

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



## 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
  - o diced apples, brandy & bacon chutney
  - o bourbon maple glaze
  - o 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)
  - o lemon, butter, white wine, & garlic
  - o sweet teriyaki with sesame seeds
  - o honey garlic glazed
  - o pesto

### SIDES CHOICE OF TWO

Mashed Potatoes  
Rice Pilaf  
Scalloped Potatoes

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**

Sugared Biscuit Strawberry  
Shortcake

House Made Rice Pudding

Chocolate or Vanilla Cake  
with Buttercream Icing

Brownie with Ice Cream

Chocolate Mousse

Seasonal Fruit Crisp

Cheesecake (add \$2.00 per guest)

**\$125 ROOM FEE**

INCLUDES: basic set up | linens | fresh rolls & butter | coffee, tea, & water | choice of 3 soft drinks

PLATED

\$21.95 per guest

Children under 4 - Free | Ages 4 - 12 \$11.95  
plus 20% gratuity & 6% sales tax