# Hors d'oeuvres



## Hors D'oeuvres

Pricing is per 50 pieces

### **CHICKEN**

Chicken Satay, Roasted Red Pepper Butter Sauce 120
Chicken Wellington with Bearnaise Sauce En Croute 160
Hand Dipped Chicken Tenders, Dijon Glaze 125
Texas Wings, Bleu Cheese and Celery 140
Southwest Chicken Wings Covered in a Chili, Honey Barbecue Glaze 140
Bacon Wrapped Chicken Bites 130
Teriyaki Chicken Kabobs with Pineapple and Red and Green Peppers 135
Chinese Chicken Salad in Wonton Cups with Candied Cashews 140
Petite Chicken Salad Sandwiches 120
Mini Chicken and Waffles with Maple Syrup Pipettes 110

### **PORK**

Mini Sweet Potato Ham Biscuits with Mango Chutney 90
Petite Lamb Chops Grilled and Served with a Mint Jelly Sauce 225
Antipasto Skewers Made with Slices of Salami, Fresh Basil, Green Olives, Red Peppers and Plum Tomatoes 135
Pulled Pork Sliders Topped with Southern Slaw 125
Asparagus Wrapped with Prosciutto in Flaky Puff Pastry 135
Antipasto Skewers with Andouille Sausage, Sweet Red Roasted Roasted Peppers, Green Olives and Swiss Cheese 135

### **BEEF**

Miniature Beef Wellington with Bordelaise Sauce En Cruote 195

Meatballs with Choice of Sweet and Sour, Zesty Marinara, or Swedish Sauce 90

Grilled Angus Sliders Topped with Pepper Jack Cheese, Pickles and Mustard 150

Boneless Beef Short Rib Sliders with Fresh Coleslaw 170

Prime Rib on Mini Rolls with Horseradish Sauce and Dijon Mustard on the Side 225

ALL PRICES ARE SUBJECT TO CURRENT SALES TAX AND A 20% SERVICE CHARGE
TRAVEL FEE MAY APPLY

2301 NEUSE BLVD|252.633.1193





# Hors D'oeuvres

prices based on 50 pieces

### **VEGETARIAN**

Herb Crusted Cheese Ravioli with Zesty Marinara Sauce 110
Fresh Tomato Basil Bruschetta over French Bread 125
Caprese Skewers with a Balsamic Glaze 150
Asiago Red Potatoes Stuffed with Garlic, Asiago Cheese and Basil 100
Spring Rolls 135
Petite Tea Sandwiches 85
Seasonal Fresh Fruit Kabobs 135
Toasted Pita Triangles and Black Bean Hummus 75

### **SEAFOOD**

Classic Atlantic Lump Crab Cakes, Chipotle Sauce in Wonton Spoons 250 Chef Smoke's Famous Acapulco Shrimp, Sherry Dipping Sauce Deep Fried Coconut Shrimp with Caribbean Salsa Shrimp Egg Rolls Fresh Sea Scallops Wrapped in Bacon with Sherry Dipping Sauce Mushroom Buttons Filed with Imperial Crabmeat Oven Roasted Crab Dip accompanied by Crostini Bread (per 50 guests) 150 Oyster Rockefeller Style Bacon, White Wine and Spinach crusted with Parmesan Cheese \*Market Price\* Smoked Salmon Canapes Made with Red Onion, Capers and Fresh Dill on Toasted Wheat Bread Squares Deviled Eggs with Baby Dill Shrimp Spicy Crabmeat Salad Dip on French Bread

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# Culinary Displays

Price based on per person cost

**Grilled and Marinated Vegetables Display** 3.00 per person Served with Toasted Pita Bread and a Variety of Dipping Sauces

**Domestic and International Cheese Board** 5.00 per person Selection of Imported and Domestic Cheeses, Garnished with Grapes and Served with Sliced Baguettes and Assorted Crackers

Chef's Edible Art Display 3.75 per person A Bounty of Beautifully Displayed Fruits, Vegetables, Cheeses and Crackers with Assorted Dipping Sauces

Antipasto Display 5.00 per person
Italian Salami, Marinated Artichoke Hearts,
Prosciutto, Grilled Summer Squash, Sweet
Red Roasted Peppers, Pepperoni, Black and
Green Olives, Smoked Provolone and
Mozzarella Cheese



Dry Snack Buffet (price based on 50 guests) 60.00 Selection of Potato Chips, Pretzels, Peanuts and Onion Dip

### **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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# **Stations**

Price based on per person cost

#### **Chef Saute Station**

Pasta 5.95 Chicken 7.95 Shrimp 9.95 Chicken and Shrimp 10.95
Includes Pasta, Choice of Sauce, Marinara, Vodka Sauce, Fire Roasted Tomato,
Creamy Alfredo or Parmesan Pesto

Southern Style Shrimp and Grits 6.95 per person or add to a buffet for 3.25 per person

**Braised Rosemary Pork Loin with Rolls** 6.25 per person or add to buffet for 3.25 per person

Honey Glazed Ham with Pineapple Chutney and Rolls 6.25 per person or add to buffet for

3.25 per person



Whole Roasted Turkey, Pan Gravy, Cranberry Sauce and Rolls 5.25 per person or add to buffet for 3.25 per person

Angus Prime Rib Au Jus, Horseradish Sauce, Mustard & Rolls 10.95 per person or add to buffet for 8.00 per person

### **Smashed Potato Bar**

Served with Guests' Choice of Bacon, Mushrooms, Cheddar Cheese, Sour Cream, Scallions and Old Fashioned Gravy 3.95 per person

### STATIONS FROM THE SEA

Raw Bar \*Market Price\*

Blue Pint Oysters on the Half Shell
King Crab Claws
Iced Jumbo Gulf Shrimp
Old Bay Spicy Peel-n-Eat Shrimp

Seafood Boil
\*Market Price\*

Your Choice Seafood, Sausage, Potatoes and Corn on the Cob

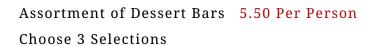
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### **DESSERT STATION**

Assorted Dessert Station (per 50 guests) 225 Choose 3 and we'll provide an assorted dessert station!

Strawberry Shortcake
Mousse Filled Chocolate Cups
French Cheesecake
Homemade Carrot Cake
Praline Bread Pudding
Pecan Pie
Lemon Pie
Double Chocolate Cake
Pineapple Upside Down Cake
Parfaits
Vanilla Custard & Fresh Berry



Luscious Lemon Bars Pecan Chocolate Chunks Raspberry Tango Bars Oreo Dream Bars









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