

BUFFETS

Le MERIDIEN

MONTMARTRE

Selection of jams
 Platter of cold cuts, hams and cheeses
 Peach curd, yoghurt, cereals
 Rolls, croissants and Danish pastries
 Coffee, tea, mineral water, freshly pressed orange and grapefruit juice

Per person..... € 19,50
 (from 10 persons)

ETOILE

Selection of jams
 Strawberry curd, yoghurt, cereals, kiwi, pineapple and seasonal berries
 Platter of cold cuts, hams and cheeses
 Smoked salmon with horseradish cream
 Oven-fresh rolls, croissants and muffins
 Coffee, tea, mineral water, freshly pressed orange and grapefruit juice

Per person..... € 22
 (from 10 persons)

CHAMPS ELYSEES

Platter of exotic fruits with mango, papaya, pitahaya, melons
 Fruit curd, yoghurt, cereals
 Selection of jams
 Vegetable crudités with selection of dips
 Scrambled egg with crisp bacon
 Smoked trout fillets
 Graved lachs with honey-mustard sauce
 St. Daniele ham with green asparagus salad
 Selection of French cheeses with olives
 Oven-fresh rolls, croissants, Danish pastries, doughnuts
 Coffee, tea, mineral water, freshly pressed orange and grapefruit juice

Per person..... € 25
 (from 10 persons)

VEGETARIAN SNACK BUFFET 1

Baguette slices topped with cream cheese and cress
 Tomato and mozzarella skewers
 Turmeric crêpes with grilled aubergine
 Mini pretzel sticks with Brie and walnuts
 Mini-croissants with rocket and Parmesan
 Sandwiches with cheese, egg, cucumber and salad
 Vegetable crudités with yoghurt dip

Mini-pizza with spinach and feta
 Mini-leek and onion quiche
 Vegetable lasagne
 Grilled tofu with Asian vegetables

Fruit skewers
 Chocolate-coated strawberries
 Chilled melon soup served in espresso cup
 Panna cotta

Per person..... € 28
 (from 10 persons)

VEGETARIAN SNACK BUFFET 2

Baguette slices topped with herbed cream cheese and sun-dried tomato
 Melon and mozzarella skewers with pesto
 Wraps with wasabi cream, lettuce and smoked salmon
 Artichoke and olive skewers with feta
 Baked crostini with tomato and Tête de Moine
 Vegetable crudités with herbed sour cream

Grilled Mediterranean vegetable skewers
 Quiche Lorraine with leek
 Crispy mini-spring rolls with selection of dips
 Ravioli with ricotta and spinach filling and toasted pignoli

Fruit skewers
 Mandarin crème brûlée
 Mangomousse in small glasses
 Curd with marinated strawberries

Per person..... € 28
 (from 10 persons)

SNACK BUFFET 1

COLD CANAPÉS

- Mini-sandwiches with smoked salmon and wasabi cream
- Wrap with turkey breast, lettuce and guacamole
- Thai poultry salad with smoked duck breast
- Mini-croissant with smoked raw ham and Parmesan
- Mango and mozzarella skewers with basil pesto

HOT CANAPÉS

- Seafood skewers
- Satay skewers with pineapple and peppers
- Samosa with soy sauce
- Vegetable tempura
- Crispy mozzarella sticks

SWEET CANAPÉS

- Deep-fried banana in honey
- Marinated melon ball medley
- Mini crème caramel
- Chocolate-coated strawberries with coconut

Per person..... € 32
(from 10 persons)

SNACK BUFFET 2

COLD CANAPÉS

- Wholegrain bread with tuna cream
- Parma ham and melon canapés
- Mini-rolls with Gouda and prune
- Mini-crostini with herbed cream cheese and cress

HOT CANAPÉS

- Smoked salmon and spinach quiche
- Mini-meatballs with chili curry
- Chicken satay with pineapple and coconut

SWEET CANAPÉS

- Passion fruit mousse in banana-leaf basket
- Berry tarts
- Chocolate-coated fruits
- Mini-muffins

Per person..... € 32
(from 10 persons)

SNACK BUFFET 3

COLD CANAPÉS

- Olive ciabatta with Parma ham and pepperoni slice
- Wrap with turkey breast and papaya chutney
- Mini pretzel stick with Brie and walnut
- Sesame bagel with smoked salmon strips and cream cheese
- Mediterranean vegetable skewers with mini-salami

HOT CANAPÉS

- Skewers of green curry chicken breast with pineapple salsa
- Dim sum variations with soy sauce
- Strawberry and sweet pepper gazpacho served in a jar
- Prawn satay on lemongrass skewer with Californian guacamole

