

2010 Odyssey Saturday Afternoon Lunch Menu

FIRST COURSE

Boston Bibb Salad

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

MAIN COURSE

Herb-Roasted Chicken

Pan-seared smoked Chicken Breast served atop sautéed Vegetables and Chicken Chorizo, finished with a Chipotle Tomato Cream Sauce

Mojito Salmon

Wild Alaskan Salmon encrusted with a mix of crispy Tri-Colored Tortilla Strips and citrus flavors, served with fire-roasted Vegetables and Colusari Red Rice

Seafood Cannelloni Gratinee

Seafood-filled Cannelloni au gratin with a creamy Alfredo and Pomodoro Ragu duo, drizzled with Pesto

Roasted Vegetable Napoleon

Freshly-prepared Vegetable Ragout generously layered with crispy Lavash and garlic basil White Beans, drizzled with a light Vegetable Sauce.

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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