

# CATERING MENU

LE GERMAIN HOTEL MAPLE LEAF SQUARE



## CUSTOMIZED BUFFET DINNER

Two Hot Entrées \$85 / person  
 Three Hot Entrées \$95 / person

**Fresh Soup Made Daily**  
**Artisan Breads and Butter**

**Mediterranean Platter-Melon, Prosciutto,  
 Grilled Zucchini, Eggplant, Peppers, Artichokes,  
 Olives, Bocconcini** <sup>GF</sup>

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### SALADS

CHOOSE TWO

**Baby Carrot and Quinoa Salad**  
 Arugula, Sultana, Toasted Almond,  
 Maple Mustard Vinaigrette <sup>GF</sup>

**Santa Fe Salad**  
 Romaine, Black Bean, Corn, Tomato, Avocado,  
 Cheddar, Crispy Tortillas, Lime Vinaigrette

**Tomato and Bocconcini Salad** <sup>GF</sup>

**Cinnamon Roasted Sweet Potato and Kale Salad**  
 Pomegranate Dried Cranberry, Cucumber,  
 Pumpkin Seed, Sultanas, Lemon Dijon Vinaigrette <sup>GF</sup>

**Baby Arugula Salad**  
 Shaved Fennel and Onion,  
 Pecans, Orange Segments,  
 Caramelized Orange Vinaigrette <sup>GF</sup>

**Classic Caesar Salad**  
 Romaine Heart, Bacon, Parmesan, Croutons,  
 Homemade Caesar Dressing

**Mixed Green Salad**  
 Cherry Tomato, Cucumber,  
 Green Apple Vinaigrette <sup>GF</sup>

### CHOICE OF HOT ENTRÉES

All Entrées Served with Chef's Choice Starch  
 and Vegetable

**Peppercorn Crusted Seared Alberta Beef  
 Tenderloin, Green Pepper Brandy Sauce** <sup>GF</sup>

**Roasted Suprême of Chicken,  
 Wild Mushroom Demi** <sup>GF</sup>

**Oven Roasted Filets of Salmon,  
 Blistered Tomato, Lemon Cream** <sup>GF</sup>

**Duck Confit, Slow Roasted Duck Legs,  
 Orange Reduction** <sup>GF</sup>

**Seared Cornish Hen, Caramelized Onion,  
 Rosemary Demi** <sup>GF</sup>

**Pan Seared Arctic Char, Caper Brown Butter** <sup>GF</sup>

**Cola Braised Lamb Shanks, Pickled Fennel** <sup>GF</sup>

**Sage and Rosemary Crusted Pork Tenderloin,  
 Roasted Apples, Port Wine Jus** <sup>GF</sup>

**4 Cheese Ravioli, Butternut Squash Cream  
 Sauce, Wilted Spinach** <sup>GF</sup>

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### CHEF'S SELECTION OF DESSERTS

Freshly Brewed Coffee, Decaffeinated Coffee,  
 Various Teas, Soft Drinks,  
 Filtered and Sparkling Water

<sup>GF</sup> Indicates a Gluten Free Item

\*For groups of 5 people or less please ask about our a la carte options  
 \*Please speak to our catering team for any special dietary needs and kosher meal options



## PRIX FIXE PLATED DINNER

3 Course 1 appetizer, 1 entrée and 1 dessert \$85 / person

4 Course 2 appetizer, 1 entrée and 1 dessert \$95 / person

### APPETIZERS

**Maple Cinnamon Infused Butternut Soup**  
Roasted Wild Mushrooms, Crispy Onion

**Forrest Cream of Mushroom Soup**  
Boursin and Brie Crostini

**Tandoori Roasted Baby Carrots**  
Parmesan, Chili Lime Aioli,  
Masala Roasted Walnuts,  
Crispy Bread Crumbs, Baby Coriander

