

Luncheon

Tuesday, October 25, 2011
Crystal Dining Room, Crystal Symphony
In the Port of New York City, New York, USA

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Manfred Schaller

APPETIZER AND SALAD

Assorted Seafood Plate with Tossed Crunchy Greens
Selected Lettuce Leaves with Tomatoes, Cucumbers, Baby Artichoke, and Olives
*Traditional favorite dressings available, plus today's specials:
Fat-Free Balsamic Vinaigrette or Low-Calorie Yogurt-Orange-Mint Dressing*

SOUP

Cream of Garden Vegetables with Whole Wheat Croutons
Beef Broth with Crisp Tortilla Strips and Sun-Dried Tomatoes

PASTA SPECIAL

Spinach Fettuccini "Primavera" – Pasta Tossed in a Light Cream Sauce with
Mushrooms and Spring Garden Vegetables

MAIN FARES

Traditional Cobb Salad – Diced Chicken, Tomatoes, Iceberg and Romaine Lettuce,
Crumbled Blue Cheese, Boiled Egg, Avocado and Crisp Bacon,
Tossed with Light Herb Vinaigrette

Broiled Fresh Atlantic Salmon Fillet
Served with Mashed Potatoes, Steamed Vegetables and Dill Beurre Blanc

Honey-Roasted Chicken Half on Mushroom Rice Pilaf, Steamed Vegetables and
Rosemary Gravy

Grilled Black Angus Filet Mignon with Pinot Noir Gravy, Fried Potato Wedges and
Oven-Roasted Vegetables

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 Toppings of Applewood Smoked Bacon, Grilled Onions and your Choice of Swiss,
Blue or Cheddar Cheese are available upon request.*

DESSERTS

Key Lime Tart à la Mode • Crème Caramel
Ice Cream Sundae "Raspberry Cocktail" – Vanilla Ice Cream,
Raspberry Sauce, Crème Chantilly and Raspberries
Sugar-Free Chocolate Mousse • Refreshing Strawberry Sherbet
Vanilla, Chocolate or Strawberry Ice Cream with Your Choice of Toppings
Freshly Frozen, Nonfat Double Dutch Chocolate Yogurt
Assortment of Fruit in Season • International Cheeses Served with Crackers and Biscuits

HEAD SOMMELIER'S SUGGESTIONS

White Wine by the Glass: Chardonnay, Sommelier Selection, "C" Vineyards &
Winery, Crystal Cruises, Santa Barbara County 2010 \$9.00
Red Wine by the Glass: Cabernet Sauvignon, Sommelier Selection, "C" Vineyards &
Winery Crystal Cruises, Alexander Valley 2008 \$10.50

Luncheon

Monday, October 24, 2011

Crystal Dining Room, Crystal Symphony

In the Port of New York City, New York, USA

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Manfred Schaller

CHEF'S SUGGESTIONS

Chef Manfred Schaller has selected these special luncheon dishes:

Golden Fried Calamari with Saffron-Garlic Aioli

White Navy Bean Soup with Herb Croutons

Pan-Fried Calf's Liver

Topped with Grilled Golden Delicious Apples and Smothered Onions,
Served with Mashed Potatoes, Sautéed Carrots and Green Beans and
Sherry-Flavored Gravy

Chocolate Soft Cake with Vanilla Crème

VEGETARIAN SELECTIONS

Trio of Dips – Spicy Eggplant; Roasted Pumpkin; and Truffled Navy Bean,
Served with Toasted Garlic Flat Bread

Vegetable Broth with Root Vegetables and Garlic Chips

Black Pepper Tempura-Fried Vegetables

Served with Herb Mayonnaise and Soy Dipping Sauce

Strawberry Panna Cotta

ON THE LIGHTER SIDE

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

Vitamin Salad – Mixed Greens with Kiwi, Grapes, Pineapple and Toasted Almonds,
Served with Passion Fruit Dressing

Grilled Beef Paillard

With Brown Rice, Fresh Vegetables and Natural Gravy

Sugar-Free Mocha Cream Catalana

HEAD SOMMELIER'S SUGGESTIONS

White Wine by the Glass:

Albariño, Bodegas Martin Codax, Rias Baixas, Spain 2008 \$8.50

Red Wine by the Glass:

Pinot Noir, Rex Hill Vineyards, Willamette Valley, Oregon 2009 \$10.50

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

Luncheon

Sunday, October 23, 2011
Crystal Dining Room, Crystal Symphony
In the Port of Newport, Rhode Island, USA

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Manfred Schaller

CHEF'S SUGGESTIONS

Chef Manfred Schaller has selected these special luncheon dishes:

Roast Beef Roll Stuffed with Vegetable Salad, Served with Mixed Pickles and Boiled Egg

Cream of Cauliflower with Pumpernickel Croutons

Fish 'n' Chips

Fresh Cod Fish Fillets Dipped in Beer Batter and Golden-Fried,
Served with French Fried Potatoes, Sauce Rémoulade, Malt Vinegar and Coleslaw

Blueberry Cheesecake

VEGETARIAN SELECTIONS

Heart of Iceberg Lettuce with White Radish, Cocktail Tomatoes & Fresh Green Beans

Cream of Cauliflower with Pumpernickel Croutons

Eggplant "Parmigiana"

Golden-Fried Eggplant, Gratinated with Mozzarella Cheese,
Served with Spaghetti, Tomato-Basil Sauce and Sautéed Garlic Spinach

Cortland Apple Beignets à la Mode

ON THE LIGHTER SIDE

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

Assorted Smoked Fish with Potato Rösti and Horseradish Lingonberry Mousseline

Grilled Chicken Breast

Served with Whole Wheat Pasta, Assorted Steamed Vegetables and Tomato Sauce

Sugar-Free Berry Compote with Whipped Cream

HEAD SOMMELIER'S SUGGESTIONS

White Wine by the Glass:

Sauvignon Blanc, Neumeister, Steirische Klassik, Steiermark, Austria 2010 \$10.00

Red Wine by the Glass:

Pinot Noir, Rex Hill Vineyards, Willamette Valley, Oregon 2009 \$10.50

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