

# Tier Two

## Grazing Stations



COMMODORE  
CRUISES & EVENTS

*Cuisine from a different point of view*

This menu is designed for an interactive cocktail-style setting and is served on small plates.

### *A Northern California Journey*

#### **HORS D'OEUVRES**

*(select three)*

*(each hors d'oeuvre includes two pieces per person)*

#### **WARM HORS D'OEUVRES**

##### **Korean Steak Taco**

Wok-seared Asian marinated steak topped with a slaw of cabbage, carrot, cilantro and jalapeno, rolled into a tortilla flute

##### **Scallop Wrapped in Bacon**

Wild caught scallop wrapped in bacon and served with lemon aioli

##### **Coconut Shrimp**

Wild, seasoned tiger shrimp battered and rolled in a mixture of sweet coconut flakes and panko bread crumbs

##### **Mini Chicken Cordon Bleu**

Served with black forest ham, Swiss cheese filling and lightly breaded

#### **COLD HORS D'OEUVRES**

##### **Prosciutto Melon Skewers**

With balsamic reduction

##### **Assorted Canapes**

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

##### **Smoked Salmon Pinwheel**

On pumpernickel round, garnished with lime zest

##### **Beef Tenderloin Small Bite**

Seared beef filet on top of a potato pancake with a peppered finish

##### **Crab Salad on Cucumber**

Dungeness crab salad on cucumber round, garnished with roasted red bell pepper

##### **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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#### CHEF'S CARVING STATIONS

*(select one)*

##### **Captain's Pork Roast (Pork Flat Iron)**

Served in a lemon caper sauce with roasted fingerling potatoes and lemon pepper seasoning

##### **Black Angus Prime Rib**

Served au jus with grilled pearl onions

##### **Free Range Diestel Turkey Breast with Mashed Potatoes**

Marinated turkey breast stuffed with tarragon under skin and served with sherry gravy sauce

##### **Sage and Bacon Wrapped Pork Tenderloin in Florentina Sauce**

With escarole and fennel salad drizzled in lemon pepper dressing

#### GRAZING STATIONS

*(select one)*

##### ***Chinatown***

##### **Assortment of Dim Sum in a Bamboo Basket** *(5 pieces per person)*

Pork and vegetarian potstickers, shrimp and pork buns, and siu mai, served with sweet chili sauce and soy sauce

##### **Drunken Pepper Prawns with Jasmine Rice** *(4 pieces per person)*

Prawns soaked in fortified sweet rice wine and flame cognac

##### ***North Beach***

##### **Lobster Ravioli**

With white truffle beurre blanc

##### **Escarole Fennel Salad**

Orange segment, sweet red onion and parmesan cheese in a black pepper vinaigrette dressing

##### **Italian Sausage with Bell Pepper and Onion**

##### ***The Mission***

##### **Organic Pork Carnitas**

Braised pork shoulder, Spanish rice, black beans and cilantro flour tortillas with pepper, onion, sour cream, guacamole and salsa verde

##### **Fiesta Salad**

Tossed romaine lettuce with black beans, tortilla chips and bell pepper in a cilantro ranch dressing

##### **Jicama, Cilantro, Cabbage, Jalapenos & Orange Slaw**

##### ***The Wharf***

##### **Steaming Crock of Cioppino**

Served with parmesan and garlic sourdough

##### **New England Clam Chowder** *(requires at least 10 days advance notice)*

Homemade, creamy clam chowder with baby clams and potatoes, finished with thyme and bay leaf, served in a sourdough bowl

##### **Poached Cold Water Jumbo Prawns** *(4 pieces per person)*

Served with classic cocktail sauce and lemon wedges

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