## Lunch Menu



PHONE 252.633.1193

CATERING \&
BANQUET CENTER

2301 NEUSE BLVD NEW BERN, NC 28560

## The Salad Bar

## Starters

Fresh Fruit Salad Topped with Berries
Rainbow Pasta Salad with Balsamic Vinaigrette
Assorted Crackers
Mixed Green Garden Salad
Fresh Caesar Salad with Caesar Dressing, Croutons and Parmesan Cheese


## Toppings

Cheddar and Mozzarella Cheese
Bacon Bites
Sliced Hard Boiled Eggs
Chopped Tomatoes
Onions
Cucumbers
Sliced Mushrooms
Sunflower Seeds
Homemade Fresh Seasoned Croutons

## Dressings

Ranch \& Italian

## Sweets

Freshly Baked Chocolate Chip and Macadamia Nut Cookies

## Beverages

Regular \& Decaffeinated Classic
Gourmet Coffee
Sweet and Un-Sweet Tea, Water
$\$ 2.00$ per person

## Taco and Fajita Bar

Grilled Chicken Strips with Peppers and Onions
Seasoned Angus Ground Beef
Black Bean Dip and Spanish Rice
Taco Shells, Flour Tortillas, Tri-Colored Chips
Chopped Tomatoes, Diced Onions, Chopped Romaine Lettuce Shredded Cheddar Cheese, Sour Cream, Guacamole, and Salsa

Freshly Baked Cookies or Brownies
Regular and Decaffeinated Classic Gourmet Coffee, Sweet and Un-Sweet Tea, Water

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## Design a Deli Buffet

## Choose Three

Roast Beef
Turkey Breast
Honey Smoked Ham
Genoa Salami
Corned Beef
Pastrami

## Choose Two

Cheddar
Swiss
Monterey Jack
Provolone

## Choose Two

Pasta Salad
Italian Pasta Salad
Mustard Potato Salad
Pesto Tortellini
Dill Redskin Potato Salad Macaroni Salad
The Flame's Tossed Salad


Includes Breads, Condiments, and Dessert of Freshly Baked Cookies or Brownies Regular and Decaffeinated Classic Gourmet Coffee, Sweet and Un-sweet Tea, Water

Add Chef Smoke's Shrimp Bisque Soup, Hearty Vegetable Soup or Chicken Noodle Soup

## Lunch Buffet

## Two Entree or Three Entree Options

Buffet Includes The Flame's Rolls with Whipped Margarine

## Choose One Salad

Fresh Mixed Green Garden Salad with Grape Tomatoes and Sliced Cucumbers Caesar Salad
Fruit Salad with Pineapple, Cantaloupe, Honeydew and Grapes

## Choose Two or Three Entrees

Grilled Salmon with Lemon Beurre Blanc Sauce
Asian Flank Steak over Egg Noodles
Grilled Pork Tenderloin Medallions with Hunters Sauce Southern Fried Chicken
Southern Baked Chicken
Beef Tips in a Bourguignonne Sauce with Mushrooms
Beer Battered Fried Shrimp
Vegetables Baked Ziti


Herb Chicken Penne Alfredo with Fresh Steamed Vegetables
Classic Chicken Parmesan with Fresh Mozzarella
Tuscan Style Lasagna Prime Angus Ground Beef, Fresh Mozzarella and Chopped Tomatoes
Chicken Supreme with Smoked Bacon, Mozzarella Cheese and Mushrooms over Rice Pilaf
Chicken Roma Stuffed with Spinach, Mushrooms, Pine Nuts, and Mozzarella with Sun Dried Tomato Cream Sauce
Chicken Carbonara Served in a Creamy White Wine Sauce with Chopped Bacon, Garlic and Fresh Parmesan

## Choose Two Vegetables and One Starch

## Vegetables

Green Beans
Honey-Glazed Baby Carrots
Roasted Vegetable Medley
Broccoli, Cauliflower, Carrots
Buttered Corn

## Starch

Roasted Redskin Potatoes
Cheesy Garlic Mashed Potatoes
Asiago Scalloped Potatoes
Wild Rice Pilaf
Spanish Rice

## Choose One Dessert

Strawberry Shortcake<br>Lemon Cake<br>Pineapple Cake<br>Double Chocolate Cake<br>Carrot Cake<br>Praline Bread Pudding<br>Marble Cake<br>Classic Yellow Cake<br>Red Velvet Cake

## Seated Luncheon

All selections are accompanied by Chef's complimenting Fresh Vegetables and Starch, The Flame's Rolls with Whipped Margarine, Choice of Garden Salad and Specialty Dessert

Regular and Decaffeinated Classic Gourmet Coffee, Sweet and Unsweetened Tea, Water

Mahi-Mahi with Mango Pomegrante Sauce
Roasted Chicken with Thyme Jus
Roasted Medallions of Beef with Mushroom Brandy Sauce


Chicken Cordon Bleu Made with Ham and Swiss Cheese
Rolled Chicken Breast Stuffed with Andouille and Smoked Gouda
Beef Tips served in a Puff Pastry Shell with a Button Mushroom Sauce
Grilled Shrimp Classico with Fresh Basil and Tomatoes in a Garlic-Butter Sauce
Bourdon Pork with Caramelized Bourbon Apple Chutney
Chicken Supreme with Smoked Bacon, Mozzarella Cheese and Mushroom
Roasted Chicken Stuffed with Spinach Mushroom Risotto with Garlic Lemon Sauce
Chicken Roma with Spinach, Mozzarella and Sun Dried Tomato Cream Sauce

Add Chef Smoke's Shrimp Bisque Soup

Combination Plates Available Upon Request. Please Call for a Custom Proposal

## Boxed Lunches

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## Selection of Sandwiches

Walnut Chicken Salad Croissant with Lettuce and Tomatoes

Croissant Club with Thinly Shaved Fresh Turkey, Ham and Swiss Cheese stacked with Lettuce and Tomatoes

Deli Stack with Salami, Ham, Provolone Cheese, Sliced Tomatoes

Classic Hoagie with Cured Ham, Provolone Cheese, Sliced Tomatoes, Yellow Peppers and Shredded Lettuce with Olive Oil ad Basil Dressing

Classic Italian with Pepperoni, Salami, and Sliced Ham with Provolone Cheese and Red Onions on Soft Italian Bread

Chicken and Portobello Mushroom Sandwich with
 Swiss Cheese, Lettuce and Tomatoes on a Hoagie Roll

Pita Wrap with Grilled Chicken, Pesto and Olive Oil, Sliced Tomatoes and Swiss Cheese

Sliced Ham, Herb Cream Cheese, Swiss Cheese and Spinach Leaf on Italian Style Foccia Bread

Smoked Turkey and Havarti Cheese with Sun Dried Tomatoes cheese Filling on Italian Style Foccia Bread

Roast Beef Sandwich with Swiss Cheese on Ciabatta Bread
Triple Decker Classic Club on Whole Wheat Bread
Thick Carved Turkey with a Cranberry Relish on Multigrain Bread

## Each Sandwich Includes

Herb Pasta Salad, Potato Salad or Fresh Cut Fruit Salad
Bag of Potato Chips
Freshly Baked Cookies
Mustard and Mayonnaise
Sweet and Unsweet Tea

