

Online Banquet & Catering Menu

HÔTEL LE GERMAIN CALGARY







Reception

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.

Carving

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

<u>Communal Table and Stations</u> <u>They Pay Bar / You Pay Bar</u> <u>Wine and Bubbles</u> <u>Sweet Endings</u> <u>Cold Bites</u>

Hot Bites