**Roasted and Pickled Beet Salad**  
Orange Segment, Lemon Powder,  
Goat Cheese, Mint Oil <sup>GF</sup>

**Pan Seared Scallops**  
Pickled Fennel, Cauliflower Purée,  
Smoked Paprika Oil <sup>GF</sup>

**Soy Glazed Ahi Tuna**  
Micro Greens, Miso Dressing <sup>GF</sup>

**Oven Roasted Pork Belly**  
Charred Broccolini, Apple Purée,  
Apple and Celery Gel <sup>GF</sup>

### ENTRÉE

Served with Seasonal Baby Vegetable

**Grilled Tenderloin**  
Potato Croquette, Roasted Cipollini Onion,  
Peppercorn Jus

**Pan Seared Salmon**  
Israeli Cous Cous Pilaf, Turmeric Tomato Chutney

**Duck Confit**  
Confit Mini Potato, Orange Reduction <sup>GF</sup>

**Seared Cornish Hen**  
Tomato and Saffron Risotto, Rosemary Demi <sup>GF</sup>

**Sous Vide Pork Tenderloin**  
Herb Seared Fingerling Potato, Roasted Apples,  
Balsamic and Caper <sup>GF</sup>

**Roasted Halibut**  
Lemon Thyme Risotto, Citrus Beurre Blanc <sup>GF</sup>

**Roasted Chicken Supreme**  
Sweet Potato Puree, Honey Rosemary Glaze <sup>GF</sup>

**Cola Braised Beef Short Rib**  
Truffle Pomme Pure, Glazed Carrots,  
Roasted Mushroom, Cola Reduction <sup>GF</sup>

### DESSERTS

**Chocolate and Lemon Tart, Macerated Berries**

**Espresso Cheesecake, Cherry Reduction**

**Warm Apple Caramel Crumble Tart, Vanilla Sauce**

**Chocolate, Peanut Butter and Caramel Bar,  
Chantilly Cream**

**Pumpkin and Gingerbread Tart,  
Nutmeg Spiced Cream**

**Chocolate Truffle Cake, Berry Compote**

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## SELECTION PLATED DINNER

### APPETIZERS

CHOOSE ONE

**Maple Cinnamon Infused Butternut Soup**  
Roasted Wild Mushrooms, Crispy Onion

**Roasted and Pickled Beet Salad**  
Orange Segment, Lemon Powder,  
Goat Cheese, Mint Oil <sup>GF</sup>

**Pan Seared Scallops**  
Pickled Fennel, Cauliflower Purée,  
Smoked Paprika Oil <sup>GF</sup>

**Soy Glazed Ahi Tuna**  
Micro Greens, Miso Dressing <sup>GF</sup>

**Oven Roasted Pork Belly**  
Charred Broccolini, Apple Purée,  
Apple and Celery Gel <sup>GF</sup>

**Tandoori Roasted Baby Carrots**  
Parmesan, Chili Lime Aioli, Masala Roasted Walnuts,  
Crispy Bread Crumbs, Baby Coriander

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### CLEANSE

**Green Apple Sorbet**  
Macerated Strawberry

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### ENTRÉE

**Served with Seasonal Baby Vegetable  
and Garnishes**

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### SELECTION OF STARCH

CHOOSE ONE

**Lemon Chive Crushed Baby Potato**

**Truffle Pomme Purée**

**Tomato and Saffron Risotto**

**Yukon and Sweet Potato Pave**

### SELECTION OF PROTEIN

Preselect 2 Options - \$100 / person

Preselect 3 Options - \$110 / person

Add \$15 / person for selection on site

**Grilled Tenderloin**  
Peppercorn Jus <sup>GF</sup>

**Pan Seared Salmon**  
Turmeric Tomato Chutney <sup>GF</sup>

**Duck Confit**  
Orange Reduction <sup>GF</sup>

**Seared Cornish Hen**  
Rosemary Demi <sup>GF</sup>

**Roasted Halibut**  
Citrus Beurre Blanc <sup>GF</sup>

**Sous Vide Pork Tenderloin**  
Balsamic and Caper Reduction <sup>GF</sup>

**Roasted Chicken Supreme**  
Honey Rosemary Glaze <sup>GF</sup>

**Cola Braised Beef Short Rib**  
Cola Reduction <sup>GF</sup>

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### DESSERTS

CHOOSE ONE

**Chocolate and Lemon Tart, Macerated Berries**

**Espresso Cheesecake, Cherry Reduction**

**Warm Apple Caramel Crumble Tart,  
Vanilla Sauce**

**Chocolate, Peanut Butter and Caramel Bar,  
Chantilly Cream**

**Pumpkin and Gingerbread Tart,  
Nutmeg Spiced Cream**

**Chocolate Truffle Cake, Berry Compote**

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## **CHEF ATTENDED STATIONS**

\$40/ hr per chef  
(minimum 3 hours)

### **Freshly Carved House Made Corned Beef**

Sauerkraut, Pommery Mustard, Assorted Rolls

\$300/ pc

(Feeds Approximately 25 People)

### **Freshly Carved Alberta Beef Striploin Au Jus**

Dijon Mustard, Horseradish, Caramelized Onion, Assorted Rolls

\$475/ pc

(Feeds Approximately 30 People)

### **Freshly Carved Turkey**

Cranberry Sauce, Turkey Gravy, Assorted Rolls

\$350/ pc

(Feeds Approximately 20 People)

### **Stir Fry Station**

Curried Shanghai Noodles, Chinese Sausage, Chicken,  
Cabbage, Carrot, Soy Ginger Glaze

