

# Tier One Grazing



COMMODORE  
CRUISES & EVENTS

*Cuisine from a different point of view!*

## HORS D'OEUVRES

*(select three)*

*(two pieces per selection)*

## WARM APPETIZERS

*(tray passed)*

### Heirloom Tomato Bruschetta

Garlic & basil crostini, balsamic reduction

### Bacon Wrapped Scallop

Wild caught scallop served with lemon aioli

### Chicken Yakatori Skewer

Free-range chicken with green onion and ginger glaze

### Spanakopita

Local, organic baby spinach and aged feta cheese in a pastry dough, served with tzatziki sauce

### Peking Duck Spring Rolls

Marinated roasted duck breast, Napa cabbage, julienned green onion, Asian spices and sweet and sour sauce

### Mushroom Duxelle

Stuffed with tomato pesto, fresh herbs and panko

## COLD APPETIZERS

*(tray passed)*

### Cucumber Boat

Filled with red pepper hummus, garnished with mint yogurt

### Brochette Caprese

Tomato and mozzarella skewer served with basil vinaigrette

## DISPLAYED HORS D' OEUVRES

### 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 dressing

### Freshly Sliced Seasonal Fruit Display

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

### 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 ghanoush 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 Marinar Square Drive, Alameda, CA 94501

(510) 337-9000 or Toll Free +1 877 346-4000 | [www.commodoreevents.com](http://www.commodoreevents.com) | [events@commodoreevents.com](mailto:events@commodoreevents.com)



## CHEF'S CUTTING BOARD

*(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, olive oil, and served with a shallot wine sauce

### Hand-Carved Ancho Chili Rubbed Breast of Turkey

Served with chipotle cranberry sauce and savory garden sage gravy

## GRAZING STATION

*(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

**Trenne Pasta** - with sun-dried tomato pesto, mushrooms and fresh herbs

**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

## DESSERTS

*(Tiers are priced separately)*

*Please contact your Event Manager to customize your menu.*