



THE FOUR SEASONS RESTAURANT & RECEPTION HALL

1455 Fanshawe Park Road West at Hyde Park Road

London, Ontario N6H 5L3

Phone: (519) 471-7570 - Fax: (519) 471-7573

www.fourseasonsrestaurant.ca



It is our pleasure to serve you life's precious gifts: Food and Wine. Our management and staff are committed to make your function a memorable one!

Your Host: Sophocles Petrou

Specializing in Canadian, Greek & Italian Cuisines - other cuisines available.

SIT DOWN DINNERS

1st - APPETIZERS

SPANAKOPITAKI SKORDALIA ANTIPASTO PIKILIA: One platter per 8 - 10 people: Souvlaki, Spanakopita, Tzatziki, Gyros, Kalamari and Pita Bread.	TIROPITAKI TARAMOSALATA PROSCIUTTO & MELON
---	--

2nd - COURSE

CANNELLONE (1) Laced with Meat Sauce MANICOTTO FLORENTINE (1) Laced with Tomato Sauce HOME-MADE LASAGNA (Meat or Spinach or Vegetarian) BUTTERFLIED SHRIMP PIZZAIOLA GIGANTES (Braised Lima Beans in Tomato Sauce, all natural ingredients)

3rd - COURSE

SEAFOOD COCKTAIL MELON WEDGE MELON COCKTAIL IN PORTO WINE	FRUIT COCKTAIL PINEAPPLE FRUIT BOAT
---	--

4th - SOUPS

AVGOLEMONO CREAM OF CHICKEN AURORA CREAM OF MUSHROOMS CREAM OF LEEKS & POTATO ITALIAN WEDDING SOUP	STRACCIATELLA FLORENTINE CHICKEN VEGETABLES CREAM OF CELERY BEEF & VEGETABLES CLAM CHOWDER (various styles)
--	---

5th - SALADS

GREEK GARDEN SALAD CEASAR SALAD with our Home-Made Creamy Dressing CITRUS & SEAFOOD SALAD with Creamy Walnut Dressing SPINACH SALAD, with Red Peppers, Mushrooms, Onions, Hot Bacon & Sour Cream Ranch Dressing.	GREEK VILLAGE
---	---------------

MAIN COURSES

GREEK CUISINE SPECIALTIES:

DOLMATHES, Grape Leaves stuffed with seasoned Ground Beef
GOUVARLAKIA, Ground Beef & Rice Meat Balls in Lemon sauce
PASTITSIO, Noodles with Ground Beef in Tomato sauce & Bechamel
LAMB CAPAMA, braised in White Wine & Light Tomato sauce
GRILLED CHICKEN BREAST Athenian 'In Oregano-Lemon sauce
SOUVLAKI (2), Seasoned Pork Cubes on a Skewer

BEEF:

ROAST TOP SIRLOIN of CANADIAN Grade "AAA" BEEF Au Jus
ROAST PRIME RIB OF BEEF
STUFFED N.Y. SIRLOIN 8 OZ. STEAK BORDOLAISE
BRAISED SWISS STEAK JARDINIERE
EYE OF THE ROUND PRINTANIERE
BEEF ROULADEN 'Beef Rolls' BAVARIAN STYLE
BEEF STROGANOFF a specialty from Moscow

VEAL:

BREADED VEAL CUTLET
BREADED VEAL CUTLET PARMIGIANA
VEAL SCALOPPINE, various sauces

LAMB:

ROAST LEG OF LAMB with Natural Gravy flavoured with White Wine
BROILED LAMB CHOPS with Mint Sauce
LAMB SHANK CAPAMA (Kokkinisto) braised in Tomato White Wine Sauce
LAMB SHANK STIFADO braised in Tomato Red Wine Sauce with Shallots

PORK:

ROAST LEG OF PORK with Natural Gravy & Apple Sauce
PORK SCHNITZEL NATURE with Lemon Wedge
PORK JAGER SCHNITZEL in Mushrooms and Red Wine sauce
INVOLTINI di MAIALE, Two (2) Medallions of Pork Loin stuffed with
Seasoned Ground Beef & Rice

POULTRY:

BREAST OF CHICKEN A L'ANCIENNE in Red Wine & Mushroom Sauce
CHICKEN FLORENTINE stuffed with Spinach and Ricotta Cheese
CHICKEN CORDON BLEU stuffed with Ham and Swiss Cheese
BONELESS HALF CHICKEN BALLOTINE,
A LA NEVIO: Whole half boneless chicken stuffed with Prosciutto Ham, Bacon, Mushroom
and Sage dressing, laced with Mushrooms, Tomato & White Wine sauce.
A LA SOPHOCLES: Whole half boneless chicken stuffed with Feta cheese and Endive
dressing, laced with lemon oregano sauce.
ROAST YOUNG TOM TURKEY
With Apple Dressing, Natural Gravy & Cranberry sauce.
CHICKEN COQ AU VIN
Breast of chicken, lightly breaded, laced with mushroom, bacon, red wine. Pearl onion sauce.
CHICKEN ATHENIAN
Stuffed with Feta cheese and oregano. Laced with lemon oregano mushroom sauce.

SEAFOOD:

FILET OF WILD PACIFIC SALMON OSCAR Product of Canada
With Crab Meat, Asparagus Tips & Hollandaise sauce
BRAISED HALIBUT STEAK NORTHLANDER Product of Canada
Laced with Dilled Seafood, Mushrooms & White Wine sauce
FILET OF SOLE NEWBERG Product of Canada
With Creamy Newburg Sauce with Crab Meat, Scallops and Shrimp, braised in Cherry wine.

***Main Courses are served with choice of Garden Salad or Soup of the Day,
Rice Pilaf, Fresh Vegetable of the Day, Choice of Potatoes, Dinner Rolls & Butter,
Coffee or Tea and choice of one (1) Dessert***

DESSERTS choice of One (1):

- * FANCY CAKES * GREEK SPECIALITIES
- * FRUIT PARFAITS * ICE CREAM SWISS ROLL
- * BAKED ALASKA FLAMBEE (add \$4.00 extra per person)

Applicable TAXES NOT INCLUDED

***Deposit: 50% before taxes (non-refundable) required upon signing of Contract
Balance Due on Day of Function, Payable by CASH, CERTIFIED CHEQUE,
DEBIT, VISA, MASTERCARD ONLY.
- Gratuity is 15% before taxes - Coat Attendant, if required, \$2.00 per Coat.
Designated Drivers Required.***

Hall Charge: \$600.00 per function, unless otherwise agreed with Management.

*Minimum Hall charge price, includes all white linen, all wares, all personnel including the bartender.
Others colours are available at an extra charge.*