SWEET CANAPÉS

- Chili honey cream with exotic fruit salad
- Coffee and ginger mousse with plum compote
- Lemongrass panna cotta
- Sweet sushi

Per person..... € 36
(from 10 persons)

SNACK BUFFET 4

COLD CANAPÉS

- Roast beef rolls with green asparagus
- Smoked salmon canapés with keta caviar
- Rollmop herring tartare on mini-rye rolls
- Goat cream cheese with paprika on wholegrain baguette
- Baguette topped with tuna cream and olives
- Grissini with Parma ham

HOT CANAPÉS

- Prawns in crisp coating
- Deep-fried mini-vegetable rolls with sweet chili sauce
- Leek and shrimp quiche
- Gratiné crostini with feta and spinach

SWEET CANAPÉS

- Bite-sized fruit pieces in banana-leaf basket
- Chilled melon soup in mini-jar
- Filled mini-profiteroles
- Mandarin crème brûlée

Per person..... € 38
(from 10 persons)

HESSIAN BUFFET

APPETISERS

- Lamb's lettuce with potato dressing and bacon
- Frankfurt herb sauce with boiled eggs
- "Handkäse mit Musik" – Hessian cheese speciality
- Potato and cucumber salad with crisp bacon and cress
- Mini-meatballs with mixed pickles and mustard
- Smoked Taunus trout with horseradish cream
- Hessian sausage platter
- Herring salad

SOUP

- Red lentil soup with salmon strips

MAIN COURSES

- Poached beef fillet with apple horseradish
- Frankfurt platter of spare ribs, frankfurters and black pudding with sauerkraut
- Pike perch with root vegetables
- Mashed potatoes and vegetable rice
- Selection of seasonal vegetables

DESSERT:

- Hessian tiramisu with apples and Calvados
- "Frankfurter Kranz" cream gateau
- Berry pudding with vanilla foam
- Frankfurt style pudding
- Apple strudel with steamed plums

Per person.....€ 38
(from 25 persons)

BUFFET "MICHELANGELO"

APPETISERS

- Seafood salad with olive oil and dried tomatoes
- Vitello tonnato – thin slices of veal in tuna sauce with capers
- Buffalo mozzarella with pesto and toasted ham strips
- Parma and St. Daniele ham with melon
- Grilled aubergine, zucchini and radicchio with anchovies
- Italian salami salad with olives and red onions
- Tuna salad with olives and artichokes
- Raw and leaf salads with selection of dressings

SOUP

- White tomato soup with rocket and crayfish

MAIN COURSES

- Turkey piccata with spaghetti
- Involtini di vitello – veal rolls stuffed with Parma ham and garlic
- Fillet of gilthead with fresh herbs, served on a bed of zucchini
- Gratiné aubergines and grilled vegetables
- Penne in basil cream sauce with salmon strips

CHEESE

- Selection of Italian cheeses with olive bread and ciabatta

DESSERTS

- Panna cotta with fruit coulis
- Fresh fruit salad
- Amaretto cream with preserved cherries
- Terrine of chocolate trilogy
- Tiramisu with fresh figs
- Mascarpone cream with amarettini

Per person..... € 40
(from 25 persons)

MEDITERRANEAN BUFFET

APPETISERS

Mini-ciabatta rolls with olives, thyme and garlic, basil pesto, tomato pesto and herbed cream cheese
 Mixed leaf salads with balsamic vinegar, French and yoghurt/lime dressing
 Vitello tonnato – thin slices of veal in tuna sauce with capers
 Serrano ham with melon and fresh mint leaves
 Smoked salmon with mango mint chutney
 Antipasti platter with grilled peppers, aubergines and zucchini, Milan salami and Parma ham
 Mini-mozzarella balls with cherry tomatoes and basil
 Marinated Spanish mussels with herbs and garlic
 Stuffed mushrooms and pepperoni with soft goat cheese
 Seafood cocktail with green asparagus and curry pineapple cream
 Greek salad with cucumber, vine tomatoes, red onions, feta and olives

SOUP

Clear fish soup with saffron, shrimps, julienne vegetables and grilled monkfish pieces

MAIN COURSES

Fried tilapia fillet with grilled vegetables, lime and pignoli
 Saltimbocca – mini-veal escalopes with sage and Parma ham in white wine sauce
 Leg of lamb with mustard and herb crust in olive and tomato ragout
 Rosemary potatoes with dried tomatoes
 Rice with toasted and shredded almonds
 Green beans with coconut milk and chorizo
 Spaghettini with sesame, pesto, chili and prawns

