

2009 Odyssey Sunday Dinner Menu

FIRST COURSE

Boston Bibb Salad

Leafy Greens tossed with Red & Yellow Peppers, Radishes, Tomato Concasse and Crumbled Gorgonzola in a Parmesan Vinaigrette

MAIN COURSE

Tuscan Chicken

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

Seafood Ravioli Grantinee

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

Boneless Pork Chop

Grilled Boneless Pork finished with a Lemon Rosemary White Wine Reduction served with a Double Baked Cheddar and Bacon Yukon Gold Potato

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, all finished with Fire Roasted Red Pepper Puree

DESSERTS

Traditional NY Style Cheesecake

Odyssey's Signature Decadent Chocolate Cake

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

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