



# Luncheon

Sunday, February 17, 2008

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Caldera, Costa Rica

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:*

**Fresh Pineapple Ring with Curried Chicken Salad, Garnished with Tropical Fruit**

**Creamy Potato Soup**

**Grilled Fresh Atlantic Lemon Sole Fillet**

**On Basil Mashed Potatoes with Vegetable Minestrone**

**Pumpkin Pie à la Mode**

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## VEGETARIAN SELECTIONS

**Homemade Vegetable Spring Roll with Sweet Chili Sauce**

**Vegetable Broth with Tofu and Vegetables**

**Grilled Split Pea Burger**

**Served on a Toasted Bun with Grilled Portobello Mushrooms, Spicy Onions,  
Tomato-Corn Salsa and Homemade Garlic Fries**

**Malakoff Cake**

## ON THE LIGHTER SIDE

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

**Chopped Mixed Greens with Grilled Zucchini and Bell Peppers**

**Broiled Chicken Scaloppine**

**With Natural Gravy, Grilled Tomato, Broccoli Roses and Mushrooms**

**Refreshing Banana Sherbet**

## HEAD SOMMELIER'S SUGGESTIONS

**White Wine by the Glass:**

**Pouilly-Fuissé, Louis Jadot, Burgundy, France 2006 \$8.50**

**Red Wine by the Glass:**

**Cabernet Sauvignon, Alexander Valley Winery, Alexander Valley 2005 \$8.50**

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





## APPETIZERS AND SALAD

Fresh Pineapple Ring with Curried Chicken Salad, Garnished with Tropical Fruit  
Poached Salmon on Creamy Egg Salad Tower with Trout Caviar  
Homemade Vegetable Spring Roll with Sweet Chili Sauce  
Mixed Greens with Grilled Zucchini and Bell Peppers

*Traditional favorite dressings available, plus today's specials:*

*Fat-Free Honey-Lime Vinaigrette or Low Calorie Garlic-Yogurt Dressing*

## SOUPS

Spicy Thai Chicken and Shrimp Soup with Galangal and Lemon Grass  
Creamy Potato Soup  
Chilled Cream of Lychee Nuts with Tapioca Pearls

*Low sodium soups are available upon request.*

## PASTA SPECIAL

Rigatoni al Quattro Formaggi  
Italian Tube Pasta with Four Kinds of Cheese and Creamy Sauce

*Available as Appetizer or Main Fare*

## MAIN FARES

Traditional Caesar Salad Topped with Baby Shrimp, Herb Croutons  
and Parmesan Shavings

Thai Beef Salad – Sliced, Marinated Minute Steak on a Bed of Crisp Greens and  
Asian Vegetables, Tossed with Thai Dressing, Garnished with Crisp Fried Noodles

Grilled Fresh Atlantic Lemon Sole Fillet on Basil Mashed Potatoes  
With Vegetable Minestrone

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

Sandwich of the Day – Hot Pastrami  
Thinly-Sliced Pastrami on Jewish Rye Bread, Served with Dill Pickles,  
French Fried Potatoes and Coleslaw

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

French Fried Potatoes   Baked Potato with Sour Cream and Chives   Broccoli  
Steamed Vegetables   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

Pumpkin Pie à la Mode • Malakoff Cake • Ice Cream Sundae “Peach Melba”  
Sugar-Free Lemon Wheel • Sugar-Free Frozen Orange Soufflé  
Vanilla, Strawberry Cheesecake, Cherry Vanilla or Chocolate Ice Cream  
with your choice of Raspberry, Mango, or Chocolate Topping  
Refreshing Banana Sherbet • Assortment of Fruit in Season  
Freshly Frozen, Nonfat Strawberry or Butter Pecan Yogurt  
International Cheeses Served with Crackers and Biscuits