\$24/ person

Add-On: Shrimp \$6/ Person

### **Pasta Station**

Choice of 2 Sauces (Tomato Basil, Rose, Alfredo, Pesto), Penne Pasta,  
Roasted Vegetable, Julienne Chicken Breast

\$25/ person

Add-on: Beef \$5/ person, Shrimp \$6/ person

### **Crepe Station**

Fruit Compote, Whipped Cream, Raspberry Coulis, Nutella

\$21/ person

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## INTERNATIONAL RECEPTION MENU

\$55/ person  
Choose 4 Stations

### **Braised Ham Hock (German)**

Spaetzle, Apple Reduction

### **Mango Raita (Indian)**

Crispy Papadum

### **BBQ Prawn Skewers (Australian)**

Mango Salsa <sup>GF</sup>

### **Red Wine Braised Beef Cheek (French)**

Parmesan Polenta, Red Wine Reduction <sup>GF</sup>

### **Pork Belly Bao (Chinese)**

5 spiced Pork Belly, Hoisin, Cucumber

### **Shrimp and Tomato Cioppino (Italian)**

Garlic Bread

### **Chicken and Waffle (USA)**

Maple and Chili Glaze

### **Pierna de Puerco Adobada (Mexican)**

Roasted Pork Leg in Adobo <sup>GF</sup>

### **Montreal Smoked Meat Poutine (Canada)**

Frites, Cheese Curd

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## DESSERTS

### **Pampushky (Ukrainian)**

Ukrainian Doughnut

### **Trifle (English)**

Fresh Fruit, Cake, Custard

## PLATTERS

### **Mediterranean Platter**

Melon, Prosciutto, Grilled Zucchini, Eggplant, Peppers, Artichokes, Olives, Bocconcini <sup>GF</sup>

\$15/ person

### **Artisan Cheese Board**

\$21/ person

### **Charcuterie Board**

\$19/ person

### **Seafood**

Shrimp, Smoked Salmon, Tuna Tataki with Condiments <sup>GF</sup>

\$21 / person



## HORS D'OEUVRES

### COLD

**Smoked Salmon on Blini**

\$60/ dozen

**Tuna Tartar in Sesame Cone**

\$60/ Dozen

**Mini Caprese Skewers** <sup>GF</sup>

\$50/ dozen

**Eggplant Caponata on Crostini**

\$45/ dozen

**Avocado Bruschetta on Baguette**

\$50/ dozen

**Cajun Shrimp, Tomatillo Gazpacho** <sup>GF</sup>

\$55/ dozen

**Caramelized Apple, Blue Cheese and Walnut on Crostini**

\$50/ dozen

**Mango Vegetable Rice Paper Roll** <sup>GF</sup>

\$55/ dozen

**White Wine Poached Shrimp,  
Homemade Cocktail Sauce**

\$60/ dozen

**Vegetarian Futomaki, Wasabi Drizzle** <sup>GF</sup>

\$55/ dozen

### HOT

**Pulled Pork Mac and Cheese**

\$55/ dozen

**Cream of Tomato Soup with Grilled Cheese**

\$60/ dozen

**Korean Fried Chicken Skewers with Gochujang**

\$55/ dozen6

**Beef Prime Rib Sliders with Homemade Ketchup**

\$65/ dozen

**Vegetable Spring Rolls Spicy Plum Sauce**

\$45/ dozen

**Kalbi Beef Skewer**

\$55/ dozen

**Chicken Yakitori, Wasabi Aioli**

\$55/ dozen

**Brie and Mushroom Arancini, Truffle Aioli**

\$50/ dozen

**Fish and Chips, Paprika Tartar Sauce**

\$55/ dozen

**Mini Cheese and Vegetable Quiche**

\$50/ dozen

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### SWEET

**Assorted Profiteroles**

\$50/ dozen

**Assorted French Macaroons**

\$52/ dozen

**Assorted Petite Fours**

\$48/ dozen

**Mini Lemon Tart**

\$48/ dozen

**Lemon Biscotti**

\$40/ dozen

**Chocolate Dipped Strawberries**

\$48/ dozen

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## **CUSTOM CULINARY EVENT**

Le Germain is all about personalized service and what could embody that more than having our team create an unparalleled dining experience for you.

Dedicated to highlighting the finer points of eating, our Chef will work with you to create a custom designed menu for your participants that will be unique to your event and never reproduced.

This personal dining narrative will highlight the highest quality of seasonal sustainable products sourced as locally as possible to ensure the freshest of ingredients.

- 4-8 course custom designed menu
- Interaction with our culinary team
- Option of Wine pairings for each course available

Custom pricing based on selections