



VALAMAR  
HOTELS & RESORTS

## New Year's Gala Buffet Dinner 2013

Marinated octopus with fresh lemon and capers  
Dalmatian prosciutto with olives  
Marinated aubergines, courgettes, peppers and mushrooms  
Cold roast beef with remoulade sauce  
Baby mozzarella with cherry tomatoes and fresh basil  
Assortment of smoked fish (tuna, salmon, swordfish)  
Turkey breast marinated with oranges  
Delicate tuna and anchovy pâté with capers  
Mediterranean salad  
Potato salad with onion and sausage  
Ricotta and mushroom quiche with truffle  
Selection of fresh seasonal salads  
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Prawn soup with cognac and cream  
Double consommé with homemade pasta  
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Black cuttlefish risotto  
Cheese ravioli with green asparagus and shrimp  
Baked štrukli (cheese-stuffed pastry)  
Red grouper and sea bass with olive and dried tomato pesto  
Mediterranean prawns with grapes on fennel  
Leg of lamb on onion confit with Prosek sauce  
Pašticada braised beef with dried plum sauce  
Beef Wellington carved in front of diners  
Marinated chicken-leg roll  
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Fresh broccoli and cauliflower with toasted pine nuts  
Buttered carrots with parsley  
Ratatouille  
Fried potatoes with fresh rosemary  
Boiled rice with locally produced lemon  
Dalmatian style potato and chard  
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Selection of homemade pastries and cakes  
Fresh fruit selection  
Selection of fine Croatian cheeses with walnuts and dried fruits  
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00:00 am - New Year's toast with sparkling wine  
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02:00 am - Goulash soup with freshly baked bread rolls

Price: EUR 90.00 per person