

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.

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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)

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