

Hors D'Oeuvres



**Catering and
Banquet Center**

Premier Caterer for Eastern NC

Phone 252.633.1193

2301 Neuse Blvd., New Bern, NC 28560



The Flame Catering and Banquet Center
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Hot Hors D'oeuvres

Pricing will be per 50 pieces

Chicken Satay, Roasted Red Pepper Butter Sauce

Chicken Wellington with Béarnaise Sauce En Croûte

Miniature Beef Wellington with Bordelaise Sauce En Croûte

Classic Atlantic Lump Crab Cakes, Spicy Remoulade Sauce

Hand Dipped Chicken Tenders, Dijon Glaze

Texas Wings, Bleu Cheese and Celery

Herbed Crusted Cheese Ravioli, Zesty Marinara Sauce

Chef Smoke's Famous Acapulco Shrimp, Sherry Dipping Sauce

Deep Fried Coconut Shrimp, Caribbean Salsa

Dim Sum: Spring Rolls, Shrimp Egg Rolls, and Potsickers Served with Scallion Soy Sauce, Sweet and Sour, Spicy Mustard

Creamy Savannah Crab Stuffed Mushrooms

Fresh Sea Scallops Wrapped in Bacon with Sherry Dipping Sauce

Hand Rolled Meatballs with choice of Sweet and Sour, Zesty Marinara, or Swedish Sauce

Grilled Angus Sliders Topped with Swiss Cheese and Mustard

Petite Lamb Chops Grilled and Served with a Mint Jelly Sauce

Asiago Red Potatoes Stuffed with Garlic, Asiago and Basil

Antipasto Skewers Made with Italian Style Poultry Sausage, Fresh Basil, Green Olives, Red Peppers and Plum Tomatoes

Prime Rib on a Mini Roll with Horseradish Sauce and Dijon Mustard on the Side

Baked Sun Dried Tomatoes with Buffalo Mozzarella Cheese and Crostini Bread



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Extended Appetizer List

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Mushroom Buttons filled with Imperial Crabmeat

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

Mini Mushroom Quiche

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

Bacon Wrapped Chicken Bites with a Orange and ginger sauce

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

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

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

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

Mini Sweet Potato Ham Biscuits with caramelized onion chutney

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

Spanakopita~ Spinach & feta rolled up in buttery filo dough

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

Toasted Pita Triangles and Hummus

Chef's Edible Creation~ A Bounty of Exotic Fruits, Vegetables and Cheeses Creatively presented with Unique Dipping Sauces.



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Cold Hors D'oeuvres

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Spicy Crabmeat Salad Dip in Pastry

Seasonal Fresh Fruit Kabobs

Deviled Eggs with Baby Dill Shrimp

Petite Tea Sandwiches

Asparagus Wrapped with Prosciutto in Flaky Puff Pastry

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

Fresh Tomato Basil Bruschetta over French Bread



From The Raw Bar

Pricing will be per 50 pieces

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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Dessert Station

Assorted Dessert Station— (per 50 guests)

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

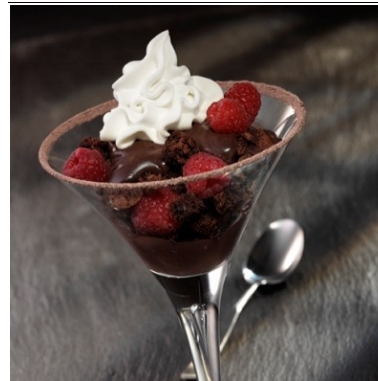
Praline Bread Pudding

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

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

Dry Snack Buffet

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

Grilled and Marinated Vegetable Display

Served with Toasted Pita Bread and a Variety of Dipping Sauces

Chef's Edible Creation

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!*



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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