

# Cuisine

*from a different point of view!*

## COCKTAIL CRUISE

Includes: Standard Hosted Bar • Choice of Five Hors d'Oeuvres • 2½ Hour Cruise

### CUSTOMIZE YOUR MENU

**Please Choose Five:** (Each selection provides two pieces per person)

- **Spanikopitas\*** - Chopped Spinach, Feta, and Ricotta Cheese in Phyllo Triangle
- **Vegetable Samosa\*** - Samosa Style with Potatoes, Peas, Chives, and Curry in Phyllo Triangle
- **Goat Cheese Wonton\*** - Goat Cheese and Black Pepper, in Wonton
- **Mini Deep Dish Cheese Pizza\*** - Tomato Sauce, Mozzarella, Cheddar, and Parmesan Cheese
- **Vegetable Egg Roll\*** - Shitake Mushroom, Bamboo Shoots, Noodles, Chinese Cabbage, Carrots, Zucchini, Garlic, and Ginger
- **Shrimp Egg Roll** - Served with Sweet and Sour Sauce
- **Firecracker Wonton** - Spicy Pork Wonton with Chili, Water Chestnuts, Green Onions, and Oyster Sauce
- **Chicken Drumettes** - Cajun, BBQ, or Asian
- **Seasonal Vegetable Crudités (Display)**
- **International Cheese and Seasonal Fruit Display with Assorted Crackers (Display)** - Mini Gouda, Havarti, Tillamook, Brie, and Herb Goat Cheese
- **Choice of Two Pate en Croute (Display)** - Duck a l'Orange, Oriental Chicken, Le Patron, or Seafood

\*Vegetarian Options

Minimums for each yacht may apply – see Event Manager for details.



COMMODORE  
CRUISES & EVENTS