



### Lunch

#### 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

[cont']

#### 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**



HÔTEL LE GERMAIN  
CALGARY

## Online Banquet & Catering Menu

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

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