

Online Banquet & Catering Menu

HÔTEL LE GERMAIN CALGARY







<u>Dinner</u>

Dinner Communal Tables

Whenever possible, we use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods.

All communal tables include coffee and tea.

Dinner Communal Table \$ 75 per person

Calgary to the West Coast

Local wild assorted greens, garden herb house vinaigrette BC wild mushroom and plum tomato salad with local goat cheese and basil Pacific-style paella, spot prawns, herb chicken, spicy house sausage and saffron wild rice Sliced wood-fire roasted Alberta strip loin Heirloom squash and sweet corn Oven baked rustic bread with sweet butter Handmade chocolate truffles and mini dessert pastries

East Meets West Style

Asian mixed green salad, sweet and sour vinaigrette Sesame noodle salad with julienne vegetables Crispy shrimp spring rolls, house-made plum sauce Spicy fried ginger beef Salmon with truffle soy broth Cardamom infused rice Stir fry Asian vegetables Oven baked rustic bread with sweet butter Tulip crème brûlée with fresh berries

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<u>Communal Table and Stations</u> They Pay Bar / You Pay Bar

Wine and Bubbles

Sweet Endings

Carving

Enhance



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Little Italy Style

Wild arugula, grilled artichokes, heirloom tomato Tuna conserva salad, organic greens, white beans and pancetta Artisan board of assorted salumi Gnocchi, wild mushrooms and mascarpone cheese Roasted black cod salsa verde Spit roasted porchetta with aioli Olive oil roasted vegetables Miniature tiramisu