



GRAND GALA BUFFET

CRYSTAL SYMPHONY • WEDNESDAY, APRIL 30, 2003
WORLD VOYAGE V: "THE GREAT PACIFIC CROSSING" CRUISE • AT SEA

Maitre d'Hôtel Leo Assmair • *Executive Chef* Markus Nufer • *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
Waldorf Salad
Marinated Cucumber Potato 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 Whole Roasted Capon
Natural Gravy Creamed Spinach Red Skin 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
Swiss Chocolate Truffle Cake,
Black Forest Cake, Sugar-Free Raspberry Cake,
Malakoff Cake, Cassis Cake, Sacher Cake
French Pastries, Pies, Custards, Crème Brûlée, and Bread and Butter Pudding
A Splendid Presentation of Fresh Fruit in Season

