

## MEETINGS AND EVENTS



- **MEETING PACKAGE - LUNCH BUFFET** **USD 40**
- **MEETING PACKAGE - LUNCH SET MENU** **USD 44**
- **BUSINESS BUFFET - MENU 1** **USD 41**
- **BUSINESS BUFFET - MENU 2** **USD 42**
- **BUSINESS SET MENU (CHOICE OF 5 MENUS)** **USD 40**
- **COCKTAIL RECEPTION – MENU 1** **USD 44**
- **COCKTAIL RECEPTION – MENU 2** **USD 51**

CONTACT US

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**FOUR SEASONS HOTEL**  
*Alexandria at San Stefano, Egypt*

**FULL DAY MEETING PACKAGE**

**BUFFET MINIMUM 50 PERSONS**

**USD 40**

**SET MENU**

**USD 44**

**ONGOING COFFEE BREAK**

**USD 2**

**FRESH FRUIT JUICES**

**USD 2**

Accommodate 40 to 750 delegates from 8:00 am to 5:00 pm

Morning coffee break

Lunch buffet or set menu

Afternoon coffee break

Mint candies on delegate's tables

Private area for coffee break

White board or flip chart

Pads and pencils

Registration table

Podium

Mineral water during meeting

Mineral water and soft drink during lunch



**FOUR SEASONS HOTEL**  
*Alexandria at San Stefano, Egypt*

**MORNING COFFEE BREAK**

Muffins, croissants and Danish  
Freshly brewed regular coffee  
Decaffeinated coffee  
Selection of tea and herbal infusion

**AFTERNOON COFFEE BREAK**

Selection of chocolate chip cookies  
Freshly brewed regular coffee  
Decaffeinated coffee  
Selection of tea and herbal infusion

**MEETING PACKAGE  
SET MENU**

**MENU 1**

Caesar salad



Grilled beef tenderloin, pepper sauce  
*served with grilled vegetables*



Apple pie, vanilla ice cream

**MENU 2**

Field greens salad Greek style



Roasted fish fillet  
*served with spinach and balsamic reduction*



Fruit salad

**MENU 3**

Arugula salad with crispy grissini



Stuffed beef fillet with wild mushroom  
*served with Dauphinoise potatoes and sautéed vegetables*



Fruit tart



**FOUR SEASONS HOTEL**  
*Alexandria at San Stefano, Egypt*

**MEETING PACKAGE**  
**SET MENU**

**MENU 4**

Tomato soup



Breaded beef escalope  
*served with arugula and rosemary tomato salad*



Cheese cake with raspberry sauce

**MENU 5**

Mushroom cappuccino with truffle oil



Stuffed chicken with minced beef and rice  
*served with sautéed potatoes*



Chocolate bar, white chocolate ice cream

**MEETING PACKAGE  
BUFFET**

**SALADS DISPLAY**

Field greens salad with lemon dressing  
Tomato and Mozzarella salad with pesto  
Caesar salad with chicken  
Arugula salad with blue cheese, pears and caramelized walnut  
Couscous with roasted pepper  
Chicken farfalle salad



**COLD & HOT MEZZEH**

Fatoush, Hummus, Baba ghanoush,  
Tabbouleh, Mutabbal, Oriental salad,  
Spinach fatayer, Chicken liver



**SOUP**

Tomato soup



**MAIN COURSES**

Lasagne Bolognese  
Cubes of boiled lamb simmered in yogurt,  
flavoured with garlic and coriander  
Braised hamour with fennel, olives and artichoke  
Breaded veal with mustard sauce  
Roasted potatoes with rosemary  
Vegetables ratatouille  
Shish tawook and grilled chicken  
Braised veal shank with harrisa  
Potatoes purée  
Okra stew  
Oriental rice



**FOUR SEASONS HOTEL**  
*Alexandria at San Stefano, Egypt*

**DESSERTS**

Chocolate tart  
Mango mousse  
Fruit tart  
Lemon meringue tart  
Chocolate cake  
Fruit salad  
Selection of Oriental pastries

