



Luncheon

Thursday, February 7, 2008
Crystal Dining Room, Crystal Symphony
In the Port of Philipsburg, St. Maarten, Netherlands Antilles
Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these special luncheon dishes:

BBQ Chicken Wings with Blue Cheese Dip and Celery

Black Bean Soup with Sour Cream and Cilantro

Sandwich of the Day – The Reuben

Corned Brisket, Swiss Cheese, Sauerkraut and Thousand Island Dressing on Rye Bread,
Grilled Golden-Brown and Served with French Fried Potatoes and Crisp Slaw

Chocolate Fudge Cake à la Mode

VEGETARIAN SELECTIONS

Heart of Romaine Lettuce with Shredded Carrots and Pineapple-Couscous Salad

Vegetable Broth with Little Cheddar Cheese and Chive Sandwiches

Spinach and Tofu Tart Baked in Filo

On Tomato, Red Beet and Garbanzo Bean Salad, Drizzled with Cucumber-Mint Yogurt

Apple Empanadas with Vanilla Ice Cream

ON THE LIGHTER SIDE

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

Antipasto Plate – Sardines, Prosciutto, Bell Peppers, Mozzarella Cheese, Artichokes, Olives and Salami

Pan-Fried Fillet of Rainbow Trout

with Steamed Garden Vegetables and Eggplant Caviar

Sugar-Free Rhubarb Tartlet

HEAD SOMMELIER'S SUGGESTIONS

White Wine by the Glass:

Chardonnay, Sonoma-Cutrer, Russian River Ranches 2005 \$8.50

Red Wine by the Glass:

Syrah, Eberle Winery, Paso Robles, California 2004 \$9.00

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



APPETIZERS AND SALAD

Antipasto Plate – Sardines, Prosciutto, Bell Peppers, Mozzarella Cheese, Artichoke, Olives and Salami, Served with Grissini Sticks

BBQ Chicken Wings with Blue Cheese Dip and Celery

Warm Octopus Salad with Olives, Lettuce and Olive Oil

Heart of Romaine Lettuce with Shredded Carrots and Pineapple-Couscous Salad

Traditional favorite dressings available, plus today's specials:

Fat-Free Ginger-Papaya Vinaigrette or Low Calorie Red Beet-Yogurt Dressing.

SOUPS

Black Bean Soup with Sour Cream and Cilantro

Vegetable Broth with Little Cheddar Cheese and Chive Sandwiches

Chilled Sweet Pepper Soup with White Asparagus Salad

Low sodium soups are available upon request.

PASTA SPECIAL

Lasagna Verde alla Casalinga – Layers of Ground Meat, Fresh Herbs, Chopped Spinach and Pasta, Oven-Baked with Mozzarella Cheese, Served with Fresh Tomato Sauce and Creamy Herb Sauce

Available as Appetizer or Main Fare

MAIN FARES

Chopped Texas Salad Potpourri – Red and Green Bell Peppers, Black Beans, Ham, Turkey, Red and Green Cabbage, Tortilla Chips and Mixed Greens, Tossed in a Light Cajun Dressing

Grilled Beef Tenderloin Brochette on Tossed Greens and Tomato Salad, Served with Crispy Fried Onion Rings and Thousand Island Dressing

Pan-Fried Fillet of Rainbow Trout "Almondine"

With Herb Potatoes and Almond Butter on Eggplant Caviar with Vegetable Medley

Sandwich of the Day – The Reuben

Corned Brisket, Swiss Cheese, Sauerkraut and Thousand Island Dressing on Rye Bread,

Grilled Golden-Brown and Served with French-Fried Potatoes and Crisp Slaw

Chicken in the Pot – Chicken Simmered in its Own Broth with Fresh Vegetables, Served with Matzo Balls and Egg Noodles

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

Assorted Steamed Vegetables **Mashed Potatoes** **Crisp Slaw**

Baked Potato with Sour Cream **Spaghetti 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 Fudge Cake à la Mode • **Apple Empanadas with Vanilla Ice Cream**
Iced Cream Sundae "Hot Love"

Sugar-Free Lemon Timbale • **Sugar-Free Rhubarb Tartlet**

Vanilla, Chocolate Chip, Strawberry Cheesecake or Mocha Almond Ice Cream

With your choice of Raspberry, Mango or Chocolate Topping

Refreshing Papaya Sherbet • **Assortment of Fruit in Season**

Freshly Frozen, Nonfat New York Cheesecake or Cherry Vanilla Yogurt

International Cheeses Served with Crackers and Biscuits