BREAKFAST

THE PANTRY -

YOGURTS

GRAPEFRUIT HALF

CHARCUTERIE PLATE

COTTAGE CHEESE

FRESH SLICED FRUIT PLATE

CHILLED MELON

CHEESE PLATE

KADOTA FIGS, STEWED PRUNES, PEACHES, PEARS & BAKED APPLES SMOKED SALMON*
WITH CREAM CHEESE

THE BAKERY

MUFFINS

ASSORTED DANISH
SWEET ROLLS

TOASTED BREADS: WHITE, WHOLE WHEAT, BAGELS, ENGLISH MUFFINS

CROISSANTS BRIOCHE

COLD & HOT CEREALS-

ALL BRAN

RICE KRISPIES

GRITS

CHEERIOS

FROSTED FLAKES

OATMEAL

FRUIT LOOPS

TOTAL

CREAM OF WHEAT

RAISIN BRAN GRANOLA

APPLE CIDER OATMEAL

CORN FLAKES

SPECIAL K

BEVERAGES

REGULAR & DECAF COFFEE

ASSORTED TEAS

CHILLED JUICES: ORANGE, GRAPEFRUIT, PINEAPPLE, PRUNE, APPLE, TOMATO, V-8

BREAKFAST FAVORITES -

EXPRESS BREAKFAST

Scrambled Eggs, Bacon and Toast

GREEK YOGURT FRITTATA

with Potatoes, Asparagus and Cherry Tomatoes

EGGS BENEDICT*

Poached Eggs, on Toasted English Muffins, Canadian Bacon and Hollandaise

CLASSIC FRENCH OMELET

Fresh Chives & Gruyère Cheese

EGGS & OMELETS

BOILED *POACHED* *SCRAMBLED *FRIED*

BUILD YOUR OWN OMELET

·Ham ·Bacon ·Spinach ·Mushrooms ·Tomatoes ·Sausage ·Smoked Salmon · ·Feta Cheese ·Swiss Cheese ·Cheddar Cheese

– THE GRIDDLE –

BUTTERMILK PANCAKES · APPLE PANCAKES · BELGIAN WAFFLES · VANILLA FLAVORED FRENCH TOAST

SIDES

AMERICAN BACON CORNED BEEF HASH
ENGLISH BACON HASH BROWNS
PORK LINK SAUSAGE BAKED BEANS
TURKEY SAUSAGE GRILLED TOMATO
CHICKEN APPLE SAUSAGE SAUTÉED MUSHROOMS

STARTERS

* BELGIAN ENDIVE-ARUGULA SALAD

GREEN APPLES, WHITE BALSAMIC, CANDIED PECANS

x^e ▶ Roasted Carrot Cumin Salad

with Avocado, Sunflower Seeds, Arugula AND LEMON YOGURT VINAIGRETTE

x[®] ▶ ORGANIC ROASTED RED BEETS

TOPPED WITH FETA CHEESE AND SHERRY VINAIGRETTE; SERVED WITH TEARDROP TOMATOES AND ARUGULA

* CHILLED THAI COCONUT SOUP

Emongrass, ginger and cilantro

x" CHILLED SHRIMP LOUIS

⊁ 📂 COGNAC COCKTAIL SAUCE AND GUACAMOLE

x[®] ▶ CREAM OF WILD FOREST MUSHROOM SOUP

MUSHROOM TRUFFLE FRICASSÉE

CRISPY THAI BEEF SPRING ROLL

SWEET & SOUR CHILI SAUCE, GINGER-NOODLE SALAD

CLASSIC "CAESAR" SALAD

HEARTS OF ROMAINE, GARLIC CROUTONS, PARMESAN CHEESE

X" CHILLED SHRIMP COCKTAIL

CLASSIC COCKTAIL SAUCE

BAKED FRENCH ONION SOUP

HERB CROUTONS AND MELTED GRUYÈRE CHEESE

ESCARGOTS À LA BOURGUIGNONNE

SHALLOTS, GARLIC, PARSLEY, PERNOD BUTTER

ENTREES

✓ Ø SEARED SALMON*

CRUSHED POTATOES, GRILLED SQUASHES, SAUCE VIERGE

OVEN ROASTED JERK SPICED CHICKEN

BLACK BEAN & PINEAPPLE RICE, BUTTERED GREEN BEANS, CHICKEN JUS

BEEF AND VEAL SPAGHETTI BOLOGNESE

HERBS AND SHAVED PARMESAN CHEESE

HOME-STYLE PORK CHOP

MARSHMALLOW SWEET POTATOES, SAUTÉED STRING BEANS, ZESTY CIDER-RAISIN SAUCE

AGED PRIME RIB OF BEEF*

MASHED POTATOES, BABY CARROTS, GREEN BEANS, PAN GRAVY

SPINACH AND RICOTTA RAVIOLI

MARINARA AND PARMESAN CREAM SAUCE

BROILED SALMON*

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* 😽 SERVED PLAIN OR WITH CLASSIC HOLLANDAISE SAUCE; MASHED POTATOES, SEASONAL VEGETABLES

GRILLED CHICKEN BREAST

🦩 📂 Garden Thyme Jus; Mashed Potatoes AND SEASONAL VEGETABLES

GRILLED NEW YORK SIRLOIN STEAK*

BEURRE MAÎTRE D' HÔTEL: MASHED POTATOES, SEASONAL VEGETABLES

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🗶 GLUTEN FREE 💆 VEGETARIAN 🔭 NO SUGAR ADDED 📂 LACTOSE FREE 💋 FIT FARE OUR FIT FARE MENU ITEMS COMBINE NATURAL FLAVOR AND BALANCED NUTRITION—WITHOUT COMPROMISE. CELEBRITY CRUISES IS PROUD TO BE DINE AWARE COMMITTED. IF YOU HAVE ANY ALLERGIES OR SENSITIVITIES TO SPECIFIC FOODS,

PLEASE NOTIFY YOUR MAÎTRE D' BEFORE ORDERING *CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.