

Tier One Buffet



COMMODORE
CRUISES & EVENTS

Cuisine from a different point of view!

ENTREES

(select two)

Garden Pasta

Tri-color penne pasta tossed with fresh seasonal vegetables and seasoned with tasty herbs and a crisp wine sauce

Tortellini Quattro Formaggio

Cheese tortellini in Alfredo sauce and topped with grated parmesan cheese and prosciutto

Homemade Vegetarian Lasagna

Brimming with a variety of hearty vegetables and mozzarella cheese

Champagne Chicken

Tender chicken breast and organic mushrooms in creamy champagne sauce, topped with local green grapes and parsley

Pan Seared Chicken Breast Carciofi

Succulent breast of chicken paired with delicate artichoke hearts and a Barolo wine sauce

Hand-Carved Bistro Filet

Marinated with garlic, herbs, olive oil and paired with a red wine reduction and creamed horseradish

Hand-Carved Center Cut Pork Loin

Baked to a moist pale pink and served with a Calvados brandy and apple reduction

SALADS

(select one)

Caesar Salad

Crisp romaine lettuce with shaved parmesan cheese, garlic croutons, Kalamata olives and a basil Caesar dressing

Tender Greens

Lettuce varieties with an assortment of shaved seasonal vegetables, grape tomatoes and a light champagne dressing

SIDE DISHES

(select two)

Oven Roasted Seasonal Vegetables

With an array of herbs and spices

Lemon Rice

Seasoned with spices, lemon oil and black sesame seed

Basil Fennel Rice

Combined with pine nuts, fresh garlic and Italian basil

Buttermilk Mashed Potatoes

Au jus upon request

Roasted Red Bliss Potato with Rosemary

Broccoli Rabe

With roasted garlic, olive oil and a touch of red pepper

DESSERTS

(Tiers are priced separately)

Please contact your Event Manager to customize your menu.

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

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