

# Cuisine

*from a different point of view!*

## VEGAN MENU

### TIER TWO MENU

#### Entrees (Please select two of the following options)

- **Cabbage Roll with Marinara Sauce** – Stuffed with Rice, Bean Sprouts, Yellow Onions, Bell Pepper, and Spices
- **Seasonal Squash Risotto** – Shallots, Acorn or Butternut Squash, Sage, Wild Mushroom, Saffron, and Spices
- **Farfalle Pasta** – With Pine Nuts, Cannellini Beans, Thyme, Baby Spinach, Yellow Onions, Chili Flakes, Extra Virgin Olive Oil
- **Brie and Grapes Quesadilla** – Roasted Chili Sauce, Sour Cream, Cheddar Cheese, and Baby Spinach
- **Trio Cheese and Truffle Mac and Cheese** – Gouda, Fontina, and Mozzarella Cheese
- **Banana Fingerling Potato Ragout** – Yellow Onions, Shallots, Sherry Wine, Thyme, Carrots, and Butter
- **Spinach and Cheese Ravioli** – Served with Pomodoro Sauce

#### Salad (Please select one of the following options)

- **Caesar Salad** - Served with House-Made Croutons, Shaved Parmesan Cheese, and Caesar Dressing
- **Spring Mix Salad** - Served with Del Cabo Cherry Tomato, English Cucumber, and Balsamic Vinaigrette

#### Accompaniments (Please select two of the following options)

- **Roasted Root Vegetables**
  - **Oven Roasted Red Potato with Rosemary**
  - **Saffron Wild Rice Pilaf**
- Served with Bread provided by outside vendor*

#### Dessert

- **Desserts provided by outside vendor** - Served with Fresh Brewed Coffee and Tea

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



COMMODORE  
CRUISES & EVENTS