

Online Banquet & Catering Menu

HÔTEL LE GERMAIN CALGARY







Reception

Communal Table and Stations Enhance Whenever possible, we use the best products purchased They Pay Bar / You Pay Bar from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are Wine and Bubbles committed to organic and natural farming methods. Sweet Endings **Communal Table or Station** Carving Chilled prawn cocktail \$ 12 per person On ice with traditional cocktail sauce and aioli **Cold Bites** Canadian Artisan cheese tray \$ 16 per person **Hot Bites** 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']



CALGARY

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)