

# Tier Two Hors D'oeuvres



COMMODORE  
CRUISES & EVENTS

*Cuisine from a different point of view!*

## WARM APPETIZERS

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

### **Petite Onion Tart Provencal**

Garnished with chives and creme fraiche

### **Scallop Wrapped in Bacon**

Wild caught scallop wrapped in bacon and served with lemon aioli

### **Coconut Shrimp**

Wild caught shrimp, breaded with coconut flakes and tempura batter

### **Mini Chicken Cordon Bleu**

Served with Black Forest ham, Swiss cheese filling and lightly breaded

## COLD APPETIZERS

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

### **Caviar Potato Blini**

Garnished with sour cream and chives

### **Prosciutto and Melon**

With balsamic reduction

### **Round Tartlet**

Served with cherry tomato, Boursin and cream cheese

### **Assorted Canapes**

Apricot cream cheese, roasted eggplant tapenade, shrimp asparagus, smoked salmon and Brie cheese bouche pinwheel

### **Avocado Crostini**

With cream cheese and red pepper

### **Vegetable Ratatouille**

On potato round

## DISPLAYED HORS D'OEUVRES

### **Deluxe Antipasto Display**

Sweet coppa, prosciutto, wine dried cured salami, ham, local olives, roasted tomatoes, pearl onions in white balsamic vinegar, marinated artichokes, shaved cheese, roasted peppers and marinated mozzarella

### **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

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

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