



Festive Feast Menu

Hot and Cold Hors D'oeuvres

*Fresh seasonal selection from our chef
approximately 2 pieces per person.*

Mediterranean Dips and Tasty Breads

Freshly baked loaves and gourmet rolls, flatbread and crisps with Mediterranean dips and whipped butter.

Mixed Baby Greens Salad

*Mixture of fresh garden greens tossed with English cucumbers, tender Roma tomatoes, Bermuda onions
and fresh baked croutons served with our own vinaigrette dressing*

Tuscany Bean Salad

*Colourful melody of navy and black beans with barley and garden fresh peppers
tossed in a sun-dried tomato pesto.*

Carving of Roast Turkey

Free range Turkey with house stuffing served with herb gravy and cranberry compote

Carving of Prime Rib of Beef

Carved AAA prime rib of beef served with Dijon, grain and regular mustards, relishes and condiments.

Roasted Garlic Mashed Potatoes

Yukon gold mashed potatoes finished with roasted garlic, extra virgin olive oil and fresh spring onions.

Glazed Winter Root Vegetables

*The freshest selection of vegetables our Chefs can find are
lightly steamed and tossed with fresh herbs and glazed with sweet butter.*

Sweet Endings

*Our Pastry Chef's selection of traditional cakes, tortes, mini holiday pastries, squares
and home baked Christmas cookies*

**Freshly brewed regular & decaffeinated coffee
orange pekoe & assorted herbal teas.**

\$36.95 per person

Valid only for Holiday Cruises from Nov 1 to Dec 30th

*Our chef reserves the right
to make any substitutions
depending upon quality of
ingredients.*

*Taxes & port authority fee
extra.*

*Price subject to change
without notice.*

2010

