

Tier Two Buffet



COMMODORE
CRUISES & EVENTS

Cuisine from a different point of view

ENTREES

(select two)

Grilled Vegetable Ravioli Garnished with Roasted Vegetables

Served with tomato sauce

Baked Yam, Butternut Squash, Potato and Kabocha Squash

Oven roasted with spices and served with a light curry sauce

Free Range Diestel Turkey Breast

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

Hand-Carved Flat Iron Steak

With Merlot reduction and creamy horseradish sauce

Lemon Grass Crusted Mahi Mahi

With a rich lemon beurre blanc sauce and tomato caper relish

Hand-Carved Strip of New York

Herb crusted, finished with a port wine reduction and creamy horseradish sauce

Fennel Crusted Salmon

Baked and served with a citrus beurre blanc sauce, topped with shaved fennel and roasted Roma tomatoes

Herb Crusted Honey Glazed Chicken Breast

Roasted pearl onion with wild mushroom lavender pan jus

Oven Roasted Pork Tenderloin Medallion

Marinated with maple syrup and garlic

SALADS

(select one)

Baby Watercress and Red Oak Leaf Salad

With a roasted apple balsamic dressing

Butter Lettuce and Juicy Pears

With spiced walnuts and a roasted red onion vinaigrette

Little Gem Lettuce with Spiced Walnuts and Blue Cheese

With white balsamic dressing

SIDE DISHES

(select two)

Oven Roasted Tri-Color Fingerling Potatoes

Soft interior and a crisp exterior, accented with thyme

Oven Roasted Broccolini

Seasoned with sea salt and lemon infused olive oil

Roasted Baby Vegetables Glazed in Garlic Olive Oil

Yellow and green squash, green beans and carrot batons

Roasted Yukon Gold Potatoes

Served with applewood smoked bacon and Italian parsley

Wild Mushroom Risotto

Seasoned with sautéed garlic and pancetta

Basil Fennel Rice

Combined with pine nuts, fresh garlic and Italian basil

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