



GRAND GALA BUFFET

Wednesday, February 20, 2008
Crystal Dining Room, Crystal Symphony
At Sea, en Route to Acapulco, Mexico

Maître d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

*Our expert Galley Staff has prepared a sumptuous Grand Gala Buffet today.
Below is our Alternative Luncheon served from the Galley.*

APPETIZER AND SALAD

Chilled Fruit Cup with Fresh Melons
Heart of Romaine Lettuce with Marinated Red Beets, Asparagus and Waldorf Salad
With Traditional Favorite Dressings plus: Fat-Free French or Low-Calorie Lemon-Basil Dressing

SOUPS

Potage Garbure with Cheddar Cheese Croutons
Chicken Consommé with Choux Paste Patties
Low sodium soups are available upon request.

PASTA SPECIAL

Rotini with Creamy Tomato Sauce, Braised Short Ribs and Parmesan Cheese

MAIN FARES

Sautéed Seafood and Vegetable Brochette, Served with Peperonata,
Baby Eggplant and Herb Rice Pilaf
Sandwich of the Day - The Turkey Club
Freshly Toasted Sour Dough Bread, Filled with Sliced Turkey Breast, Lettuce,
Boiled Egg, Tomatoes and Crisp Bacon, Served with Potato Chips
Grilled Black Angus Minute Steak, Served with Creamy Spinach and
Potatoes O'Brien with Dijon Mustard Hollandaise

VEGETARIAN SELECTIONS

Eggplant "Parmigiana" - Breaded and Golden Fried Eggplants, Gratinated with
Fresh Tomato Sauce and Mozzarella Cheese, Served with Angel Hair Pasta

ON THE LIGHTER SIDE

Please Enjoy Selections from our Grand Gala Buffet

DESSERTS

Vanilla Crème Brûlée • Ice Cream Sundae "Butterscotch"
Sugar-Free Coconut Snowball
Vanilla, Strawberry Cheesecake, Chocolate or Green Tea Ice Cream
With Your Choice of Caramel, Butterscotch or Raspberry Topping
Freshly Frozen, Nonfat White Chocolate Yogurt • Refreshing Bellini Sherbet
Your Choice of Delicious Sweets from the Grand Gala Buffet

HEAD SOMMELIER'S SUGGESTIONS

White Wine by the Glass:
Pinot Grigio, Santa Margherita, Valadige, Italy 2006 \$8.00
Red Wine by the Glass:
Chianti Classico, Fattoria Fontodi, Tuscany, Italy 2004 \$10.00
For our complete selection of fine wines by the glass, please ask your Sommelier.

