

# 2009 Odyssey Saturday Afternoon Lunch Menu

## FIRST COURSE

### **Classic Caesar**

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

## 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®