

# Tier Two Desserts



COMMODORE  
CRUISES & EVENTS

*Cuisine from a different point of view!*

*(select one)*

## DISPLAYED DESSERTS

### **Assortment of Miniature Desserts** *(4 pieces per person)*

Creme brulee, pear almond, apricot, mocha crunch bar, raspberry almond bar, cream puff, eclair, cappuccino cheese bites and seasonal berries

## PLATED DESSERTS

### **Pear Tartlet**

Pastry with a layer of almond cream and topped with pear slices

### **Commodore Bread Pudding**

Served with whiskey sauce and whipped cream

### **Black Forest Mousse**

Rich dark chocolate mousse infused with chantilly and black cherries, atop a chocolate layer cake

### **Chocolate Pyramid**

Chocolate mousse with a crunchy hazelnut center, dusted with cocoa powder and decorated with white chocolate drops, all atop a chocolate cake base

### **Blood Orange Mascarpone Mousse**

Edible flower adorns a feather light blood orange mascarpone mousse with blood orange gele heart, all nestled on sponge cake

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

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