**BUSINESS BUFFET**  
**MINIMUM 60 PERSONS**  
**MENU 1 – USD 41**

**SALADS DISPLAY**

Bresaola rolls with oyster and mushrooms  
Saffron orzo salad with caramelized julienne carrots and raisin  
Roasted red peppers with capers, pickled lemon and olive oil  
Selection of crudités and green leaves with French dressing  
Poached salmon salad with fennel and arugula  
Field greens salad with lemon dressing  
Zucchini tagliatelle salad with sautéed prawn  
Potato and dried beef salad  
Roasted vegetables with goat cheese  
Niçoise salad  
Caesar salad



**COLD MEZZEH**

Hummus, Labnah with fried eggplant,  
Fattoush, Mutabbal, Stuffed vine leaves, Shankaleesh

**HOT MEZZEH**

Beef samboussek, Kebbeh, Cheese goulash



**SOUP**

Lentil soup  
or  
Chicken soup







**FOUR SEASONS HOTEL**  
*Alexandria at San Stefano, Egypt*

**MAIN COURSES**

Grilled beef medallion, pepper sauce  
Braised grouper with fennel, artichokes and leeks  
Creamy polenta with braised onions, rosemary, herbs and goat cheese  
Stuffed veal with Mozzarella and sun-dried tomatoes  
Salmon with leek fondue and Normandy sauce  
Pan-Seared lamb fillet and Provençal ragoût  
Steamed rice with vermicelli  
Green and red beans sautéed with garlic and tomato  
Braised potatoes with garlic and bell peppers  
Vegetables lasagne

**DESSERTS**

Chocolate tart  
Fresh fruit tart  
Lemon meringue tart  
Seasonal sliced fresh fruit  
Selection of French pastries  
Selection of Oriental pastries

**BUSINESS BUFFET**  
**MINIMUM 60 PERSONS**  
**MENU 2 – USD 42**

**SALADS DISPLAY**

Smoked salmon salad with tomatoes and leek frittata  
Smoked chicken with spinach and ricotta quiche  
Beef pastrami rolls with oyster and mushroom  
Saffron orzo salad with glazed julienne carrots and raisins  
Roasted red peppers with capers, pickled lemon and olive oil  
Selection of crudités and green leaves with lemon dressing  
Poached salmon salad with fennel and arugula

**CAESAR SALAD STATION**

Romaine lettuce with creamy anchovy dressing, croûtons and beef bacon



**COLD MEZZEH**

Fatoush, Hummus, Tabbouleh, Mutabbal,  
Oriental salad, Spinach sambousek, Falafel

**HOT MEZZEH**

Chicken livers with pomegranate and herbs



**MAIN COURSES**

Grilled beef medallion, pepper sauce  
Braised grouper with fennel, artichokes and leeks in tomato thyme jus  
Braised onions with creamy polenta, rosemary, herbs and goat cheese  
Thinly sliced lamb leg with oregano, mustard, caramelized garlic and onion jus  
Chicken saltimbocca with sage, beef prosciutto, caper and white beans purée  
Grilled seabass with a leek, shallot and herb cream reduction  
Steamed Egyptian rice with vermicelli  
Green and red beans with sautéed garlic and tomatoes  
Braised potatoes with garlic and bell peppers



**LIVE CARVING STATION**

Roasted lamb shoulder, mint soubise sauce

**LIVE PASTA STATION**

Penne Arrabiata  
or  
Farfalle with vegetables and lamb ragoût



**LIVE SHAWERMA STATION**

Chicken or beef shawerma  
*served with tahina, pickled vegetables  
and shredded greens salad*



**DESSERTS**

Blueberry cheese cake  
Mascarpone fruit tartlet  
Berry financier  
Coconut opera  
Plum almond tart  
Orange flavored chocolate dome  
Vanilla crème brûlée  
Seasonal fruit platter

