



HÔTEL LE GERMAIN  
TORONTO

HÔTEL LE GERMAIN TORONTO

30 Mercer Street, Toronto (Ontario) M5V 1H3  
reservations@germaintoronto.com  
Canada 416-345-9500 | Toll free 1-866-345-9501

# Catering Menu

“We are devoted to seasonal cooking and ingredients that are grown and harvested when they should be.”

David Chrystian, Executive chef



# Catering Menu

## À LA CARTE

---

- Croissants (dozen / half dozen) \$ 32 / \$ 16
- Assorted pastries and muffins (dozen / half dozen) \$ 32 / \$ 16
- Ham and old cheddar croissants with maple mustard \$ 8 each
- Smoked Salmon Platter with cream cheese, capers, red onion, tomatoes and cucumbers with Montréal style bagels \$ 12 / person
- Thermos of coffee (8 cups) \$ 32
- Pitcher of fresh juice (6 glasses) \$ 24
- Soft drinks \$ 3.50 each
- Sparkling water (750 ml) \$8,50
- Nescafe espresso (per cup) 4 \$ par tasse
- Ice cream bar \$ 7 each
- Caramel corn \$ 5 each

## BREAKFAST AND BREAKS

---

### Deluxe Continental

Assorted fruit juices, fresh fruit, yogurt, cereal, granola, warm pastries, muffins, bagels, croissants, hard-boiled eggs, artisan cheese, fresh brewed coffee, tea, sparkling and filtered water \$ 28 / person

### All day breakfast

Mushroom and cheddar omelet, French toast with berry compote and maple syrup, roasted potatoes, bacon, Berkshire sausage links, broiled tomatoes, toast, bagels, fresh pastries, seasonal fruit. Coffee, tea, fresh squeezed juices, filtered and sparkling water. \$39 / person

### Beverage Cart

Coffee, tea, soft drinks, sparkling, filtered water \$ 8 / person

### Sunrise

Assorted pastries, muffins, croissants. Coffee, tea, juice, sparkling and filtered water \$ 18 /person

### Savory

Artisan cheese and fresh fruit platter with assorted pastries. Coffee, tea, soft drinks, juice, sparkling and filtered water \$ 24 / person

### Naturally Sweet

Fresh fruit platter or assorted whole fruit bowl. Coffee, tea, soft drinks, juice, sparkling and filtered water \$ 18 / person



# Catering Menu

## Health Bar

House made granola bars, fruit shakes and smoothies.  
Coffee, tea, fresh squeezed juices, sparkling and filtered water.  
Herbal supplements, ginseng, echinacea or rosehip

\$ 22 / person

## Stand up Café

Chef's finger sandwiches (three selections)  
Marinated olives, vegetable antipasto  
Fresh brewed coffee or tea  
Biscotti  
Sparkling and filtered water

\$ 25 / person

## Charcuterie Bar

Platters of artisan-cured meats, house pâté and marinated vegetables  
Canadian farmstead cheeses  
"Fred's Breads"  
House made soda pop  
Coffee, tea, sparkling and filtered water

\$ 29 / person

## Chocolate Lovers

An assortment of the chef's favorite chocolate cookies, squares and truffles  
Seasonal fruit dipped in chocolate  
Coffee, tea, soft drinks, sparkling and filtered water

\$ 20 / person

## Classic Couple

Seasonal fruit with maple yogurt dip  
Canadian farmstead cheeses with crustinis  
Coffee, tea, soft drinks, sparkling and filtered water

\$ 24 / person

## Eleventh Floor "Al FriscoFresco"

Enjoy any break-out session on the  
11th floor on the terrace.

\$ 10 service fee / person

## LUNCHES

### OFF THE PRESS

\$ 35 / person

#### - Assorted fresh grilled panini sandwiches (choose three)

- Grilled eggplant, peppers and goat cheese
- Roast chicken breast, riopelle cheese, arugula, oven dried tomatoes
- Roast beef with honey mustard, shitake mushrooms and chickpeas
- Bresaola, prosciutto or salami with olives, peppers and marinated mushrooms
- Grilled cheese
- Smoked salmon with onions and cream cheese
- Tuna salad with capers and olives



