOC

Events from 40 attendees

### SALADS

Salad and Crudités Bar.  
3 types of fresh lettuces.

Garnish: Tomato, Carrot, Cauliflower, Beans, Corn, Pumpkin, Tuna, Tender Onion, Cucumber and White Asparagus.

Variety of breads.

Vinaigrettes: Tomato and Olives, Soya with lime and mint, honey and mustard.

### STARTERS

Tomato salad with tuna, Kalamata olives, spring onions and boiled egg.  
Japanese lentils salad.  
Waldorf salad.  
Goat cheese and pear salad with balsamic and honey vinaigrette.

### MAIN

Pork sirloin with sweet potato and "campestre" sauce. (carrot, tomato and leek sauce).  
Sea bream with "trinxat" and oreo sauce.  
Penne with tarragon sauce and smoked salmon.  
Grilled vegetables.

### DESSERTS

Tiramisu.  
Red berries mousse with compote.  
Chocolate tandem with mango mousse.  
Fresh fruit.

## BUFFET GREGAL

Events from 40 attendees

### SALADS

Salad and Crudités Bar.  
3 types of fresh lettuces.

Garnish: Tomato, Broccoli, Carrot, Cucumber, Corn, Pickled red onion, Tuna, Lentils, Boiled potato and Pumpkin.

Variety of breads.

Vinaigrettes: Thousand islands, Jerez, Citrus and Tarragon.

### STARTERS

Potato salad with cucumber, raisins, apple and tzatziki sauce.  
Melon with Ham.  
Spinach Salad with bacon, caramelised walnuts and gorgonzola cheese.  
Zucchini cream with garnish (hard-boiled egg, croutons and cheese).

### MAIN

Slow roasted free-range chicken breast with veggie noodles and tandoori sauce.  
Artichokes and parmesan risotto.  
Hake with chickpeas cream and virgin sauce.  
Vegetables briam with fresh cheese and yogurt sauce.

### DESSERTS

Sautéed pineapple with Catalan cream.  
White chocolate cream caramel with raspberry.  
Apple sponge cake.  
Fresh fruit.

## BUFFET TRAMUNTANA

Events from 40 attendees

### SALADS

Salad and Crudités Bar.  
3 types of fresh lettuces.

Garnish: Cherry Tomato, Celery dices, Zucchini, Beetroot, Corn, Palm hearts, Tuna, Onion, Burgul and Artichokes.

Variety of breads.

Vinaigrettes: Fine herbs, orange and thyme, Forum Vinegar.

### STARTERS

Fresh cheese, cantaloupe melon, orange and pear salad with yogurt and citrus sauce.  
Baby lettuce, mussels, "piquillo" peppers and garlic rehash salad.  
Quinoa salad with vegetables.  
Hummus with Provençal vinaigrette and green olives.

### MAIN

Confitted cod with rosemary, peppers piperade and tomato rehash.  
Tagliatelle with gorgonzola cheese, baby spinach and walnuts.  
Sautéed mushrooms with Provençal herbs.  
Beef Stroganoff with basmati rice.

### DESSERTS

Catalan cream mousse.  
Chocolate and pear financier.  
Lemon meringue.  
Fresh fruit.



## BUFFET PONENT

### Events from 40 attendees

#### SALADS

Salad and Crudités Bar.  
3 types of fresh lettuces.

Garnish: Cherry tomatoes, Beetroot, Broccoli, Chickpeas, Corn, Manchego cheese, Tuna, Ham, Cucumber and Boiled egg.

Variety of breads.

Vinaigrettes: Mustard, Tomato and Dill and Olives.

#### STARTERS

Potato salad with shallots, marinated salmon, fresh cream and dill.

Rice salad with beef, mushrooms and sweet onions.

Kumato tomato and mozzarella salad with chardonnay Forum vinaigrette.

Cous cous and mint salad.

#### MAIN

Beef with glazed carrots and turnips.

Roasted salmon with teriyaki sauce.

Gnocchi with tomato and pesto sauce.

Stuffed zucchini with ratatouille and cheese.

#### DESSERTS

Pannacotta with seasonal fruits.

Apple cake.

Chocolate Dalky.

Fresh fruit.

## COFFEE BREAK

Coffee.

Decaffeinated coffee.

Hot milk.

Variety of teas.

Orange juice.

Mineral water.

Home made lemonade or ice tea with mint or lemon.

2 sweets selection.

1 salty / sandwiches selection.

#### PERMANENT SUPPLEMENT

4 hours 14 EUR per person.

8 hours 19 EUR per person.

Vegetarian option  
10% VAT not included



## OPTION 1

Coffee  
Decaffeinated coffee  
Hot milk  
Variety of teas  
Orange juice  
Mineral water  
Home made lemonade or  
ice tea with mint or lemon

Mini croissant  
Cinnamon shell

Smoked turkey and  
avocado mini ciabatta

## OPTION 2

Coffee  
Decaffeinated coffee  
Hot milk  
Variety of teas.  
Orange juice  
Mineral water  
Home made lemonade or  
ice tea with mint or lemon

Chocolate mini muffins  
Puff pastry with fruit

Tuna and vegetables  
brioche

## OPTION 3

Coffee  
Decaffeinated coffee  
Hot milk  
Variety of teas.  
Orange juice  
Mineral water  
Home made lemonade or  
ice tea with mint or  
lemon

Chocolate and yogurt  
sponge cake  
Pain au cream

Fuet mini baguette with  
tomato

## OPTION 4

Coffee  
Decaffeinated coffee  
Hot milk  
Variety of teas.  
Orange juice  
Mineral water  
Home made lemonade or  
ice tea with mint or lemon

Rolled pastry stuffed with  
cream  
Fresh fruit

Croissant with vegetables

## OPTION 5

Coffee  
Decaffeinated coffee  
Hot milk  
Variety of teas.  
Orange juice  
Mineral water  
Home made lemonade or  
ice tea with mint or lemon

Raisins shell  
Apple sponge cake

Catalan wrap

## OPTION 6

Coffee  
Decaffeinated coffee  
Hot milk  
Variety of teas.  
Orange juice  
Mineral water  
Home made lemonade or  
ice tea with mint or lemon

Smoked salmon and fine  
herbs cheese bagel

Pain au chocolate  
Pineapple and caramel  
milkshake

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THANK YOU!

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BEACH HOTEL & SPA

