

2011 Holiday Dinner Food Station Menu

CHEF'S CHOICE SELECTION OF PASSED HORS D'OEUVRES

SALADS

Classic Caesar

Crisp Romaine Hearts tossed with Classic Caesar Dressing, Herb Croutons and Parmesan Cheese

Apple and Strawberry Pecan Salad

Exotic Mixed Greens tossed with Granny Smith Apples, fresh Strawberries, Caramelized Pecans, Bleu Cheese and Raspberry Vinaigrette

ACCOMPANIMENTS

Herbed Focaccia Stuffing

Baked with Onions, Celery, Wild Mushrooms, sun dried Cranberries and Sage

Green Beans with Roasted Onions

Fresh Green Beans topped with slow-roasted Onions, sweetened Balsamic Reduction and toasted Almonds

Red-Skinned Smashed Potatoes

ENTRÉES

Argentinean Salmon and Tilapia

Pan-seared fresh Salmon and Tilapia fillets marinated in spicy Chimichurri sauce, served with sweet Corn Hominy Posole and crispy Corn Tortilla Strips

Black Pepper-Crusted Sirloin

Roasted whole with natural Juices and served with Horseradish Cream

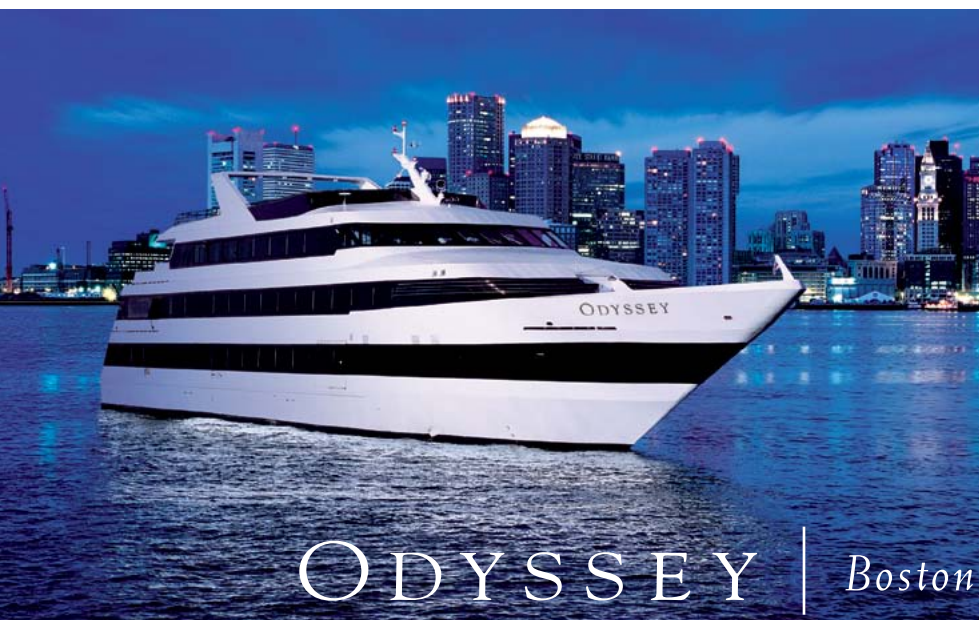
Honey Roasted Breast of Turkey

Herb-marinated, slow-roasted, served with Cranberry Apricot Chutney and natural Turkey Jus

DESSERTS

Assortment of Freshly Baked Cakes and Pastries garnished with fresh Seasonal Fruits and Berries

Before placing your order, please inform your server if anyone in your party has a food allergy.
Menu items subject to change. Menus are prepared fresh onboard.



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