DESSERTS

Selection of cheeses with olive ciabatta, baguette, wholegrain sticks, grapes, nuts and grissini
 Tiramisu with berries
 Melon salad with fresh lemon balm
 Panna cotta with strawberry coulis
 Mandarin crème brûlée
 Terrine of chocolate mousse trilogy
 Crème catalan
 Chocolate-coated pineapple with coconut
 Mango smoothie with chili and mint

Per person..... € 42
 (from 25 persons)

BUFFET "COSTA RICA"

APPETISERS

- Shrimp cocktail with black olives and coriander
- Seafood salad with tomatoes and cos lettuce
- Salmon carpaccio with mango and pink peppercorns
- Potato and celery salad with radishes and raisins
- Grilled bacon-wrapped artichokes with herb vinaigrette, anchovies and capers
- Tomato and onion salad with feta and herbs
- Marinated avocados with prawns and piri-piri
- Stuffed eggs with tartare sauce
- Cheese tortillas with chicken, curry cream and salad
- Beef and chicken empanadas

SOUP

- Spicy mussel soup with garlic and herbs

MAIN COURSES

- Grilled lamb chops with tomato and melon ragout, baked potatoes and sour cream
- Fettuccine medley with shrimps and squid
- Fried red snapper with bean salsa and sweetcorn
- Entrecôte steaks with green pepper and fried pineapple
- Gratiné potatoes with diced zucchini

DESSERT

- Creamy custard with papaya compote
- Fried milk with fresh fruit
- Crème caramel with berries
- Melon salad with mint and nuts
- Strawberry and sweet pepper soup with pistachios
- Sweet pancakes with raisin filling

Per person..... € 45
(from 25 persons)

OR WHY NOT CREATE YOUR OWN BUFFET?

Create your own buffet by combining individual dishes from our buffet selections using the following guide.

We will naturally be happy to advise you on your choice.

COMFORT

4 appetisers

1 soup

1 meat main course

1 fish main course

1 vegetarian main course

4 desserts

Per person..... € 42
(from 25 persons)

EXCLUSIVE

5 appetisers

1 soup

2 meat main courses

1 fish main course

1 vegetarian main course

5 desserts

Per person..... € 48
(from 25 persons)

APPETISERS

Seasonal leaf salads with balsamic vinegar and yoghurt dressings
Greek salad with tomatoes, feta and olives
Antipasti variations with Parmesan shavings and anchovies
Poached red mullet with chili pineapple carpaccio
Serrano ham cut from the bone with grissini and figs
Salad of cherry tomatoes, melon and mozzarella balls with basil pesto
Smoked fish platter with selection of sauces
Marinated poached veal fillet with lentil medley and herb sauce
Cocktail of deer-water shrimps with mango cocktail sauce
Carpaccio of beef fillet with grilled green asparagus, olive oil and Parmesan shavings
Grilled artichokes with tuna and sesame

SOUPS

Cream of vine tomatoes
Curry and lemongrass soup with chicken and prawns
French onion soup with cheese croûtons
Beef consommé with vegetable pearls and herbs
Potato leek soup with Frankfurter sausages
Carrot and ginger soup with salmon strips

MAIN COURSES

MEAT

Whole roast entrecôte of beef, rare, with mango pepper sauce, green beans and potato gratin
Grilled corn-fed chicken with sherry sauce on a bed of grilled vegetables and fettuccine medley
Roast loin of veal in wild mushroom sauce with Swiss potato roesti
Navarin of lamb with root vegetables, broad beans and rosemary potatoes

FISH

Dorado fillet in almond and sesame crust with mango and sweet pepper ragout and black-and-white rice

Fillet of pikeperch served with ratatouille, chorizo and thyme gnocchi

Fillet of salmon in saffron and orange sauce with grilled prawns on a bed of chard and couscous

Tilapia in tomato herb crust on a bed of leeks with La Ratte potatoes

VEGETARIAN

Penne rucola with dried tomatoes, chili, basil and Parmesan

Vegetable curry with potatoes, cashew nuts and flambé feta

Wild mushroom ragout with herbed cream sauce and home-made sliced dumpling

Hot and spicy couscous with seven vegetables and grilled mango

Spinach gnocchi with grilled aubergines and tomato coulis

DESSERTS

Marinated fruits of the forest with vanilla custard

Duo of chocolate mousse with almond curls

Crème brûlée with fried pineapple

Tiramisu

Fruit skewers with chocolate and coconut

New York cheesecake

Panna cotta with raspberry coulis

Profiteroles with strawberry filling

Apple tart with almond sauce

Fresh fruit salad

Semolina flummery with morello cherries



Le MERIDIEN

BANQUETTING SALES DEPARTMENT

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