

Tier Two Buffet



COMMODORE
CRUISES & EVENTS

Cuisine from a different point of view!

ENTREES

(select two)

Hand-Carved Black Angus Prime Rib

Slow-roasted and served with natural peppered au jus and creamy horseradish *(guest count of 30 or more)*

Hand-Carved Flat Iron Steak

Tender and juicy

Lemon Grass Crusted Mahi Mahi

With a rich lemon beurre blanc sauce and tomato caper relish

Hand-Carved Pork Steamship

Slow roasted with a garlic herb crust and served with a roasted garlic rosemary sauce

Hand-Carved Strip of New York

Herb crusted, finished with a port wine reduction and creamy horseradish sauce

Fennel Crusted Salmon

Baked and served with a citrus beurre blanc sauce, topped with shaved fennel and roasted Roma tomatoes

Chicken Medallions

Skinless, boneless chicken medallions served with wild mushrooms, orzo pasta and a Madeira wine reduction

SALADS

(select one)

Baby Watercress and Red Oak Leaf Salad

With a roasted apple balsamic dressing

Butter Lettuce and Juicy Bosc Pears

With spiced walnuts and a roasted red onion vinaigrette

SIDE DISHES

(select two)

Oven Roasted Tri-Color Fingerling Potatoes

Soft interior and a crisp exterior, accented with thyme

Coriander Rice Pilaf

Tossed with cilantro pesto

Roasted Baby Vegetables Glazed in Garlic Olive Oil

Yellow and green squash, green beans and carrot batons

Roasted Yukon Gold Potatoes

Served with Applewood smoked bacon and Italian parsley

Wild Mushroom Risotto

DESSERTS

(Tiers are priced separately)

Please contact your Event Manager to customize your menu.

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