

Tier Three Hors D'oeuvres



COMMODORE
CRUISES & EVENTS

Cuisine from a different point of view!

WARM APPETIZERS

*(two pieces per selection)
(tray passed)*

Beef Short Rib Empanada

With manchego cheese and fresh salsa

Cherrystone Casino Clams

With crispy pancetta, pepper, cheese and casino butter

Lamb Loin on Focaccia Bread

With crispy artichokes and garlic aioli

COLD APPETIZERS

*(two pieces per selection)
(tray passed)*

Smoked Salmon Tartar

On crispy lotus root

Antipasto Brochette

Skewer of fresh mozzarella, roasted tomato, Kalamata olive and fresh basil

Lobster Medallion with Caviar

Served on pumpernickel round and garnished with tarragon spread

Deluxe Canapes

Cherry tomato pesto cream in round tart, seared ahi tuna on sesame maki, salmon sushi

Asparagus and Lobster Medallion with Caviar

Served on mini pumpernickel round with cucumber and roasted corn salsa

DISPLAYED HORS D'OEUVRES

Seasonal Fruit Kabobs on Pineapple Tree Display

Watsonville strawberries, kiwi, pineapples and seasonal melon accompanied with orange honey dipping sauce
(fruits may vary)

Seafood Galore Display

Poached jumbo prawns, Alaskan crab claws and New Zealand green lip mussels served with cocktail sauce and lemon wedges
(ask your event planner for per person price)

Please contact your Event Manager to customize your menu.

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