

Tier One



COMMODORE
CRUISES & EVENTS

Experience the Bay

Hors D'oeuvres

WARM HORS D'OEUVRES

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

Chicken Yakatori Skewer

Green onion and ginger glazed free-range chicken

Artichoke Beignet

Quartered heart topped with herbed cream cheese, coated in light batter, then rolled in a mixture of bread crumbs and parmesan cheese

Pork Siu Mai (also available with Shrimp or Vegetarian)

Organic pork combined with water chestnut, shitake mushroom, oyster sauce, green onion and soy sauce

Mushroom Duxelle

Stuffed with tomato pesto, fresh herbs and panko bread crumbs

Chicken Drumettes

Served with barbecue sauce or Cajun seasoning

COLD HORS D'OEUVRES

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

Heirloom Tomato Bruschetta

Garlic & 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)

Please contact your Event Manager to customize your menu