



HÔTEL LE GERMAIN
CALGARY

Online Banquet & Catering Menu

Telephone 403.264.8990 **Reservation** 1 877.362.8990



Dinner

Plated Dinner

All plated dinners consist of a minimum of 3 courses, including your selection of a soup or salad starter, entree and dessert. Dinner also includes fresh seasonal vegetables, coffee, tea, oven baked rustic bread and sweet butter.

Starters

House-smoked bacon and heirloom squash chowder

Wild mushroom puree soup, Quebec cheddar crostini

Calgary Farmers Market soup of the moment

Heirloom tomatoes, frisée, garden basil, 10-year aged balsamic

Wild arugula and greens, melon, house goat cheese, orange oil

Romaine heart Caesar salad, parmesan brioche crostini

Mains

Charbroiled dry-aged beef tenderloin \$ 79 per person
New potatoes with confit garlic and wild mushroom ragout
(add jumbo shrimp \$ 9 per person)

Berkshire pork chop \$ 67 per person
Blue cheese potato puree, candied fig chutney

Alberta beef short-rib \$ 69 per person
Garden rosemary gnocchi, fried winter sweet onions

[cont']

Enhance

Amuse bouche \$ 5 per person

Add jumbo shrimp to salad \$ 9 per person

Chef's custom appetizers \$ 12 per person

Sliced seasonal fresh fruit \$ 7 per person

Artisan cheese course \$ 9 per person

They Pay Bar / You Pay Bar

Wine and Bubbles

Sweet Endings

*additional charge of \$100 per meal period with orders less than twelve (12).
all food and beverage items are subject to a 19% service charge and 5% sales tax*



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Roasted free-range chicken supreme \$ 69 per person
Preserved lemon, risotto, summer truffles, parmesan cheese

Alberta spring lamb chops \$ 79 per person
Shelling bean cassoulet, garden mint gremolata

Seared west coast black cod \$ 73 per person
Shaved fennel, fried capers, warm lemon confit butter

Pan roasted wild salmon \$ 69 per person
Sweet corn polenta with lemon thyme

Vegetarian selection \$ 63 per person
Changes weekly

Plated Sweet Treats

Vanilla crème brûlée tulip with fresh field berries

White chocolate and blueberry cheesecake torte, satin
vanilla sauce

Chocolate pyramid, anglaise with fresh field berries

Meyer lemon streusel cake with fresh raspberries