

BUFFET OR FAMILY STYLE MEMORIAL LUNCHEON

1ST COURSE CHOICE OF ONE

Soup du Jour

Tossed Garden Salad

Caesar Salad (add \$1.00 per guest)

ENTRÉES CHOICE OF TWO

(Additional choice: add \$3.00 per guest)

Beef

- oven roasted & sliced with savory beef au jus
- meatballs in Suzie's sauce

Chicken

- *francaise* - sautéed in a lemon & white wine sauce
- *marsala* - sautéed in a mushroom & Marsala wine sauce
- *scampi* - sautéed in a white wine, garlic, & butter sauce
- *parmesan* - breaded & topped with marinara & mozzarella cheese
- *chicken fingers* - served with honey mustard, BBQ & ketchup

Pork

- oven roasted pork loin
 - sliced in a garlic broth
 - porchetta

Cod

- *panko crusted* - topped with warm seasonings & panko
- lemon, white wine & butter

Vegetarian

- *stuffed eggplant* - stuffed with seasoned ricotta, topped with marinara & mozzarella
- *pasta primavera* - penne pasta tossed with seasonal vegetables in fresh garlic & olive oil

SIDES CHOICE OF TWO

Mashed Potatoes

Rice Pilaf

Sautéed Green Beans

Seasonal Vegetable Medley

Penne with marinara

or oil & garlic

Cavatelli with marinara

or oil & garlic

DESSERT CHOICE OF ONE

Brownie with Ice Cream

Seasonal Fruit Crisp

Chocolate Mousse

\$125 ROOM FEE

INCLUDES: basic set up | house linens - white tablecloths & light grey napkins
coffee, tea, & water | choice of 3 soft drinks

-1 Hour Buffet-

\$18.95 per guest

Children under 4 - Free | Ages 4 - 12 \$8.50

plus 20% gratuity & 6% sales tax

3% processing fee for credit card payments

668 NORTH HUNTER HIGHWAY
DRUMS, PA 18222
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EVENTS@FOURBLOOMS.COM



PLATED MEMORIAL LUNCHEON

1ST COURSE CHOICE OF ONE

Soup du Jour

Tossed Garden Salad

Caesar Salad (add \$1.00 per guest)

ENTRÉES CHOICE OF ONE

(Additional choice: add \$3.00 per guest)

Beef

- sliced with savory beef au jus
- meatballs in Suzie's sauce

Chicken

- *francaise* - sautéed in a lemon & white wine sauce
- *marsala* - sautéed in a mushroom & Marsala wine sauce
- *scampi* - sautéed in a white wine, garlic, & butter sauce
- *parmesan* - breaded & topped with marinara & mozzarella cheese

Pork Loin

- diced apples, brandy & bacon chutney
- porchetta

Cod

- *panko crusted* - topped with warm seasonings & panko then baked
- baked with lemon, white wine & butter

Vegetarian

- *stuffed eggplant* - stuffed with seasoned ricotta, topped with marinara
- *pasta primavera* - penne pasta tossed with seasonal vegetables in fresh garlic & olive oil

SIDES CHOICE OF TWO

Mashed Potatoes

Rice Pilaf

Sautéed Green Beans

Seasonal Vegetable Medley

Penne with marinara

or oil & garlic

Cavatelli with marinara

or oil & garlic

DESSERT CHOICE OF ONE

Brownie with Ice Cream

Seasonal Fruit Crisp

Chocolate Mousse

\$125 ROOM FEE

INCLUDES: basic set up | house linens - white tablecloths & light grey napkins
coffee, tea, & water | choice of 3 soft drinks

\$17.95 per guest

Children under 4 - Free | Ages 4 - 12 \$8.50

plus 20% gratuity & 6% sales tax

3% processing fee for credit card payments