



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

