



Menu for the Week of March 24 - March 30, 2025

Menu items are subject to change due to availability of poduct. * Please check the Daily Menu Board*

Dinner

OMFLET	OF THE WEEK:	RROCCOLL	AND CHEESE
	COETITE VVIIIN.	DNUJUJI	AIND CHILD

Week 5	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	CRUISE GALA DINNER: GREECE	CRUISE GALA DINNER: SLOVENIA	CRUISE GALA DINNER: ITALY	CRUISE GALA DINNER: CANADA			
Appetizer: SOUP	COCK A LEEKIE SOUP	RICHET (BARLEY & SAUSAGES) SOUP	ITALIAN WEDDING SOUP	WON TON SOUP	PUREED PEA SOUP	CHICKEN NOODLE SOUP	CREAM OF BROCCOLI SOUP
	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE	DAILY CONGEE
Appetizer: SALAD	WINTER GREENS & BERRY SALAD	BACON, LETTUCE TOMATO SALAD	FENNEL & FRESH PEAR & DRIED *CRANBERRY	GREEN SALAD WITH MANGO & *STRAWBERRY	SHREDDED CARROT WITH RAISIN SALAD	ICEBERG LETTUCE WITH HONEY DEW & PINEAPPLE	SLICED TOMATO, BASIL & BABY BOCCONCINI SALAD
Entrée 1	BEEF POT PIE WITH GRAVY	BRAISED SWISS STEAK	SPAGHETTI BOLOGNESE WITH GARLIC BREAD & PARMESAN CHEESE	BEEF & VEGETABLE STIR FRY WITH STEAMED RICE	BANGER SAUSAGES WITH SAUERKRAUT & MASHED POTATOES	CABBAGE ROLLS IN *TOMATO SAUCE WITH SOUR CREAM	GRILLED CHEESEBURGER TOPPED WITH CRISPY BACON & FRENCH FRIES
Entrée 2	ROASTED CHICKEN LEGS WITH GRAVY	ROASTED DUCK LEGS WITH *BLUEBERRY SAUCE	WHOLE ROASTED CHICKEN WITH STUFFING & GRAVY	CHICKEN A LA CORDON BLEU WITH GRAVY	BREADED CHICKEN SCHNITZEL WITH LEMON WEDGE	ROASTED CHICKEN THIGHS WITH GRAVY	ROASTED CHICKEN BREAST WITH GRAVY
Entrée 3	TUNA MELT SANDWICH WITH COLESLAW & FRENCH FRIES	POACHED BASA FILET WITH SAUTEED GARLIC PRAWNS, TARTAR SAUCE	BAKED POTATO CRUSTED COD FILET WITH TARTAR SAUCE	BAKED HADDOCK FILET WITH GINGER & GREEN ONION	POACHED SALMON FILET WITH DILL SAUCE	PAN FRIED LOBSTER CAKE WITH TARTAR SAUCE	BAKED SUMMER HERB CRUSTED COD FILET WITH TARTAR SAUCE
Starch	MASHED POTATOES	BOILED POTATOES WITH FRESH PARSLEY	POTATO PATTIES	ROASTED RED POTATOES	MASHED POTATOES	BAKED 1/2 POTATO WITH SOUR CREAM	MASHED YAM POTATOES
	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE
Vegetable	BROCCOLI FLORETS	CORN NIBLETS		SPAGHETTI *SQUASH	ASPARAGUS	GREEN KALE	DICED BEETS
Vegetable	WAX *BEANS	BRAISED RED CABBAGE	MIXED VEGETABLES	SUI CHOY & SPINACH	SLICED CARROTS	YELLOW ZUCHINNI	GREEN *BEANS
FEATURED Dessert	BAKED EGG & DRIED *CRANBERRY CUSTARD	*BLUEBERRY PIE	INDIVIDUAL TIRAMISU CUPS	TAPIOCA PUDDING	APPLE CRISP WITH ICE CREAM	FRESH KIWI TARTS	INDIVIDUAL LEMON JELLO



^{*} Menu item contains a Superfood.



APPLES AVOCADO BEANS & LENTILS BLACKBERRIES CAULIFLOWER
BLUEBERRIES CHERRIES
BRAN& OAT CRANBERRIES
BROCCOLI

FATTY FISH NUTS PEACHES SPINACH STRAWBERRIES SQUASH TOMATO YOGURT

