T.S.S. FESTIVALE

STARTERS

GRAPEFRUIT JUICE APPLE JUICE

SOUPS

CONSOMME BRUNOISE
Hearty Beef Broth with Sautéed Vegetables

CREAM OF TOMATO AND COCONUT

SALADS

Served with Oil and Vinegar or Caesar Dressings

MIXED GREENS
Iceberg and Romaine Lettuce with Croûtons

COTTAGE CHEESE

SLICED TOMATOES

SANDWICHES

ROASTED TURKEY BREAST
Served Cold, with Swiss Cheese on Whole Wheat and Sliced Fruits

REUBEN
Served Hot, with German Potato Salad

Nautica Spa Fare
These Items Lower in Calories, Sodium, Cholesterol and Fat. Salads Prepared with Diet Dressing; Desserts Prepared with Sweet 'N Low or NutraSweet Instead of Sugar.

LUNCHEON ENTREES

EGGS BENEDICT
Poached Eggs on a Toasted English Muffin
with Grilled Ham and Hollandaise Sauce

FUSILLI WITH SEAFOOD
Spiral Pasta with Shrimp, Scallops,
Clams and Mussels in a Chardonnay Sauce

EMINCE OF VEAL ZURICHOISE
Slices of Veal Sautéed with Mushrooms in a Cream Sauce

§ **GRILLED CHICKEN**
With Green Peas and Broiled Tomato

§ **COLD LUNCHEON PLATE**
Light Tuna Salad on Greens with Vegetable Garnish

ACCOMPANIMENTS

GREEN PEAS

EGG NOODLES

DESSERTS

LEMON MERINGUE PIE

APPLE TURNOVER WITH VANILLA SAUCE

CHOCOLATE CAKE

§ **SLICED PINEAPPLE**

ICE CREAM
Vanilla, Chocolate, Strawberry, Butter Pecan

SHERBET
Orange, Pineapple, Lime

BEVERAGES

REGULAR AND BREWED DECAFFEINATED COFFEE

ICED, HOT AND HERBAL TEAS

MILK **SKIMMED MILK** **HOT CHOCOLATE**

Please Contact the Wine Steward for a Complete Wine List.
Your Favorite Beer, Soft Drink and Cocktail is Also Available.

Passengers on Special Diets are Requested to Advise
the Maitre d' of their Requirements.

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National Restaurant
Association
Menu Collection