

Tier Three

Hors D'oeuvres



COMMODORE
CRUISES & EVENTS

Cuisine from a different point of view

WARM HORS D'OEUVRES

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

Beef Short Rib Empanada

With manchego cheese and fresh salsa

Seared Tuna Tataki on a Crispy Wonton

With Asian spices and a seaweed salad in sesame ginger dressing

Lamb Loin on Focaccia Bread

With crispy artichokes and garlic aioli

Dim Sum Station in Bamboo Baskets

Assortment of potstickers, siu mai and har gow, served with soy sauce and hot mustard

COLD HORS D'OEUVRES

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

Smoked Salmon Tartar

On crispy lotus root

Vietnamese Summer Rolls

Julienne vegetables, rice noodles and fresh mint wrapped in rice paper and served with a spicy peanut sauce

Deluxe Canapes

Cherry tomato pesto cream in round tart, seared ahi tuna on sesame maki, salmon sushi

Grilled Vegetable Antipasto Display

Green and yellow squash, asparagus, red pepper and eggplant, drizzled in a white balsamic reduction and virgin olive oil

Seafood Galore Display

Poached jumbo prawns, crab claws and New Zealand green lip mussels served with cocktail sauce and lemon wedges

(ask your event planner for per person price)

Please contact your Event Manager to customize your menu

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