

Tier Three Desserts



COMMODORE
CRUISES & EVENTS

Cuisine from a different point of view

DISPLAYED DESSERTS

Assortment of decadent miniature desserts *(5 pieces per person)*

Petits fours, macaroons, chocolate true bites, chocolate dipped strawberries, tea cookies and seasonal berries

PLATED DESSERTS

Poached Pear in Port Wine Sauce

Simmered in sweet port wine and vanilla bean, served with creme anglaise

Raspberry Cream Mascarpone Cheese on Almond Sponge Cake

Opera Cake

Alternating layers of sponge cake soaked in coffee with a chocolate glaze, buttercream, and chocolate ganache with raspberry sauce and seasonal berries

Tiramisu

Mascarpone cream, Kahlua and chocolate mocha on almond coffee sponge cake

Please contact your Event Manager to customize your menu

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