

Hors D'Oeuvres



**Catering and
Banquet Center**

Premier Caterer for Eastern NC

Phone 252.633.1193

2301 Neuse Blvd., New Bern, NC 28560



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Hot Hors D'oeuvres

Pricing is per 50 pieces

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| Chicken Satay, Roasted Red Pepper Butter Sauce | 120 |
| Chicken Wellington with Béarnaise Sauce En Croûte | 150 |
| Miniature Beef Wellington with Bordelaise Sauce En Croûte | 175 |
| Classic Atlantic Lump Crab Cakes, Spicy Remoulade Sauce | 225 |
| Hand Dipped Chicken Tenders, Dijon Glaze | 125 |
| Texas Wings, Bleu Cheese and Celery | 135 |
| Herbed Crusted Cheese Ravioli, Zesty Marinara Sauce | 90 |
| Chef Smoke's Famous Acapulco Shrimp, Sherry Dipping Sauce | 175 |
| Deep Fried Coconut Shrimp, Caribbean Salsa | 150 |
| Dim Sum: Spring Rolls, Shrimp Egg Rolls, and Potsickers Served with Scallion Soy Sauce, Sweet and Sour, Spicy Mustard | 135 |
| Creamy Savannah Crab Stuffed Mushrooms | 150 |
| Fresh Sea Scallops Wrapped in Bacon with Sherry Dipping Sauce | 150 |
| Hand Rolled Meatballs with choice of Sweet and Sour, Zesty Marinara, or Swedish Sauce | 90 |
| Grilled Angus Sliders Topped with Swiss Cheese and Mustard | 125 |
| Petite Lamb Chops Grilled and Served with a Mint Jelly Sauce | 175 |
| Asiago Red Potatoes Stuffed with Garlic, Asiago and Basil | 90 |
| Antipasto Skewers Made with Italian Style Poultry Sausage, Fresh Basil, Green Olives, Red Peppers and Plum Tomatoes | 90 |
| Prime Rib on a Mini Roll with Horseradish Sauce and Dijon Mustard on the Side | 200 |
| Baked Sun Dried Tomatoes with Buffalo Mozzarella Cheese and Crostini Bread | 90 |



All prices are subject to current Sales Tax and a 20% Service Charge



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Extended Appetizer List

All appetizers are priced per 50 pieces unless otherwise noted

Mushroom Buttons filled with Imperial Crabmeat *150*

Oven Roasted Crab Dip with Crostini Bread (per 50 guests) *150*

Mini Mushroom Quiche *125*

Twice Baked New Potatoes served with Vermont Cheddar, Chives and Applewood Smoked Bacon *90*

Bacon Wrapped Chicken Bites with a Orange and ginger sauce *125*

Oyster Rockefeller Style~ Bacon, White Wine and Spinach crusted with parmesan cheese *125*

Mini Crab Cakes~ On a Tasted French Baguette with a Garlic Mayonnaise Sauce *175*

Sea Scallops rolled in Bacon and Roasted served with Cajun Dipping Sauce *150*

Smoked Salmon Canapés~ Made with Red Onion, Capers and Fresh Dill on Toasted Wheat Bread Squares *125*

Mini Sweet Potato Ham Biscuits with caramelized onion chutney *65*

Teriyaki Chicken Kabobs~ Marinated Skewers of White Meat Chicken, Red and Green Bell Peppers and Pineapple *125*

Spanakopita~ Spinach & feta rolled up in buttery filo dough *90*

Mini Mexican Tacos~ Fried Tortilla Shells Filled with Chunky Tomato Salsa, Refried Beans, Diced Onion, Carrots & Cilantro Topped with Monterrey Jack Cheese *90*

Toasted Pita Triangles and Hummus (per 50 guests) *50*

Chef's Edible Creation~ A Bounty of Exotic Fruits, Vegetables and Cheeses Creatively presented with Unique Dipping Sauces. (per 50 guests) *175*



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Cold Hors D'oeuvres

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Spicy Crabmeat Salad Dip in Pastry 125.00

Seasonal Fresh Fruit Kabobs 125.00

Deviled Eggs with Baby Dill Shrimp 85.00

Petite Tea Sandwiches 85.00

Asparagus Wrapped with Prosciutto in Flaky Puff Pastry 125.00

Antipasto Bruschetta- Prosciutto, Sweet Red Roasted Peppers, Green Olives, and Swiss Cheese 125.00

