

668 NORTH HUNTER HIGHWAY
DRUMS, PA 18222
570-708-2200 EXT 3
JESSIEC@FOURBLOOMS.COM



DINNER PACKAGE

1ST COURSE CHOICE OF ONE

Soup du Jour
Tossed Garden Salad

Caesar Salad (add \$1.00 per guest)
Antipasto (add \$2.00 per guest)

ENTRÉES CHOICE OF TWO

(ADDITIONAL CHOICE: ADD \$3.00 PER GUEST)

Beef

- oven roasted & topped with mushrooms & onions in our house gravy
- pot roast with rich onion gravy
- sliced with savory beef au jus *GF*
- meatballs in Suzie's marinara

Chicken

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

Baked Ham

- pineapple with brown sugar glaze *GF*

Pork

- roasted pork loin
 - diced apples, brandy & bacon chutney *GF*
 - bourbon BBQ glaze *GF*

- sausage & peppers in red sauce *GF*

Cod

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

Vegetarian

- *eggplant parmesan* – fried & topped with marinara & mozzarella cheese
- *stuffed eggplant* – stuffed with seasoned ricotta, topped with marinara
- *pasta primavera* – penne pasta tossed with seasonal vegetables in fresh garlic & olive oil
- *alfredo* – penne pasta & broccoli tossed in our house alfredo sauce

Upgrades

- *filet a la Greek* – seared filet tips served in our red wine, garlic, & oregano sauce *GF*
(add \$8.00 per guest)
- *shrimp scampi* – sautéed in our white wine, garlic, & butter sauce over angel hair (add \$8.00 per guest)
- *salmon* – (add \$5.00 per guest)
 - *sweet teriyaki with sesame seeds* *GF*
 - *honey garlic glazed* *GF*

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SIDES CHOICE OF THREE
(ADDITIONAL CHOICE: ADD \$2.00 PER GUEST)

Mashed Potatoes *GF*
Rice Pilaf *GF*
Scalloped Potatoes

Sautéed Green Beans *GF*
Corn Casserole
Vegetable Medley *GF*

Penne with Marinara
or oil & garlic
Cavatelli with Marinara
or oil & garlic

DESSERT CHOICE OF ONE

Strawberry Shortcake
Brownie with Ice Cream

House Made Rice Pudding
GF
Chocolate Mousse

Cheesecake (add \$2.00 per guest)
Seasonal Fruit Crisp

\$125 ROOM FEE

INCLUDES: basic set up | house linens – white tablecloths & light gray napkins
coffee, tea, & water | choice of 3 soft drinks - Coke, Diet Coke, Sprite, Unsweet Tea, Sweet
Tea, Lemonade, Dr. Pepper, Ginger Ale

BUFFET – 1 HOUR
\$24.95 per guest
Children under 4 – Free | Ages 4 – 12 \$11.95

plus 20% gratuity & 6% sales tax
3% processing fee for credit card payments