

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



## BUFFET OR FAMILY STYLE MEMORIAL LUNCHEON

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

\*Price Subject to Change\*

INCLUDES: room set up | house linens | fresh rolls & butter | 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

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## PLATED MEMORIAL LUNCHEON

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

INCLUDES: room set up | house linens | fresh rolls & butter | 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