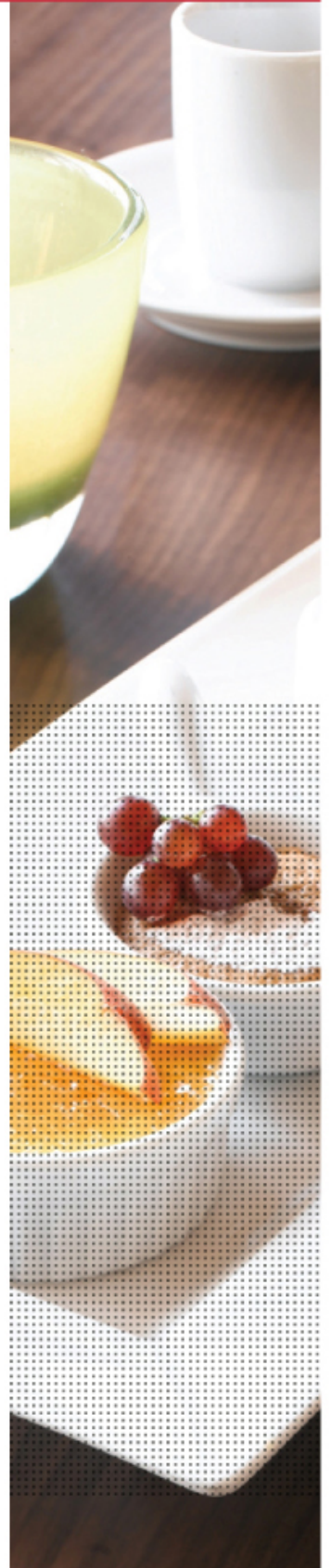
# Catering Menu

- **Antipasti and Salads (choose two)**
  - House cured olives, marinated peppers and wild mushrooms
  - Shaved fennel with arugula, roasted pears, celery root with truffle oil
  - Chickpea salad with cucumbers and radishes
  - Baked squash with apple and spiced walnuts
  - Cumin and lime scented root vegetables
  - New potatoes in mustard(In Season)
  - Spring asparagus and wild leeks
  - Summer heirloom tomatoes
  - Autumn heirloom carrots
  - Winter beets
- **Add fresh soups additional \$ 6 / person**
- **Dessert**
  - Cookies, biscotti, small cakes and tarts
  - Coffee, tea, soft drinks, sparkling and filtered water

THE AUTHENTIC CAFÉ

\$ 45 / person

- **House cured meats:**
  - Prosciutto
  - Bresaola
  - Salami
- **Sustainable fish platter:**
  - Seared albacore tuna
  - Organic cod brandade
- **Salads:**
  - Shaved fennel with arugula, roasted pears, celery root with truffle oil
  - Cumin and lime scented root vegetables
- **Cheese platter:**
  - Tiger Blue: pungent blue cow's milk, British Columbia
  - Comfort Cream: soft cow's milk, Ontario
  - Cape Vessey: aged firm goat's milk, Ontario
- **Bread and desserts cart**
  - Selection of "Fred's Breads," cookies, biscotti, small cakes and tarts
  - Coffee, tea, soft drinks, sparkling and filtered water



HÔTEL LE GERMAIN  
TORONTO

HÔTEL LE GERMAIN TORONTO | 30 Mercer Street, Toronto (Ontario) M5V 1H3  
reservations@germaintoronto.com | Canada 416-345-9500 | Toll free 1-866-345-9501

# Catering Menu

## CHEF'S CAFÉ (Served in Hatley Room)

\$ 45 / person

- **Sample menu – Assorted Chef's platters of:**
  - Salami, chorizo sausage, pancetta, foie gras terrine or Berkshire pork rillette
  - Specially selected marinated fish, such as Matane shrimp, white anchovies, big eye tuna, or house smoked salmon
  - Seasonal and local vegetable salads
  - Artisan Canadian cheeses from Cole Snell at Provincial Fine Foods
  - Selection of "Fred's Breads," cookies, biscotti, small cakes and tarts
  - Coffee, tea, soft drinks, sparkling and filtered water

