

2009 Odyssey Lunch Menu

FIRST COURSE

Antipasto Plate

An assortment of Domestic and Imported Meats and Cheeses, drizzled with a Basil Pesto Balsamic Reduction

Classic Caesar

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

Lobster Bisque

Rich Lobster simmered in Butter and Crème, blended with a touch of Sherry

MAIN COURSE

Tuscan Chicken

Pan-Seared Chicken Breast and Fresh Herbs, layered with a tangy blend of Sun-Dried Tomato and Cheeses, served with a Vegetable Orzo and Sautéed Swiss Chard

Asian Grilled Salmon

Sesame Grilled Salmon roasted with Soy and Ginger served atop Crisp Romaine Hearts with Cilantro Rice Wine Vinaigrette and a Sesame Ginger Rice Salad

Seafood Ravioli Grantinee

Ravioli Pasta stuffed with Shrimp, Scallops and Crab finished Au Gratin with Parmigiano-Reggiano Cheese and Pomodoro Ragu

Mediterranean Vegetable Purse

Israeli Couscous, Roasted Vegetables and Imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Eggplant Confit, Grilled Baby Carrots and Asparagus, and finished with Fire Roasted Red Pepper Puree

DESSERTS

A selection of Seasonal Desserts prepared fresh onboard daily

Menu items subject to change. Menus are prepared fresh onboard.

ODYSSEY®