COMMODORE CRUISES \& EVENTS

## 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
Basil Fennel Rice
Combined with pine nuts, fresh garlic and Italian basil