## THE SOCIAL TABLE

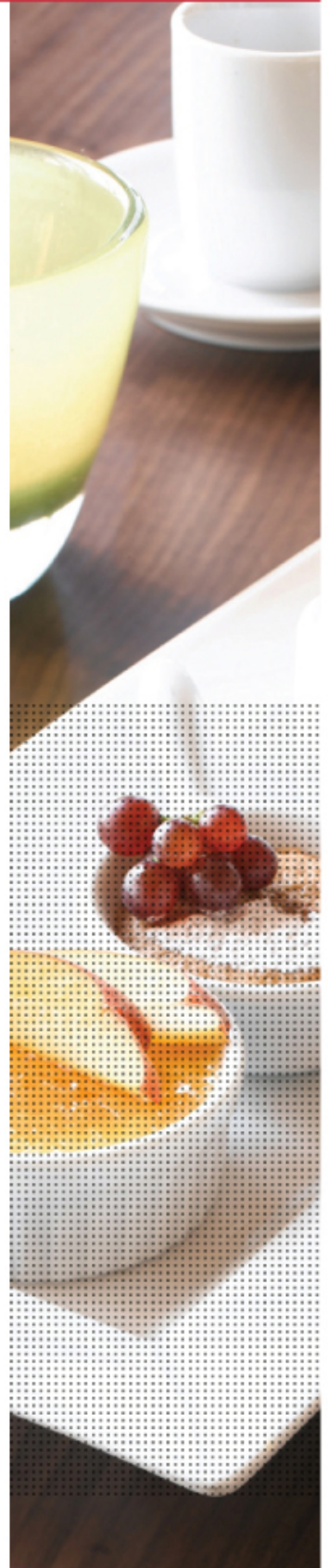
\$ 45 / person

- **Appetizer**
  - Antipasto plates, cured meat, marinated olives and goat cheeseOR
  - Seasonal soup
- **Main Platters for Sharing**
  - Sustainable fish preparations: Roasted organic salmon, black cod or trout
  - Signature meat dishes: Organic beef, roasted heritage chicken or duck confit
  - Local organic vegetables, sourced within 100 km weekly
  - Market salad, composed daily
- **Deserts for Sharing**
  - Chefs desserts, small cakes, tarts and cookies
  - Coffee, tea, soft drinks, sparkling or filtered water

## ORGANIC SALAD BAR AND RICE BOWLS

\$ 49 / person

- **Organic mixed greens**
- Variety of seasonal vegetable additions – Tomato, cucumber, olives, cheese, chick peas, lentils, avocado, fried corn tortillas, carrots, raisins, beets
- Brown, basmati rice and soba noodles with condiments – Chicken, seared organic beef, tofu, corn, green onion, fried egg, grilled zucchini
- Tahini sauce, truffle and osy vinaigrette, smoked paprika and jalapeno salsa
- Organic yogurt
- Fresh seasonal fruit
- Coffee, loose leaf teas, fresh juices, filtered and sparkling water



HÔTEL LE GERMAIN  
TORONTO

HÔTEL LE GERMAIN TORONTO | 30 Mercer Street, Toronto (Ontario) M5V 1H3  
reservations@germaintoronto.com | Canada 416-345-9500 | Toll free 1-866-345-9501

# Catering Menu

## VICTOR'S BUFFET

\$ 55 / person

- **Soup (choice of one)**
  - Bell pepper soup
  - Potato and mushroom soup
  - Shellfish bisque
  - Roast garlic and bread soup
  - Organic tomato and goat cheese soup
  - Onion soup
  - Leek soup
  
- **Salads or Antipasto Platters (choice of two)**
  - House cured olives, marinated peppers and wild mushrooms
  - Shaved fennel with arugula, roasted pears, celery root with truffle oil
  - Chickpea salad with cucumbers and radishes
  - Baked squash with apple and spiced walnuts
  - Cumin and lime scented root vegetables
  - New potatoes in mustard
  - House pickles and olives
  
- **(In Season)**
  - Spring asparagus and wild leeks
  - Summer heirloom tomatoes
  - Autumn heirloom carrots
  - Winter beets
  
- **Hot Entrée (choice of two)**
  - Grilled vegetable lasagna with spinach, organic tomatoes and cheese curds
  - Roasted Chanteclair Rouge chicken with root vegetables, wild mushrooms
  - Braised beef shortribs with glazed shallots, new potatoes and olives
  - Poached organic salmon with dill, potatoes and cucumbers
  
- **Dessert**
  - Chefs featured selection
  - Coffee, tea, soft drinks, sparkling and filtered water



HÔTEL LE GERMAIN  
TORONTO

HÔTEL LE GERMAIN TORONTO | 30 Mercer Street, Toronto (Ontario) M5V 1H3  
reservations@germaintoronto.com | Canada 416-345-9500 | Toll free 1-866-345-9501

# Catering Menu

## THE COUNTY FAIR

\$ 55 / person

Battered lake fish  
Berkshire pork sausages  
Hamburgers  
Chicken fingers  
Fresh bread

### - Salad

- Coleslaw salad
- Potato salad
- Macaroni salad

### - Dessert

- Carmel corn, funnel cake and ice cream bars
- Coffee tea, assorted soft drinks and juices, filtered and sparkling water

