



## GRAND GALA BUFFET

Tuesday, March 17, 2009  
Crystal Dining Room, Crystal Symphony  
At Sea, en Route to Hong Kong, China

Maitre d'Hôtel Josef Widmar 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 Strawberries and Toasted Almonds  
**Four Seasons Salad** – Marinated Beet Root, Pasta Salad, Tomatoes and Creamy Cucumber  
*Traditional Favorite Dressings available, plus today's specials*  
*Thousand Island or Low-Calorie Balsamic Dressings*

### SOUPS

**Potage Garbure** with Cheddar Cheese Croutons  
**Beef and Mushroom Consommé** with Vegetable Pearls  
*Low-sodium soups are available upon request*

### PASTA SPECIAL

**Angel Hair Pasta** with Baby Shrimp, Peppercorn, Bell Peppers and Tomato Sauce  
*Available as Appetizer or Main Fare Portion*

### MAIN FARES

**Seafood Risotto** – Shrimp, Sea Scallops, Snapper, Calamari and Mussels in  
Fine-Herb Risotto, Served with Vegetables of the Day

**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 Grilled Tomatoes, Creamy Spinach and Rissolé Potatoes  
*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.*

### VEGETARIAN SELECTION

**Paul's Indian Vegetable Curry**  
Served with Pappadams, Condiments and Basmati Rice

### DESSERTS

**Vanilla Crème Brûlée • Ice Cream Sundae "Butterscotch"**  
**Sugar-Free Coconut Snowball**  
Vanilla, Sara Lee Strawberry Cheesecake, or Cookies 'n' Cream Ice Cream  
with your choice of Butterscotch, Mango or Chocolate Topping  
**Freshly Frozen, Nonfat German Chocolate Yogurt • Refreshing Bellini Sherbet**  
**Variety of Fresh Fruit in Season • Selection of International Cheeses and Crackers**  
**Your Choice of Delicious Sweets from the Grand Gala Buffet**

### HEAD SOMMELIER'S SUGGESTIONS

**White Wine by the Glass:** Sauvignon Blanc "Steirische Klassik," Neumeister,  
Südoststeiermark, Austria 2007 \$9.50

**Red Wine by the Glass:** Syrah, d' Allesandro, Cortona, Tuscany, Italy 2005 \$9.50

