



# Luncheon

Thursday, February 21, 2008  
Crystal Dining Room, Crystal Symphony  
In the Port of Acapulco, Mexico

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

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## CHEF'S SUGGESTIONS

*Chef Markus Nufer has selected these special luncheon dishes:*

**Hummus Dip with Warm Pita Bread**

**Sopito – Fish Soup with Coconut**

**Sandwich of the Day – The Famous San Francisco Roast Beef Sandwich**  
Pink-Roasted Black Angus Striploin, Served on Red Onion-Oatmeal Bread,  
Topped with Sautéed Onions, Served with Freshly Grated Horseradish,  
French Fries and Coleslaw

**Chocolate Paradise Cake**

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## VEGETARIAN SELECTIONS

**Romaine Lettuce with Watermelon, Grapes and Marinated Feta Cheese**

**Vegetable Broth with Pasta and Vegetables**

**Sautéed Vegetables à la Zurichoise**

**On Golden Brown Potato Rösti**

**Ice Cream Sundae “Cheesecake Trifle”**

## ON THE LIGHTER SIDE

*Crystal Cruises responds to today's trend toward dishes lighter in  
cholesterol, carbohydrates, fat and sodium by offering these choices:*

**Sesame Seared Tuna on Asian Coleslaw**

**Linguine Pasta**

**Tossed with Asparagus, Mushrooms, Roasted Chicken Breast and  
Fresh Tomato Basil Sauce**

**Sugar-Free Blueberry Pie**

## HEAD SOMMELIER'S SUGGESTIONS

**White Wine by the Glass:**

**Pinot Grigio, Santa Margherita, Valdigie, Italy 2006 \$8.00**

**Red Wine by the Glass:**

**Pinot Noir, Poppy, Monterey County 2006 \$8.00**

*For our complete selection of fine wines by the glass, please ask your Sommelier.*



## APPETIZERS AND SALAD

Sesame Seared Tuna on Asian Coleslaw  
Hummus Dip with Warm Pita Bread  
Chicken Wings with Blue Cheese Dip and Celery Sticks  
Romaine Lettuce with Watermelon, Grapes and Marinated Feta Cheese

*Traditional favorite dressings available, plus today's specials:  
Fat-Free Tomato-Basil or Low-Calorie Ginger-Lime Dressing*

## SOUPS

Sopito – Fish Soup with Coconut  
Vegetable Broth with Butter Quenelles  
Chilled Cream of Coconut

*Low sodium soups are available upon request*

## PASTA SPECIAL

Linguine Pasta Tossed with Asparagus, Mushrooms, Roasted Chicken Breast,  
Fresh Tomato-Basil Sauce and Parmesan Cheese

## MAIN FARES

Oriental Chicken Salad – Sliced, Grilled Chicken Breast and Crisp Vegetables,  
Tossed in Peanut-Sesame Dressing, Garnished with Lettuce Leaves, Spring Onions and  
Toasted Peanuts

Sun-Dried Tomato and Roast Beef Wrap with Onion-Mustard Relish, Tossed Greens  
and Tomato Salad

Fresh Grilled Costa Rican Snapper Fillet on Lemon-Basil Mashed Potatoes,  
Grilled Eggplant and Zucchini and Red Capsicum Chutney

Sandwich of the Day – The Famous San Francisco Roast Beef Sandwich  
Pink-Roasted Black Angus Striploin, Served on Red Onion-Oatmeal Bread,  
Topped with Sautéed Onions, Served with Freshly Grated Horseradish, French Fries  
and Coleslaw

Chicken Parmigiana – Breaded Chicken Breast, Gratinated with Mozzarella Cheese,  
Tomato Sauce, Sautéed Spinach and Spaghetti

American Hamburger or Cheeseburger

Freshly Ground Beef Burger, Grilled to Your Order, Served on a Toasted Bun with  
Pickles, Tomatoes, Sliced Onion Rings and French Fried Potatoes

*Additional Toppings of Applewood Smoked Bacon, Grilled Onions and your Choice of Swiss, Blue or  
Cheddar Cheese are available upon request..*

## SIDE ORDERS

Coleslaw Sautéed Spinach Steamed Vegetables

Mashed Potatoes Linguine Pasta with Tomato Sauce

*Upon request, dishes are available without sauce, and main courses can be served as half portions.  
Vegetables are also available steamed, without butter or salt.*

## DESSERTS

Chocolate Paradise Cake • Vanilla Cognac Profiteroles

Ice Cream Sundae “Cheesecake Trifle”

Sugar-Free Blueberry Pie • Sugar-Free Pumpkin Mousse

Vanilla, Chocolate or Strawberry Cheesecake Ice Cream

with your choice of Raspberry, Mango or Chocolate Topping

Refreshing Morello Cherry Sherbet • Assortment of Fruit in Season

Freshly Frozen, Nonfat French Vanilla or Orange Yogurt

International Cheeses Served with Crackers and Biscuits