

## PLATED DINNER PACKAGE

### 1<sup>ST</sup> 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 ONE

(Additional choice: add \$3.00 per guest)

#### Beef

- sliced & topped with mushrooms & onions in our rich gravy
- 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
- *picatta* - sautéed in a white wine, butter & caper sauce
- *scampi* - sautéed in a white wine, garlic, & butter sauce
- *parmesan* - breaded & topped with Suzie's sauce & mozzarella cheese
- *chicken fingers* - served with honey mustard, BBQ & ketchup

#### Cod

- *picatta* - a white wine, butter & caper sauce
- *panko crusted* - topped with warm seasonings & panko
- lemon, white wine & butter

#### Vegetarian

- *pasta primavera* - penne pasta tossed with seasonal vegetables in fresh garlic & olive oil
- *broccoli alfredo* - penne pasta & broccoli tossed in our house alfredo

#### Pork

- roasted pork loin
  - diced apples, brandy & bacon chutney
  - bourbon maple glaze
  - porchetta

#### Upgrades

- *filet a la Greek* - seared & served in our red wine, garlic, & oregano sauce (add \$8.00 per guest)
- *bacon wrapped pork loin* - with maple bourbon glaze (add \$5.00 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)
  - lemon, butter, white wine, & garlic
  - sweet teriyaki with sesame seeds
  - honey garlic glazed
  - pesto

### SIDES CHOICE OF TWO

Mashed Potatoes  
Roasted Red Potatoes  
Rice Pilaf  
Scalloped Potatoes

Honey Herbed Carrots  
Sautéed Green Beans  
Steamed Broccoli  
Seasonal Vegetable Medley

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

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



**DESSERT CHOICE OF ONE**

Brownie Sundae	Sugared Biscuit Strawberry Shortcake	Chocolate Mousse
House Made Rice Pudding	Chocolate or Vanilla Cake with Buttercream Icing Cheesecake (add \$2.00 per guest)	Seasonal Fruit Crisp

**\$125 ROOM FEE**

INCLUDES: basic set up | linens | fresh rolls & butter | coffee, tea, & water

soft drinks additional \$1.50 per person

PLATED

\$21.95 per guest plus 20% gratuity  
& 6% sales tax

Children under 4 - Free | Ages 4 - 12 \$11.95

\*Price Subject to Change\*