

# Tier One

## 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)*

#### **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*

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