



Dinner Menu

the
Flame

**CATERING &
BANQUET CENTER**

PHONE 252.633.1193

2301 NEUSE BLVD NEW BERN, NC 28560

Dinner Buffet

Two Entrees: 20.95 / Three Entrees: 22.95



Choose One Salad

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

Southern Fried Chicken

Southern Baked Chicken

Chicken Alfredo

Herb Crusted Chicken Penne Alfredo with Fresh Steamed Vegetables

Chicken Parmesan

Classic Chicken Parmesan Topped with Fresh Mozzarella

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

Chicken Supreme

with Smoked Bacon, Mozzarella Cheese and Mushrooms over Rice Pilaf

Lemon Chicken

Sauteed in White Wine Sauce Over Herb Penne Pasta

Boneless Beef Short Ribs

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

Roasted Medallions of Beef

Served with a Bordelaise Sauce

Grilled Pork Medallions

Grilled Pork Tenderloin Medallions with Hunter's Sauce

Beef Tips

Beef Tips in a Bourguignonne Sauce with Mushrooms

Tuscan Style Lasagna

Prime Angus Ground Beef, Fresh Mozzarella and Chopped Tomatoes

Grilled Salmon

with Chef's Famous Shrimp Bisque Sauce

Mahi-Mahi

with Mango Salsa over Farfalle Bow Tie Pasta

Grilled Salmon

with Lemon Beurre Blanc Sauce

Beer Battered Fried Shrimp

Seafood Milano

made with Shrimp, Scallops Crabmeat smothered in a rich Alfredo Sauce served over Egg Noodles

with Broccoli Florets

Pork Tenderloins

with a Black Jack Barbeque Sauce

Baked Ziti

Farmer's Market Vegetable Baked Ziti with Zucchini, Squash, Onions and Peppers Baking in a Cream Sauce

ALL PRICES ARE SUBJECT TO CURRENT SALES TAX AND A 20% SERVICE CHARGE

TRAVEL FEE MAY APPLY



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Dinner Buffet Continued...



Choose Two Vegetable

- Green Beans Almandine
- Honey-Glazed Baby Carrots
- Roasted Vegetable Medleys
- Buttered Corn
- Broccoli & Cheese Casserole
- Seasoned and Roasted Broccoli, Cauliflower and Carrots
- Olive Oil Roasted Zucchini, Squash, Onions, Asparagus Tips, Eggplant and Red Bell Pepper
- Tri-Colored Cauliflower



Choose One Starch

- Roasted Redskin Potatoes
- Cheesy Garlic Mashed Potatoes
- Asiago Scalloped Potatoes
- Wild Rice Pilaf
- Oven Roasted Yukon Gold Potatoes
- Seasoned Yellow Chive Rice
- Sweet Potato Casserole with Brown Sugar and a Pecan Crust

Choose One Dessert

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



Buffet Includes The Flame's Rolls with Whipped Margarine
 Regular and Decaffeinated Classic Gourmet Coffee, Sweet and
 Unsweetened Tea and Water





Seated Dinner Price Varies 21.95 - 25.95



All selections are accompanied by Chef's complimentary 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



Grilled Angus Ribeye

New York Strip Steak

Boneless Beef Short Ribs with Plum Glaze

Roasted Medallions of Beef with Mushroom Brandy Sauce

Beef Tips served in a Puff Pastry Shell with a Button Mushroom Sauce

Grilled Salmon with Lemon Beurre Blanc Sauce

Asian Seared Salmon with Ginger Soy Glaze

Mahi-Mahi with Mango Pomegrante Sauce

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

Bourdon Pork with Caramelized Bourbon Apple Chutney

Chicken Cordon Bleu Made with Ham and Swiss Cheese

Chicken Supreme with Smoked Bacon, Mozzarella Cheese and Mushroom

Roasted Chicken Stuffed with Spinach and Mushroom Risotto with Garlic Lemon Sauce

Chicken Roma with Spinach, Mozzarella and Sun Dried Tomato Cream Sauce

Grilled Chicken Breast with Fresh Tomato Bruschetta Topped with Mozzarella Cheese

Roasted Chicken with Thyme Jus

Add Chef Smoke's Shrimp Bisque Soup 2.00 per person

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

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