

# Tier One

## 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.

### 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

#### **Artichoke Hearts**

With goat cheese, pine nuts and fresh herbs

#### **Chicken Yakatori Skewer**

Green onion and ginger glazed free-range chicken

#### **Mushroom Duxelle**

Stuffed with tomato pesto, fresh herbs and panko

### COLD HORS D'OEUVRES

#### **Heirloom Tomato Bruschetta**

Garlic and basil crostini with balsamic reduction

#### **Brochette Caprese**

Tomato and mozzarella skewer served with basil vinaigrette

#### **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 dressings

#### **Freshly Sliced Seasonal Fruit Display**

Fresh strawberries, kiwi, pineapple wedges, seasonal melon and clusters of red and green grapes *(fruits may vary by season)*

#### **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

#### **Mediterranean Crostini Display**

Hummus, baba ganoush and olive tapenade served with pita bread, crispy lavash and crostini

*Please contact your Event Manager to customize your menu*

*Commodore Cruises & Events, Inc. | 2394 Mariner Square Drive, Alameda, CA 94501*

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### CHEF'S CARVING STATIONS

*(select one)*

#### **Hand-Carved Blackberry and Bourbon Glazed Pork Loin**

Served with stone-ground mustard sauce and dinner rolls

#### **Hand-Carved Smoked Sea Salt Bistro Filet**

Beef marinated in garlic, sea salt, herbs and olive oil, served with a shallot wine sauce and dinner rolls

#### **Barbecue Smoked Brisket**

Smoked barbecue sauce and homemade coleslaw with jalapeno dressing and dinner rolls

### GRAZING STATIONS

*(select one)*

#### **Asian Stir Fry Station**

Thinly sliced sirloin steak or tofu *(select one)* marinated in garlic and soy sauce, served with shitake mushrooms, snap peas, Napa cabbage, carrots and Nishiki rice

#### **Fiesta Station**

Spicy rub chicken or Pacifico marinated flank steak *(select one)*, Spanish rice, black beans, guacamole, steamed tortillas, grated cheddar cheese, sour cream and fire roasted salsa

#### **Build Your Own Salad Station**

**Greens** - butter lettuce, baby spinach, tender greens

**Toppings** - grape tomato, English cucumber, shaved seasonal vegetables, blue cheese, garlic crouton

**Dressings** - champagne vinaigrette, raspberry vinaigrette, blue cheese

#### **Triple Pasta Station**

**Tortellini Quattro Formaggio** - with English peas and Alfredo sauce

**Truffle Macaroni & Cheese**

**Gamelli Pasta** - with roasted tomato sauce

#### **Potato Station**

**Whipped Peruvian Potatoes**

**Whipped Sweet Potatoes**

**Garnishes** - green onion, sour cream, bacon, cheddar cheese, butter and wild mushroom ragout

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