



GRAND GALA BUFFET

Crystal Cruises is proud to present these special selections created by:

Executive Chef — Franz Weiss

Executive Pastry Chef — Harald Neufang

CHILLED SAVORIES

Chilled Lobster Tail Half* | Cocktail Sauce

Selection of Sushi & Cut Sushi Rolls*

House Marinated Gravlax* | Honey-Mustard-Dill Sauce

Jumbo Prawn Tower | Creole Rémoulade Sauce

Poached Salmon* Deviled Eggs Prosciutto & Melon Balls Egg “Penguins”

Smoked Sturgeon Tartar* Herring Apple Salad Roast Beef & Boursin Cheese*

SALADS

Marinated Potato Salad | enhanced by Austrian Pumpkin Seed Oil

Marinated Artichoke Salad Traditional Cobb Salad Greek Salad

Tomato & Mozzarella Asparagus Salad

Marinated Red Beets | with Raspberry Balsamic

Waldorf Salad Marinated Feta Cheese

HOT DISHES

Poached Eggs “Benedict”* | Truffle Hollandaise

Pan-Fried Shrimp Cake | Grain Mustard Rémoulade

Baked Salmon “Coulibiac”* | Sauce Choron

Chicken à la Mama | Lingonberries

Braised Beef Short Ribs | Crisp Onions

Whole Roast Kosher Chicken | with Natural Gravy

Whole Roasted Steamship* | Creamy Horseradish & Red Wine Sauce

Pasta Station | Spaghetti & Penne “Prince of Naples”

Eggplant Parmigiana Roasted Vegetable Parsley Potatoes

Creamed Spinach

FROM THE DESSERT, CHEESE AND FRUIT TABLES

Sumptuous Collection of Crystal Confections and Pastries including:

Tiramisù Mini Crème Brûlée Carrot Cake Chocolate Delight Salichi

Orange Bread & Butter Pudding Black Forest Cake Vanilla Napoleon Slice

Homemade Vanilla Ice Cream Fresh Fruit

Chocolate Fountain and Condiments

Selection of Vintage Cheeses, Crackers, Finn Bread, Walnut Baguette,

Dark Olive Bread and Condiments

*United States Public Health Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs increase your risk for food — borne illnesses, especially if you have certain medical conditions.

MONDAY, NOVEMBER 18, 2019