



## GRAND GALA BUFFET

CRYSTAL SYMPHONY • SUNDAY, FEBRUARY 23, 2003  
WORLD VOYAGE II: "THE LAST FRONTIER & BEYOND" CRUISE • AT SEA  
Maitre d'Hôtel **Josef Widmar** • Executive Chef **Jürgen Klocker** • Executive Pastry Chef **Harald Neufang**



*Gravlax, Marinated On Board, Served with Delicate Mustard-Dill Sauce*  
*Smoked Norwegian Wild Salmon Served with Cream Cheese, Capers, and Onions*

*Smoked Baby Eel and Mountain River Trout*  
*Norwegian Baby Shrimp and Jumbo Prawns on Ice*  
*Poached Alaskan Salmon Pacific Lobster Medallions*  
*Roasted Young Turkey Roasted Chicken*  
*Roast Sirloin of Black Angus Beef French Pâté*



*Asparagus Spears in Herb Balsamic Vinaigrette*  
*Marinated Potato Cucumber Salad Waldorf Salad*  
*Marinated Red Beet Salad*

*Prepared to Your Order: Tossed Mixed Summer Greens with*  
*Marinated Artichokes*

*Cocktail Sauce Caviar Mayonnaise Creamed Horseradish*  
*Sauce Rémoulade Cranberries Cognac Sauce*



*On the Carving Board Today:*

*Whole Beef Steamship Old Fashioned Ham in Bread Crust Whole Roasted Capon*  
*Natural Gravy Creamed Spinach New Potatoes Oven-Baked Root Vegetables*



*A Special Display of American and International Cheeses*  
*Crudités, Biscuits, Crackers*  
*and our Large Selection of Home-Baked Bread*



*A Sumptuous Collection of Crystal Confections and Pastries including*  
*Cheesecake, Sacher Cake, Sugar-Free Raspberry Cream Cake*  
*Chocolate Mousse Cake, Black Forest Cake,*  
*Nougat Cake, Sunset Cake, White Chocolate Cake,*  
*Cassis Mousse Cake, and Pecan Pie*  
*French Pastries, Custards, Crème Brûlée, and Bread and Butter Pudding*  
*A Splendid Presentation of Fresh Fruit in Season*

