

■ Carnival's Sample

Breakfast Menu

BREAKFAST EXPRESS

Orange Juice, Scrambled Eggs, Crisp Bacon, Toast and Beverage

GREAT BEGINNINGS

Fancy Fruits

*Grapefruit Half, Banana, Melon in Season,
Orange and Grapefruit Sections, Baked Apple,
Stewed Prunes*

Chilled Juices

*Orange, Grapefruit, Pineapple, Apple,
Tomato, Prune*

Cereals

*Corn Flakes, Frosted Flakes, Special K, Sugar Pops, All Bran, Raisin Bran, Rice Krispies,
40% Bran Flakes, Hot Cream of Wheat, Hot Oatmeal. All Cereals Served with Milk.*

BREAKFAST ENTREES

Smoked Whitefish

Eggs Carnival

*Boiled, Scrambled, Fried,
Poached on Toast, As you Prefer*

Buttermilk Pancakes

Old-Fashioned Style, Warm and Delicious

Eggs Benedict

Our Classic Preparation

French Toast

Served with Syrup or Honey

Lox'n'Bagels

*Sliced Nova Scotia Salmon, Served Cold
with a Toasted Bagel and Cream Cheese*

Omelette Eggsceptionale

*A Light, Fluffy Omelette Prepared Plain,
with Ham, Cheese or Combination*

Breakfast Specialty of the Day

*Our Chef Prepares a Different Breakfast Specialty Each Day,
Please Ask Your Server About Today's Creation*

Low-Cholesterol Egg Substitute Available Upon Request

ON THE SIDE

*Corned Beef Hash • Sliced Breakfast Ham • Hominy Grits • Breakfast Link Sausages
Hickory-Smoked Sliced Bacon • Hash-Browned Potatoes*

From the Bakery

*Danish, Croissants, Muffins, Plain and Raisin English Muffins, Bagels, White, Whole Wheat and Rye Toast.
Served with Guava, Strawberry and Grape Jellies, Orange Marmalade and Honey. Diet Jellies Served on Request.*

Beverages

Milk • Skimmed Milk • Hot Chocolate • Tea • Folgers Coffee • Folgers Decaffeinated Coffee

■ Carnival's Sample

Luncheon Menu

STARTERS

Grapefruit • Apple Juice

SOUPS

Chinese Egg Drop • Cream of Spinach

SALADS



Sliced Tomatoes, Cottage Cheese

Greek Salad

Iceberg Lettuce, Cucumber, Tomatoes, Olives

ENTREES



Tropical Fruit Plate

Wedges of Juicy Pineapple, Cantaloupe, Apples,
Pears and More, Served with a Honey-Yogurt Dressing

Roasted Turkey Sandwich

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

Western Omelette

A Three Egg Fluffy Omelette with Ham,
Peppers and Cheese

Fusilli with Seafood

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

Veal Stroganoff

Tender Morsels of Veal in
a Rich Brandy Cream Sauce

Vegetable Fajitas

Warm Soft Tortillas, Served with Onions, Peppers,
Pico de Gallo, Guacamole, Sour Cream and Cheddar Cheese

CHILDREN'S CHOICE

Beach Burger • The Fun Dog • Peanut Butter & Jelly Sandwich • Chocolate Cake



DESSERTS

Strawberry Banana Mousse • Lemon Meringue Pie • Apple Hollander • Chocolate Gateau
Ice Cream (Vanilla, Chocolate, Strawberry, Butter Pecan) • Sherbet (Orange, Pineapple, Lime)

BEVERAGES

Freshly Brewed Coffee: Regular or Decaffeinated • Iced, Hot and Herbal Teas
Milk • Skimmed Milk • Hot Chocolate



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

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Carnivale Internationale

APPETIZERS



- Tender Hearts of Baby Palm and Artichokes** - *Marinated in a Roasted Vine-Ripened Tomato Vinaigrette*
Gulf Shrimp Cocktail - *Served with Traditional Cocktail Sauce and Tropical Fruit Garnish*
French Crepes - *Smoked Turkey Breast and Wild Mushrooms. Glazed with a Madagascar Peppercorn Hollandaise*
New England Half Mussels - *Topped with a Turmeric Cream Sauce and Gratinated with Aged Parmesan Cheese*

SOUPS

English Beef and Barley • West Indian Pumpkin • Chilled Gazpacho Andalouse

SALADS



Wedge of Iceberg - *with Roasted Pepper Vinaigrette*
Romaine Lettuce and Cherry Tomatoes - *Tomatoes tossed in a Ranch Dressing*
Available upon request - *Tossed Salad with Iceberg, Tomatoes, Cucumbers and Carrots*

ENTREES



Boneless Breast of Chicken a la Greque
Grilled with Fresh Herbs and Garlic, Served over Linguine and Topped with Plum Tomatoes. Artichoke Hearts and Olives

Ragout of Atlantic Seafood

Gently Cooked in a Chardonnay Cream Sauce with Buttered Broccoli and Saffron Rice

Tenderloin of Beef Wellington

Filet of Beef Topped with Mushrooms and Goose Liver Mousse. Delicately Wrapped in Pastry and Oven-Baked. Served with Ginger Carrot Purée and Buttered Broccoli

Ancho Honey-Basted Fillet of Fresh Atlantic Salmon

Five Bean Salsa

New Zealand Rack of Lamb

Rosemary-Marinated and Dressed over Boulangere Potatoes with Buttered Broccoli and Mint au Jus

Madras Vegetable Curry

Vegetable Entrée: With Cinnamon Rice

Available Upon Request

Grilled Chicken Breast, Sirloin Steak, Pasta with Tomato Sauce and Baked Potato

CHILDREN'S CHOICE

*All American Hot Dog • British Burger with Cheese • Chinese Chicken Nuggets • French Fries • Italian Macaroni and Cheese
Mighty Chocolate Mousse*

DESSERTS

Orange Cake • Guava Cheese Napoleon • Chocolate Mousse
Swan Chantilly (*Pistachio Ice Cream Arranged in a Pastry Swan, Topped with Cream and Chocolate sauce*)
Ice Cream (*Vanilla, Chocolate, Strawberry, Butter Pecan*) • Sherbet (*Orange, Pineapple, Lime*)

BEVERAGES

*Freshly Brewed Coffee: Regular or Decaffeinated • Espresso • Cappuccino
Iced, Hot and Herbal Teas • Milk • Skimmed Milk • Hot Chocolate*



Nautica Spa Fare - Desserts Prepared with a Sugar Substitute