



Reception

Cold Bites

Enhance

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.

Cold Bites \$ 3.5 each*

Prosciutto with heirloom melon and balsamic syrup

Albacore tuna tartar, lemon olive oil

Wild mushroom bruschetta, basil, truffle oil, parmesan cheese

Lemon marinated cucumber with white bean hummus

Caesar prawn cocktail

Heirloom tomato and watermelon gazpacho shot

Foie gras and chicken liver mousse brioche crackers

Marinated fig and mascarpone cheese skewer, fig vinegar reduction

Assorted sushi and sashimi soy sauce, wasabi, pickled ginger \$ 52 per dozen (4 dozen minimum)

*** Minimum order of 12 pieces per bite, please**

Communal Table and Stations

They Pay Bar / You Pay Bar

Wine and Bubbles

Sweet Endings

Carving

Hot Bites



Reception

Hot Bites

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Hot Bites \$ 3.8 each*

- Mini corndog, vindaloo curry mustard
- Prime rib beef sliders, cheese curds
- Mini quiche Lorraine with goat cheese
- Vegetarian spring rolls, spicy Thai sweet and sour sauce
- Dungeness crab cake, preserved Meyer lemon aioli
- Buffalo chicken kebab, blue cheese dip
- BBQ beef skewer, chili lime marinade
- Cheddar arancini “crispy risotto ball”, heirloom tomato jam
- Panko crusted butterfly prawns, grilled pineapple salsa
- Feta cheese spanakopita, lemon cucumber crème fraiche

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Communal Table and Stations

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Communal Table and Stations **Enhance**

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Communal Table or Station

Chilled prawn cocktail \$ 12 per person
On ice with traditional cocktail sauce and aioli

Canadian Artisan cheese tray \$ 16 per person
Okanagan fresh fruit, baguette and house baked organic grain crackers

Fresh and house-pickled crudité platter \$ 10 per person
Assorted dips

Antipasto display \$ 15 per person
House-made salumi and charcuterie, grilled artichokes, roasted peppers, 10-year aged balsamic vinegar, garlic crostini

Pasta \$ 19** per person
Gnocchi, wild mushrooms and mascarpone cheese
Penne pasta, roasted peppers, cherry tomato sauce
Served with foccacia and freshly grated parmesan cheese
(Add house sausage, chicken or shrimp \$ 2 per person)

House-made LINKS :: BANGERS :: SAUCISSES \$ 22* per person
Select from house baked rolls, tomato chutney, house mustard, roasted peppers, caramelized onions

Dim Sum \$ 16 per person
Potstickers, dumplings, cha shu buns, assorted dipping sauces

[cont']

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HÔTEL LE GERMAIN
CALGARY

Online Banquet & Catering Menu

Telephone **Reservation**
403.264.8990 1 877.362.8990

Cheese Fondue \$ 18 per person
Canadian Emental cheese melted with white wine, garlic
and kirsch
Served with French bread, ravioli, asparagus, and cherry
tomatoes

SUSHI \$39** per person
Nigiri, maki and hand rolls
Yellow fin tuna, salmon, hamachi and barbeque eel
Served with pickled ginger, wasabi, and soy

*** Attendant fee \$ 75 (Server Attendant)**

**** Attendant fee \$ 90 (Uniform Chef)**

*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*



Reception

Carving **Enhance**

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Carving

Wood-fire roasted Alberta striploin or tenderloin \$ 25 per person
Chive flower béarnaise, pepper and sea salt rolls
(minimum 20 guests)

Rosemary and garlic roasted leg of lamb \$ 35 per person
Garden mint raita, house pita
(minimum 20 guests)

Spit roasted porchetta \$ 21 per person
Rosemary foccacia, house mustard
(minimum 20 guests)

Whole roasted free-range turkey \$ 21 per person
Cranberry sauce, whole grain mustard, soft rolls
(minimum 30 guests)

Prepared to order by one of our Chefs
One Chef is required per 40 guests at \$ 90 for two hours;
additional hours at \$ 30 per hour

Communal Table and Stations

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Sweet Endings

Cold Bites

Hot Bites



HÔTEL LE GERMAIN
CALGARY

Online Banquet & Catering Menu

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Reception

Sweet Endings	Enhance
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Sweet Endings

Cupcake shop \$ 16* per person
Whimsically wonderful colourful cupcakes

Sweet bites \$ 16 per person
Tapas-size pastries, cheesecakes, and hand-crafted chocolates

Chocoholic \$ 16 per person
Almond and chocolate coated biscotti, fresh baked cookies and chocolate chunk brownies

Café \$ 10 per person
Freshly brewed coffee, decaffeinated coffee and assorted teas with flavoured syrups, shaved chocolate, crème chantilly, cinnamon and rock sugar

Dessert canapés selection \$ 4 each

- Handmade chocolate truffles
- Fireweed honey and vanilla crème brûlée
- Warm berry cobbler bite
- Cheesecake bites

*** Attendant fee \$ 75**

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