

Hors d'oeuvres



2301 NEUSE BLVD NEW BERN, NC 28560

252.633.1193

WWW.THEFLAMECATERING.COM

Hors D'oeuvres



CHICKEN

- Chicken Satay, Roasted Red Pepper Butter Sauce
- Chicken Wellington with Bearnaise Sauce En Croute
- Hand Dipped Chicken Tenders, Dijon Glaze
- Texas Wings, Bleu Cheese and Celery
- Southwest Chicken Wings Covered in a Chili, Honey Barbecue Glaze
- Bacon Wrapped Chicken Bites
- Teriyaki Chicken Kabobs with Pineapple and Red and Green Peppers
- Chinese Chicken Salad in Wonton Cups with Candied Cashews
- Petite Chicken Salad Sandwiches
- Mini Chicken and Waffles with Maple Syrup Pipettes

PORK

- Mini Sweet Potato Ham Biscuits with Mango Chutney
- Petite Lamb Chops Grilled and Served with a Mint Jelly Sauce
- Antipasto Skewers Made with Slices of Salami, Fresh Basil, Green Olives, Red Peppers and Plum Tomatoes
- Pulled Pork Sliders Topped with Southern Slaw
- Asparagus Wrapped with Prosciutto in Flaky Puff Pastry
- Antipasto Bruschetta Prosciutto, Sweet Red Roasted Peppers, Green Olives and Swiss Cheese

BEEF

- Miniature Beef Wellington with Bordelaise Sauce En Cruote
- Hand Rolled Meatballs with Choice of Sweet and Sour, Zesty Marinara, or Swedish Sauce
- Grilled Angus Sliders Topped with Pepper Jack Cheese, Pickles and Mustard
- Boneless Beef Short Rib Sliders with Fresh Coleslaw
- Prime Rib on Mini Rolls with Horseradish Sauce and Dijon Mustard on the Side

ALL PRICES ARE SUBJECT TO CURRENT SALES TAX AND A 20% SERVICE CHARGE
TRAVEL FEE MAY APPLY



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VEGETARIAN

- Herb Crusted Cheese Ravioli with Zesty Marinara Sauce
- Fresh Tomato Basil Bruschetta over French Bread
- Caprese Skewers with a Balsamic Glaze
- Asiago Red Potatoes Stuffed with Garlic, Asiago Cheese and Basil
- Spring Rolls
- Spanakopita Spinach and Feta Rolled in Buttery Filo Dough
- Petite Tea Sandwiches
- Seasonal Fresh Fruit Kabobs
- Toasted Pita Triangles and Black Bean Hummus

SEAFOOD

- Classic Atlantic Lump Crab Cakes, Chipotle Sauce in Wonton Spoons
- Chef Smoke's Famous Acapulco Shrimp, Sherry Dipping Sauce
- Deep Fried Coconut Shrimp with Caribbean Salsa
- Shrimp Egg Rolls
- Fresh Sea Scallops Wrapped in Bacon with Sherry Dipping Sauce
- Mushroom Buttons Filled with Imperial Crabmeat
- Oven Roasted Crab Dip accompanied by Crostini Bread (per 50 guests)
- Oyster Rockefeller Style Bacon, White Wine and Spinach crusted with Parmesan Cheese
- Smoked Salmon Canapes Made with Red Onion, Capers and Fresh Dill on Toasted Wheat Bread Squares
- Deviled Eggs with Baby Dill Shrimp
- Spicy Crabmeat Salad Dip in Pastry

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Culinary Displays

Price based on per person cost



Grilled and Marinated Vegetables Display

Served with Toasted Pita Bread and a Variety of Dipping Sauces

Domestic and International Cheese Board

Selection of Imported and Domestic Cheeses, Garnished with Grapes and Served with Sliced Baguettes and Assorted Crackers

Chef's Edible Art Display

A Bounty of Beautifully Displayed Fruits, Vegetables, Cheeses and Crackers with Assorted Dipping Sauces

Antipasto Display

Italian Salami, Marinated Artichoke Hearts, Prosciutto, Grilled Summer Squash, Sweet Red Roasted Peppers, Pepperoni, Black and Green Olives, Smoked Provolone and Mozzarella Cheese



Dry Snack Buffet

Selection of Potato Chips, Pretzels, Peanuts and Onion Dip

ICE CARVINGS

The Flame offers hundreds of Ice Designs from Corporate Logos, to Marine Corps Emblems to Wedding and Party Designs. Talk to one of our Event Coordinators to begin designing your special piece!



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Stations



Chef Saute Station

Pasta Chicken Shrimp Chicken and Shrimp

Includes Pasta, Choice of Sauce, Marinara, Vodka Sauce, Fire Roasted Tomato, Creamy Alfredo or Parmesan Pesto

Southern Style Shrimp and Grits

Braised Rosemary Pork Loin with Rolls

Honey Glazed Ham with Pineapple Chutney and Rolls

Whole Roasted Turkey, Pan Gravy, Cranberry Sauce and Rolls



Angus Prime Rib Au Jus, Horseradish Sauce, Mustard & Rolls

Smashed Potato Bar

Served with Guests' Choice of Bacon, Mushrooms, Cheddar Cheese, Sour Cream, Scallions and Old Fashioned Gravy

STATIONS FROM THE SEA

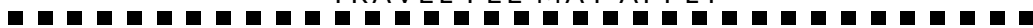
Raw Bar

Blue Pint Oysters on the Half Shell
King Crab Claws
Iced Jumbo Gulf Shrimp
Old Bay Spicy Peel-n-Eat Shrimp

Seafood Boil

Your Choice Seafood, Sausage,
Potatoes and Corn on the Cob

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DESSERT STATION



Assorted Dessert Station (per 50 guests)

Choose 3 and we'll provide an assorted dessert station!

Strawberry Shortcake

Mousse Filled Chocolate Cups

French Cheesecake

Homemade Carrot Cake

Praline Bread Pudding

Pecan Pie

Lemon Pie

Double Chocolate Cake

Pineapple Upside Down Cake

Parfaits

Vanilla Custard & Fresh Berry



Assortment of Dessert Bars

Choose 3 Selections

Luscious Lemon Bars

Pecan Chocolate Chunks

Raspberry Tango Bars

Oreo Dream Bars



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