

Tier One

Grazing Stations



COMMODORE
CRUISES & EVENTS

Cuisine from a different point of view

This menu is designed for an interactive cocktail-style setting and is served on small plates.

HORS D'OEUVRES

(select three)

(each hors d'oeuvre includes two pieces per person)

WARM HORS D'OEUVRES

Korean Steak Taco

Wok-seared Asian marinated steak topped with a slaw of cabbage, carrot, cilantro and jalapeno, rolled into a tortilla flute

Artichoke Hearts

With goat cheese, pine nuts and fresh herbs

Chicken Yakatori Skewer

Green onion and ginger glazed free-range chicken

Mushroom Duxelle

Stuffed with tomato pesto, fresh herbs and panko

COLD HORS D'OEUVRES

Heirloom Tomato Bruschetta

Garlic and basil crostini with balsamic reduction

Brochette Caprese

Tomato and mozzarella skewer served with basil vinaigrette

Farmer's Market Display

An array of locally grown vegetables including broccoli and cauliflower florets, organic carrots, celery sticks, Knoll Farms cherry tomatoes, assorted radishes and a variety of local olives, all served with blue cheese and ranch dressings

Freshly Sliced Seasonal Fruit Display

Fresh strawberries, kiwi, pineapple wedges, seasonal melon and clusters of red and green grapes *(fruits may vary by season)*

Local Farmstead and Imported Cheeses

Humbolt Fog goat cheese, Grafton Farms cheddar, imported Brie, Maytag blue cheese, baby swiss, smoked gouda, local dried fruit, grapes, strawberries and gourmet crackers

Mediterranean Crostini Display

Hummus, baba ganoush and olive tapenade served with pita bread, crispy lavash and crostini

Please contact your Event Manager to customize your menu

Commodore Cruises & Events, Inc. | 2394 Mariner Square Drive, Alameda, CA 94501

(510) 337-9000 or Toll Free +1 877 346-4000 | www.commodoreevents.com | events@commodoreevents.com

Tier One

Grazing Stations



COMMODORE
CRUISES & EVENTS

Cuisine from a different point of view

CHEF'S CARVING STATIONS

(select one)

Hand-Carved Blackberry and Bourbon Glazed Pork Loin

Served with stone-ground mustard sauce and dinner rolls

Hand-Carved Smoked Sea Salt Bistro Filet

Beef marinated in garlic, sea salt, herbs and olive oil, served with a shallot wine sauce and dinner rolls

Barbecue Smoked Brisket

Smoked barbecue sauce and homemade coleslaw with jalapeno dressing and dinner rolls

GRAZING STATIONS

(select one)

Asian Stir Fry Station

Thinly sliced sirloin steak or tofu *(select one)* marinated in garlic and soy sauce, served with shitake mushrooms, snap peas, Napa cabbage, carrots and Nishiki rice

Fiesta Station

Spicy rub chicken or Pacifico marinated flank steak *(select one)*, Spanish rice, black beans, guacamole, steamed tortillas, grated cheddar cheese, sour cream and fire roasted salsa

Build Your Own Salad Station

Greens - butter lettuce, baby spinach, tender greens

Toppings - grape tomato, English cucumber, shaved seasonal vegetables, blue cheese, garlic crouton

Dressings - champagne vinaigrette, raspberry vinaigrette, blue cheese

Triple Pasta Station

Tortellini Quattro Formaggio - with English peas and Alfredo sauce

Truffle Macaroni & Cheese

Gamelli Pasta - with roasted tomato sauce

Potato Station

Whipped Peruvian Potatoes

Whipped Sweet Potatoes

Garnishes - green onion, sour cream, bacon, cheddar cheese, butter and wild mushroom ragout

Please contact your Event Manager to customize your menu

Commodore Cruises & Events, Inc. | 2394 Mariner Square Drive, Alameda, CA 94501

(510) 337-9000 or Toll Free +1 877 346-4000 | www.commodoreevents.com | events@commodoreevents.com