

# Luncheon

Saturday, May 3, 2014 Crystal Dining Room, Crystal Symphony At Sea en Route to Honolulu, Hawaii Maître d'Hôtel Remi Szutkiewicz Executive Chef Peter Degner

# CHEF'S SUGGESTIONS

Chef Peter Degner has selected these special luncheon dishes:

Home Made Vegetable Spring Roll with Soy Dipping Sauce

Thai Chicken & Shrimp Soup with Galangal and Lemon Grass

Spicy Orange Chicken

Diced Chicken in a Spicy Orange Sauce, Served with Steamed Broccoli and Sticky White Rice

Apple Jalousie

# VEGETARIAN SELECTIONS

Mixed Garden Greens with Plum Tomatoes, Cucumber and Marinated Red Cabbage

Cream of New Potato and Leek with Whole Wheat Croutons

Vegetable Chow Mein

Stir-Fried Asian Vegetables, Fried Mein Noodles and Mushrooms, Tossed in a Soy Oyster Sauce, Topped with Tofu

Coconut Tapioca Pudding

# ON THE LIGHTER SIDE

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

Thai Chicken and Shrimp Soup with Galangal and Lemon Grass

\*Pan Fried Trout Fillet

Accompanied by Steamed Potatoes and Young Vegetables, Served with Lemon-Caper Relish

Sugar-Free Raspberry Jell-O

# COMPLIMENTARY WINE SELECTIONS

White Wine:

Chardonnay "C" Reserve, Arroyo Seco, California 2012

Red Wine:

Cabernet Sauvignon "C" Reserve, Paso Robles, California 2011

For our more extensive selection, please ask your Sommelier.

<sup>\*</sup> United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



# APPETIZERS AND SALAD

\*Smoked Salmon Parcels on Lime-Honey Sauce with Tossed Greens

\*Avocado with Air Dried Beef and Horseradish Mousseline

Home Made Vegetable Spring Roll with Soy Dipping Sauce

Mixed Garden Greens with Plum Tomatoes, Cucumber and Marinated Red Cabbage

Traditional favorite dressings available, plus today's specials:

Fat-Free Mango-Passion Fruit Dressing or Low-Calorie Lemon-Herb Vinaigrette

#### SOUPS

Cream of New Potato and Leek with Whole Wheat Croutons
Thai Chicken and Shrimp Soup with Galangal and Lemon Grass
Low sodium soups are available upon request.

### PASTA SPECIAL

Rigatoni Pasta Calabrese – Pasta with Anchovies, Olives, Buffalo Mozzarella Cheese & Fresh Tomatoes

Available as Appetizer or Main Fare

# MAIN FARES

\*Thai Beef Salad - Sliced, \*Marinated Minute Steak on a Bed of Crisp Greens and Asian Vegetables, Tossed with Creamy Peanut Dressing, Garnished with Crisp Fried Noodles

Exotic Chicken Salad – Chopped Mixed Greens, Chicken Cubes, Tomatoes, Pineapple, Papaya and Macadamia Nuts, Tossed in Mango-Passion Fruit Dressing

\*Pan Fried Trout Fillet "Grenoblois" Accompanied by Parsley Potatoes and Young Vegetables, Served with Lemon-Caper Butter

Sandwich of the Day: Hot Pastrami Sandwich – Thinly Sliced Pastrami on Jewish Rye Bread, Served with Dill Pickles, Roasted Potatoes and Cole Slaw

Spicy Orange Chicken – Diced Chicken in a Spicy Orange Sauce, Served with Steamed Broccoli and Sticky White Rice

\*American Hamburger or \*Cheeseburger – Freshly Ground Beef Burger, Grilled to Your Order, Served on a Toasted Homemade Brioche or Whole Wheat Bun with Kosher Dill Pickles, Tomatoes, Sliced Onion Rings and French Fried Potatoes Additional Applewood Smoked Bacon, Grilled Onions and your Choice of Swiss, Blue or Cheddar Cheese is available upon request.

# SIDE ORDERS

Broccoli Steamed Vegetables French Fried Potatoes
Baked Potato with Sour Cream Spaghetti 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

Apple Jalousie • Coconut Tapioca Pudding

"Mango" Sundae – Vanilla Ice Cream, Mango Duxcell, Crème Chantilly, Mango Coulis
Sugar-Free Raspberry Jell-O • Refreshing Pear Sherbet
Vanilla, Cookie Dough or Chocolate Ice Cream
With your choice of Raspberry, Mango, or Chocolate Topping
Freshly Frozen, Nonfat Lemon Yogurt • Chocolate Soft Serve Ice Cream
Assortment of Fruit in Season
International Cheeses Served with Crackers and Biscuits