

# Cuisine

from a different point of view!

## PASSED HORS D'OEUVRES

### TIER ONE

(Each selection provides two pieces per person)

- **Spanikopitas\*** - Chopped Spinach, Feta, and Ricotta Cheese in Phyllo Triangle
- **Vegetable Egg Roll\*** - Shitake Mushroom, Bamboo Shoots, Noodles, Chinese Cabbage, Carrots, Zucchini, Garlic, Ginger
- **Vegetable Samosa\*** - Samosa Style with Potatoes, Peas, Chives, and Curry in Phyllo Triangle
- **Mini Deep Dish Cheese Pizza\*** - Tomato Sauce, Mozzarella, Cheddar, and Parmesan Cheese
- **Goat Cheese Wonton\*** - Goat Cheese and Black Pepper, in Wonton
- **Shrimp Egg Roll** - Shrimp, Water Chestnuts, Shitake Mushrooms, Green Onions, Carrots, Ginger, and Garlic
- **Firecracker Wonton** - Spicy Pork Wonton with Chili, Water Chestnuts, Green Onions, and Oyster Sauce

### TIER TWO

(Each selection provides two pieces per person)

- **Crispy Artichoke Hearts\*** - Filled with Goat and Cheddar Cheeses Lightly Breaded with Panko
- **Wild Mushroom Turnover\*** - Mushrooms, Garlic, Panko Bread Crumbs, Thyme, and Puff Pastry
- **Pear and Brie in Phyllo\*** - Stuffed with Pear Chutney and Brie
- **Crabmeat Mushroom Cap** - Filled with Lump Crabmeat, Bell Peppers, Celery, and Panko Bread Crumbs
- **Assorted Deluxe Canapés** - See Event Planner for details
- **Coconut Shrimp** - Hand Breaded Coconut Flakes and Tempura Batter
- **Italian Sausage and Mushroom in Puff Pastry** - Sausage, Mushrooms, Garlic in Puff Pastry
- **Mini Beef Wellington** - Mushroom, Garlic, Panko Breadcrumbs, and Puff Pastry
- **Mini Chicken Wellington** - Mushroom, Garlic, Panko Breadcrumbs, and Puff Pastry

### TIER THREE

(Each selection provides two pieces per person)

- **Beef Tenderloin Canapé** - Peppered with Horseradish Cream Cheese and Red Pimento on a Potato Pancake
- **Seared Ahi Tuna Canapé** - Ahi Tuna with Nori Seaweed, Wasabi, Tobiko Caviar on a Toast Square
- **Smoked Salmon Rose with Caviar Canapé** - Smoked Salmon, Tobiko Caviar on Whole Wheat Toast
- **Bacon Wrapped Sea Scallop** - Apple Smoked Bacon and Scallop
- **Chicken Saltimbocca** - Stuffed Chicken Breast with Prosciutto and Sage
- **Skewered Prosciutto Melon Balls** - Cantaloupe Wrapped with Prosciutto Parma
- **Lamb Top Sirloin Sate** - Lamb Marinated in Tyme, Garlic, Turemic, and Extra Virgin Olive Oil

\*Vegetarian Options

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



COMMODORE  
CRUISES & EVENTS