



DINNER MENU



2301 Neuse Blvd

New Bern, NC 28560

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theflamecatering.com

CATERING &
BANQUET CENTER

DINNER BUFFET

Two Entrees / Three Entrees

All Selections are accompanied by The Flame Yeast 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
Italian Salad
Apple Salad
Strawberry Salad
Argula Salad

CHOOSE TWO OR THREE ENTREES

Bruschetta Chicken - Grilled Chicken Breast with Fresh Tomato Bruschetta Topped with Mozzarella Cheese over Egg Noodles

Chicken Forestiere - Roasted NC Chicken Breast Finished with a Wild Mushroom Forestiere Sauce

House Seasoned Southern Fried Chicken

House Seasoned Southern Baked Chicken

Grilled Chicken Alfredo - Herb Crusted Chicken Penne Alfredo with Fresh Steamed Vegetables

Chicken Carbonara - Seasoned chicken breast served over pasta in a rich, creamy white wine sauce with crispy bacon, roasted garlic, and freshly grated Parmesan cheese.

Chicken Supreme - with Smoked Bacon, Mozzarella Cheese and Mushrooms over Rice Pilaf

Lemon Chicken - Sauteed in White Wine Sauce or cream based sauce.

Boneless Beef Short Ribs - Braised Short Ribs with your choice of Plum Glaze or a Teriyaki Glaze

Braised Beef Brisket - Served with a Black Jack Bourbon Sauce or Sweet Chili Glaze

Grilled Pork Medallions - Grilled Pork Tenderloin Medallions with Hunter's Sauce or Black Jack Barbecue Sauce

Beef Tips - Tender Beef Tips in a Bourguignonne Sauce with Mushrooms

Grilled Atlantic Salmon - Served with your choice of Chef's Famous Shrimp Bisque Sauce, Lemon Garlic Sauce, or Bourbon Glaze.

Mahi-Mahi - Asian or Carribean Sauce Mango Salsa

Fried Shrimp - Beer Battered Shrimp Served with a Old Bay Hot Sauce

Seafood Milano - made with Shrimp, Scallops Crabmeat smothered in a rich Alfredo Sauce served over Egg Noodles with Broccoli Florets

Farmer's Market Vegetable Baked Ziti - Ziti pasta layered with seasonal market vegetables, baked in a savory tomato sauce with a blend of cheeses.

Farmer's Market Vegetable Lasagna

ALL PRICES ARE SUBJECT TO CURRENT SALES TAX, A 20% SERVICE CHARGE AND 10% OFF-SITE VENUE FEE
TRAVEL FEE MAY APPLY

DINNER BUFFET CONTINUED...

CHOOSE TWO VEGETABLES

Seasonal Sautéed Vegetables
Fresh Green Beans or Served with Light Soy Glaze
Honey-Glazed Baby Carrots
Oven Roasted Vegetable Medley
Freshly Harvested White Buttered Corn
Broccoli & Cheese Casserole
Oven Roasted Brussel Sprouts with Pancetta
Seasoned and Roasted Broccoli, Cauliflower and Carrots
Grilled Asparagus

CHOOSE ONE STARCH

Herb Roasted Redskin Potatoes
Oven Roasted Root Vegetables
Three Cheese Macaroni
Mashed or Cheesy Garlic Potatoes
Asiago Scalloped Potatoes
Wild Rice Pilaf
Oven Roasted Yukon Golden Potatoes
Seasoned Yellow Chive Rice
Sweet Potato Casserole with Pecan Crust
Oven Roasted Fingerling Potatoes
Scalloped Sweet Potatoes

CHOOSE ONE DESSERT

Strawberry Shortcake
Tangy Lemon Cake
Upside-Down Pineapple Cake
Double Chocolate Cake
Homemade Carrot Cake
Praline Bread Pudding
Marble Cake
Classic Red Velvet Cake
Moist Yellow Cake
with your choice of Frosting



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SEATED DINNER

PRICE VARIES

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

SEATED DINNER SELECTION

Grilled Angus Ribeye

New York Strip Steak

Boneless Beef Short Ribs with Plum Glaze

Roasted Medallions of Beef with Mushroom Brandy Sauce

Grilled Salmon with Lemon Beurre Blanc Sauce or Shrimp Bisque Sauce

Asian Seared Salmon with Ginger Soy Glaze

Mahi-Mahi

Grilled Shrimp Classico with Fresh Basil and Tomatoes in a Garlic-Butter Sauce

Grilled Pork Loin Medallions with Hunter's Sauce

Pork Loin Served with Pear Thyme Jus

Bourbon Pork with Caramelized Bourbon Apple Chutney

Chicken Cordon Bleu Made with Ham and Swiss Cheese

Chicken Supreme with Smoked Bacon, Mozzarella Cheese and Mushroom

Grilled Chicken Breast with Fresh Tomato Bruschetta Topped with Mozzarella Cheese

Pan Seared Chicken Breast Topped with Velouté Sauce

Grilled Bourbon Glazed Chicken Breast

Tomahawk Applewood Smoked Bone-In Pork Chop

Stuffed Flounder with Imperial Crab Meat

Vegetarian Lasagna and Stuffed Portabella Mushroom

Add Chef Smoke's Famous Shrimp Bisque Soup

COMBINATION PLATES ARE AVAILABLE UPON REQUEST. PLEASE CALL FOR A CUSTOM PROPOSAL



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