

Tier One Hors D'oeuvres



COMMODORE
CRUISES & EVENTS

Cuisine from a different point of view!

WARM APPETIZERS

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

Chicken Yakatori Skewer

Green onion and ginger glazed free-range chicken

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, with sweet and sour sauce

Mushroom Duxelle

Stuffed with tomato pesto, fresh herbs and panko

COLD APPETIZERS

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

Heirloom Tomato Bruschetta

Garlic & basil crostini with balsamic reduction

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)

Chicken Drumettes

Served with barbecue sauce or honey mustard

Please contact your Event Manager to customize your menu.

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