## RECEPTION MENU

---

### HORS D'ŒUVRES

#### On toast

- Wild mushrooms and cheddar \$ 35 / dozen
- Navy bean and rapini tapenade with Thunder Oak gouda \$ 35 / dozen
- Berkshire pork rillette with pickles and mustard \$ 35 / dozen

#### Cold

- "Shrimp and dip" \$ 40 / dozen
- Scallop ceviche with citrus fruit \$ 40 / dozen
- Grilled pineapple and prosciutto \$ 40 / dozen
- Smoked salmon and rye flour crepe with crème fraîche and herbs \$ 40 / dozen
- Fried eggplant and hot pepper "sandwich" \$ 40 / dozen
- Assorted sushi \$ 45 / dozen

#### Hot

- Organic cod fritter with salsa verde \$ 40 / dozen
- Duck confit in pastry with apple purée \$ 40 / dozen
- Butternut squash, blue cheese and spiced walnut in pastry \$ 40 / dozen
- Curry chicken and chickpea croquette \$ 40 / dozen
- Provençal crusted lamb chops \$ 80 / dozen



HÔTEL LE GERMAIN  
TORONTO

HÔTEL LE GERMAIN TORONTO | 30 Mercer Street, Toronto (Ontario) M5V 1H3  
reservations@germaintoronto.com | Canada 416-345-9500 | Toll free 1-866-345-9501

# Catering Menu

## Platters and food stations

- Fresh shucked oysters with condiments \$ 40 / dozen
- Smoked salmon platter with crème fraîche, shaved red onion, capers and bilinis \$ 12 / dozen
- Taro's sashimi \$ 90 / dozen
- Canadian farmstead cheese \$ 18 / person
- Market crudités and dipping sauce \$ 8 / person
- Seasonal fruit platter \$ 12 / person
- House biscotti and cookies \$ 4 / person

## RECEPTION MENU

---

THE SOCIAL TABLE \$ 45 /person

### - Appetizer

- Antipasto plates, cured meat, marinated olives and goat cheese
- OR
- Seasonal soup

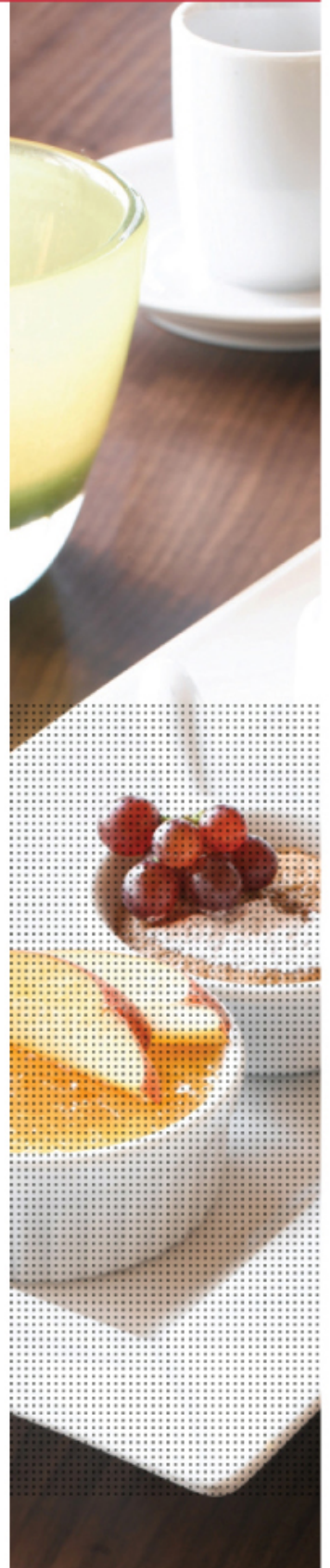
### - Main Platters for Sharing

- Sustainable fish preparations: Roasted organic salmon, black cod or trout
- Signature meat dishes: Organic beef, roasted heritage chicken or duck confit
- Local organic vegetables, sourced within 100 km weekly
- Market salad, composed daily

### - Local Artisan Cheese Plate (additional \$ 10)

### - Deserts for Sharing

- Chefs desserts, small cakes, tarts and cookies
- Coffee, tea, soft drinks, sparkling or filtered water