**LEBANESE PASTRIES**

Selection of five from the following  
(extra pastries are charged at LE 8 per item)

Basbousa  
Selection of baklava  
Kunafa  
Aich al saraya  
Balourya  
Katayef with cream  
Lokmet el kadi  
Balah el sham  
Selection of baklava  
Om Ali  
Burma  
Katayef with nuts  
Zeinab fingers

**BUSINESS SET MENU**  
**USD 40**

**MENU 1**

Caesar salad



Grilled beef tenderloin, pepper sauce  
*served with grilled vegetables*



Apple pie, vanilla ice cream

**MENU 2**

Field greens salad Greek style



Roasted fish fillet  
*served with spinach and balsamic reduction*



Fruit salad

**MENU 3**

Arugula salad with crispy grissini



Stuffed beef fillet with wild mushroom  
*served with Dauphinoise potatoes and sautéed vegetables*



Fruit tart



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*Alexandria at San Stefano, Egypt*

**MENU 4**

Tomato soup



Breaded beef escalope  
*served with arugula and rosemary tomato salad*



Cheese cake with raspberry sauce

**MENU 5**

Mushroom cappuccino with truffle oil



Stuffed chicken with minced beef and rice  
*served with sautéed potatoes*



Chocolate bar, white chocolate ice cream

**COCKTAIL RECEPTION MENU**

**MINIMUM 30 PERSONS**

**MENU 1**

**USD 44**

**ON HIGH TABLES**

- Selection of crudités
- Selection of cheese
- Grissini
- Olives
- Mixed nuts

**COLD CANAPÉS (Pass Around)**

- Chicken liver with fig compote and spicy brioche
- Chicken terrine with mushroom on cereal bread
- Celery and mille-feuille with marinated asparagus
- Small spinach tartlet with quail eggs
- Marinated red mullet fillet with young leeks on toast
- Cottage cheese dressed with olive oil on "Portuguese" bread

**SHOT GLASS (Pass Around)**

- Cold green pea velouté with truffle oil served in a bell-glass
- Lentil cappuccino
- Risotto Milanese
- Truffle and mushroom "brouillade"

**HOT CANAPÉS (Pass Around)**

- Seafood rissole with sweet chili
- Barbagiuan Niçoise
- Beef dumplings with broad beans
- Chicken vol-au-vent princess style
- Chicken wings with soya dip

**CHEESE BASE (Pass Around)**

- Crispy Camembert with peppered pear
- Clafoutis with Mozzarella
- Small croque monsieur
- Camembert croquette with truffle oil
- Fresh goat cheese croquette with honey dip
- Feta cheese bruschetta
- Roquefort croûtons with banana

**DESSERT (Pass Around)**

- Chocolate opera
- Swiss walnut tart
- Exotica cake
- Lemon meringue tart
- Panama
- Coffee éclair
- Petite Swiss rolls

**MENU 2**

**USD 51**

**ON TABLES**

- Selection of nuts and chips

**COLD CANAPÉS (Pass Around)**

- Lettuce and blue cheese mousse with spicy bacon and balsamic reduction
- Shrimp cocktail with tomato horseradish sauce
- Cherry tomato canapés with grilled haloumi, pesto and basil
- Cucumber canapés stuffed with tomato tartar and caviar
- Baby potatoes stuffed with duck confit and thyme crème

**HOT CANAPÉS (Pass Around)**

- Lamb kebbeh with labneh dipping sauce
- Fried crab cake poppers with garlic lemon aioli
- Thyme marinated shish tawook skewers
- Fried vegetables spring rolls with sweet chili dipping sauce
- Spicy chicken liver amuse bouche

**DESSERTS (Pass Around)**

- White cinnamon crème brûlée
- Chocolate fudge truffle
- Caramel apple cake
- Mascarpone fruit tartlets
- Fig and pistachio
- Yogurt truffle in kunafa straw