Fresh Tomato Basil Bruschetta over French Bread 125.00



From The Raw Bar

Pricing is per 50 pieces

Market Price

Blue Point Oysters on the Half Shell

King Crab Claws

Iced Jumbo Gulf Shrimp

Old Bay Spicy Peel-n-Eat Shrimp



***All seafood items served with Lemons, Horseradish, and Cocktail Sauce*

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Carving Stations

1– 1/2 Hour Duration

Chef Fee of 25.00 per hour on Each Station

PRIME RIB

Slow Roasted Premium Aged Prime Rib Served with Rosemary Au Jus, Horseradish, Mustard and Petite Rolls (Approximately 50 Servings) 250.00



HERB CRUSTED ANGUS TOP ROUND

Slow Roasted and Served with Horseradish, Rosemary Au Jus, Mustard and Petite Rolls (Approximately 100 Servings) 275.00

HONEY GLAZED HAM

Baked and Served with Pineapple Chutney, Whole Grain Mustard and Petite Rolls (Approximately 75 Servings) 150.00

WHOLE ROASTED TURKEY

Served with Natural Pan Gravy, Cranberry, and Petite Rolls (Approximately 50 Servings) 150.00

Sauté Stations

Chef Fee of 25.00 per hour on Each Station

PASTA STATION 7.95

Add Chicken 9.95

Add Shrimp 10.95

Served with Garlic Toast, Parmesan Cheese, Chopped Tomatoes, Red & Green Peppers and Fresh Italian Herbs

Choice of Two Pastas

Choice of Two Sauces

Penne, Ziti or Bowtie Pasta

Marinara, Alfredo, White Clam, Parmesan Pesto, Lemon Cream

RAW BAR STATION

Clams and Oysters on a Half Shell plus Peel and Eat Shrimp Served with Cocktail and Tartar Sauce with Crackers

market price

SMASHED POTATO BAR

Our Famous Recipe of Yukon Gold Creamed Potatoes and Roasted Garlic Potatoes Scooped into a Martini Glass with Guests' selection of Fresh Toppings Of Bacon, Mushrooms, Cheddar Cheese, Sour Cream, Scallions, and Old Fashioned Gravy (Approximately 50 Servings) 200.00

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Dessert Station

Assorted Dessert Station— (per 50 guests) 150

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

Strawberry Short Cake

Mousse filled chocolate cups

Luscious Lemon Bars

Toffee Cream Chews

Raspberry Tango Bars

Oreo Dream Bars

French Cheesecake

Homemade Carrot Cake

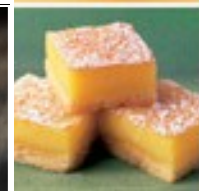
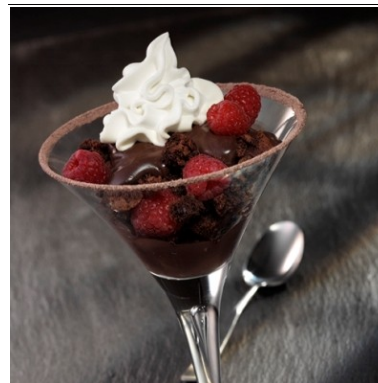
Praline Bread Pudding

Vanilla Custard & Fresh Berry Parfaits

Pecan Pie

Lemon Pie

Double Chocolate Cake



If you'd like more options please see your Catering Coordinator

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Culinary Displays

Serves approximately 50 guests unless otherwise indicated

Domestic and International Cheese Board

Selection of Imported and Domestic Cheeses, Garnished with Grapes and Served with Sliced Baguettes, Bread Sticks, and Assorted Crackers 150.00

Antipasto Display

Served on Mirrors: Italian Salami, Marinated Artichoke Hearts, Prosciutto, Grilled Summer Squash, Sweet Red Roasted Peppers, Pepperoni, Black and Green Olives, Smoked Provolone, and Mozzarella Cheeses 250.00

Dry Snack Buffet

Selection of Potato Chips, Pretzels, Peanuts, and Onion Dip 35.00

Grilled and Marinated Vegetable Display

Served with Toasted Pita Bread and a Variety of Dipping Sauces 135.00

Chef's Edible Creation (Serves 150 Guests)

A Bounty of Fruits and Berries creatively presented with Unique Dipping Sauces, A Harvest of Al Dente Vegetables with Dill Pesto Sauce and a selection of fine Cheeses with a cascading display of French Breads and Tea Crackers *Great for Cocktail Hour Appetizers!* 550.00



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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