



We recommend this menu be served duet-plated for seated service rather than as a buffet.
(a seated service fee will apply)

ENTREES

(select two)

Hand-Carved Colorado Rack of Lamb

All natural rack of lamb served with fresh apple mint relish

Hand-Carved Filet Mignon Tenderloin

Hand-carved from the center of the tenderloin and served with a decadent truffle reduction

Roasted Maine Lobster Tail

Served with a Meyer lemon butter sauce

Red Wine Braised Beef Short Rib

Braised with root vegetables to tenderness

Hand-Carved Black Angus Prime Rib

Slow-roasted and served with peppered au jus and creamy horseradish (guest count of 30 or more)

SALADS

(select one)

Boston Bibb Lettuce

Served with Gorgonzola cheese, candied walnuts and a sherry walnut vinaigrette

Wedges of Limestone Lettuce

Served with bacon, dried cherries, chives and a creamy herb dressing

Tango of Baby Mixed Greens

Assortment of baby greens and shaved vegetables, feta cheese and lemon honey dressing

SIDE DISHES

(select two)

French Beans and Julienne Carrots

Cooked to perfection, healthy and fresh

Oven Roasted Root Vegetables

Celery root, beets, carrots and parsnip tossed with salt, pepper and olive oil

Chanterelle Risotto

Savory and cheesy mushroom risotto

Celery Root and True Gratin Potatoes

Creamy combination of potato and celery root

Please contact your Event Manager to customize your menu

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

(510) 337-9000 or Toll Free +1 877 346-4000 | www.commodoreevents.com | events@commodoreevents.com