# Catering Menu

## VICTOR FORMAL DINING — OPTION 1

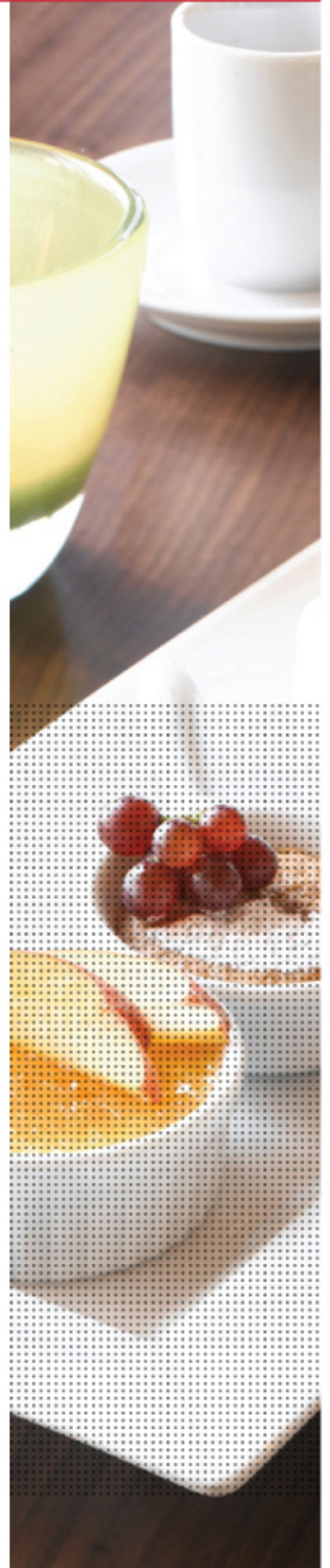
\$ 45 /person

- **Appetizers (choose one)**
  - Seasonal soup
  - Organic lettuce with fennel, pear and mustard vinaigrette
- **Main Courses (choose one)**
  - Chanteclair Rouge chicken breast and thigh with squash and Swiss chard lasagna, caramelized apples and natural jus
  - Pan seared Arctic char with potato puree, wild mushrooms and parsley sauce
- **Local Artisan Cheese Plate (additional \$ 10)**
- **Desserts (choose one)**
  - Flourless chocolate cake with brandied cherries and cream
  - Vanilla bean crème brûlée with seasonal fruit compote

## VICTOR FORMAL DINING — OPTION 2

\$ 60 / person

- **Appetizers (choose two)**
  - Seasonal soup
  - Organic lettuces with fennel, pear and mustard vinaigrette
  - Bison tartare with soft fried egg, and potato chips
  - Albacore tuna and king crab press with apples and chanterelle marmalade
- **Main Courses (choose two)**
  - Chanteclair Rouge chicken breast and thigh with squash and Swiss chard lasagna, caramelized apples and natural jus
  - Pan seared Arctic char with potato puree, wild mushrooms and parsley sauce
  - Kerr Farms beef striploin with potato puree, roasted vegetables and garlic jus
  - Double Ontario lamb chop with braised shoulder, leek and wild rice bread pudding, lemon thyme jus
  - Featured sustainable fish
- **Local Artisan Cheese Plate (additional \$ 10)**
- **Desserts (choose two)**
  - Flourless chocolate cake with brandied cherries and cream
  - Vanilla bean crème brûlée with seasonal fruit compote
  - Apple strudel with cinnamon crème anglaise



HÔTEL LE GERMAIN  
TORONTO

HÔTEL LE GERMAIN TORONTO | 30 Mercer Street, Toronto (Ontario) M5V 1H3  
reservations@germaintoronto.com | Canada 416-345-9500 | Toll free 1-866-345-9501

# Catering Menu

VICTOR FORMAL DINING — SEASONAL

\$ 80 / person

- **Spring / Summer - Sample Four Course Menu**

- Chilled corn soup with jalapeño-Merguez sausage corn bread and heirloom tomato salsa
- Tomato salad
- Pan seared Arctic char with radishes, olives, cress, gremolata and fava bean puree  
OR
- Roasted quail breast and boudin blanc with fresh peas and tarragon-mint salad
- Niagara peach trifle

- **Autumn / Winter - Sample Four Course Menu**

- Sunchoke and wild ginger soup with fresh grated horseradish and scallop ceviche
- Kawartha beets with Monforte feta remoulade, pecans and cranberry-almond tea jelly
- Glazed sable fish with milkweed cordial, braised red cabbage, potato and mustard seed sabayon tart  
OR
- Organic beef pot roast, sirloin and 48 hour braised brisket with chili beans, beetroot horseradish and potatoes
- Apple strudel with rum and raisin ice cream



HÔTEL LE GERMAIN  
TORONTO

HÔTEL LE GERMAIN TORONTO | 30 Mercer Street, Toronto (Ontario) M5V 1H3  
reservations@germaintoronto.com | Canada 416-345-9500 | Toll free 1-866-345-9501