

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
- meatballs in marinara

Chicken

- *francaise* - sautéed in a lemon & white wine sauce
- *marsala* - sautéed in a mushroom & Marsala wine sauce
- *florentine* - sautéed in a creamy garlic sauce with spinach, mushrooms, & sundried tomatoes
- *picatta* - sautéed in a white wine, butter & caper sauce
- *scampi* - sautéed in a white wine, garlic, & butter sauce
- *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

Pork

- roasted pork loin
 - diced apples, brandy & bacon chutney
 - bourbon BBQ glaze
 - porchetta
- sausage & peppers in red sauce

Cod

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

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* - roasted filet tips served in our red wine, garlic, & oregano sauce (add \$8.00 per guest)
- *beef braciola* in a rich tomato sauce (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)
 - *lemon, butter, white wine, & garlic*
 - *sweet teriyaki with sesame seeds*
 - *honey garlic glazed*
 - *pesto*

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SIDES CHOICE OF THREE

Mashed Potatoes
Rice Pilaf
Scalloped Potatoes

Sautéed Green Beans
Corn Casserole
Seasonal Vegetable Medley

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

DESSERT CHOICE OF ONE

Strawberry Shortcake

House Made Rice Pudding

Cheesecake (add \$2.00 per guest)

Brownie with Ice Cream

Chocolate Mousse

Seasonal Fruit Crisp

Chocolate or Vanilla Cake
with Buttercream Icing

\$125 ROOM FEE

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

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