



### Lunch

#### Cold Lunch Communal Table

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.

#### **Build Your Own Deli \$ 34 per person**

Calgary Farmers Market soup of the moment  
Chef's seasonal salad  
Deli platter including black forest ham, grilled free-range chicken breast, salami, hickory-smoked turkey breast, and sliced roast beef  
Selection of Artisan breads and farm-house cheeses  
Sliced beefsteak tomatoes, lettuce, onion, dill pickles  
Assorted house-baked cookies

#### **Built \$ 38 per person**

Calgary Farmers Market soup of the moment  
Baby arugula, heirloom tomato salad, garden basil-balsamic vinaigrette  
Penne pasta salad with olives, feta and roasted peppers  
Albacore tuna salad with cold pressed olive oil  
Pulled rotisserie chicken salad, herb salad and celery  
Slow roasted Alberta beef with arugula, Quebec cheddar and grainy mustard aioli  
Thin-sliced house salumi with grilled artichoke and pepper salad  
Fresh fruit display and assorted cookies

[cont']

#### Enhance

House-baked cookies \$ 34 per dozen

Häagen-Dazs® ice cream \$ 7 each

Individual bags of potato chips or pretzels \$ 4 each

Energy drinks \$ 7 each

Fruit flavoured iced teas \$ 6 each

Grizzly Paw Sodas \$ 6 each

House-filtered still and sparkling water \$ 2.50 each

Assorted fresh fruit juices \$4 each

Assorted soft drinks \$ 4 each

Extreme Green options available



HÔTEL LE GERMAIN  
CALGARY

## Online Banquet & Catering Menu

**Telephone** 403.264.8990 **Reservation** 1 877.362.8990

### In a BOX \$ 34 per person

Kettle chips

Penne pasta salad with olives, feta and roasted peppers

Whole fresh fruit and assorted cookies

Assorted fresh fruit juices

Choice of:

- Pulled rotisserie chicken salad, herb salad and celery
- Slow roasted Alberta beef with arugula, Quebec cheddar and grainy mustard aioli
- Thin-sliced house salumi with grilled artichoke and pepper salad
- Roasted tomatoes, hummus and wild greens

*additonal 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*



## Lunch

### Hot Lunch Communal Table

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.

#### **Calgary to the West Coast \$ 48 per person**

Local wild assorted greens, garden herb house vinaigrette  
Plum tomato salad with local goats cheese and basil  
Pacific-style paella, spot prawns, herb chicken, spicy house sausage and saffron wild rice  
Wood-fire roasted Alberta beef, fireweed honey BBQ jus  
Local Farmers Market vegetables  
Oven baked rustic bread with sweet butter  
Fresh fruit display and assorted cookies

#### **East Meets West Style \$ 48 per person**

Asian mixed green salad, sweet and sour vinaigrette  
Sesame noodle salad with julienne vegetables  
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

[cont']

### Enhance

House-baked cookies \$ 34 per dozen

Häagen-Dazs® ice cream \$ 7 each

Individual bags of potato chips or pretzels \$ 4 per person

Energy drinks \$ 7 each

Fruit flavoured iced teas \$ 6 each

Grizzly Paw Sodas \$ 6 each

House-filtered still and sparkling water \$ 2.5 each

Assorted fresh fruit juices \$4 each

Assorted soft drinks \$ 4 each

Extreme Green options available



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### Little Italy Style \$ 48 per person

Wild arugula, grilled artichokes, heirloom tomato  
Tartufo-infused minestrone  
Gnocchi, wild mushrooms and mascarpone cheese  
Roasted salmon with fresh herbs  
Spit roasted porchetta with fennel and garlic  
Olive oil roasted market vegetables  
Oven baked rustic bread and sweet butter  
Espresso swirl chocolate brownies

### Hot/Cold \$ 43 per person

Calgary Farmers Market soup of the moment  
Chef's seasonal salads  
Deli platter including assorted sliced meats, artisan breads  
and farm-house cheeses  
Penne pasta with roasted heritage chicken and artichoke  
cream  
Roasted Albertan beef and Swiss hot panini pressed  
sandwiches  
Miniature assorted cheesecake bites



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#### Plated Lunch

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

#### Starters

Roasted tomato bisque with pulled chicken and house-made Puri Puris sour cream

House-smoked bacon and Heirloom squash chowder

Calgary Farmers Market soup of the moment

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

Petite charbroiled dry-aged beef tenderloin \$ 52 per person  
New potatoes with confit garlic and mushroom ragout

Roasted free-range chicken breast \$ 45 per person  
Preserved lemon, risotto, parmesan cheese

Seared west coast black cod \$ 52 per person  
Roasted fennel, warm lemon butter sauce

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#### Enhance

Amuse bouche \$ 5 per person

Add jumbo shrimp to salad \$ 9 per person

Chef's custom appetisers \$ 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**

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Pan roasted wild salmon \$ 46 per person  
Sweet corn polenta with lemon thyme

Vegetarian selection \$ 44 per person  
Changes weekly

### **Sweet Treats**

Vanilla crème brûlée tulip with fresh field berries

White chocolate and blueberry cheesecake

Meyer lemon streusel cake

Double chocolate truffle mousse