

BENVENUTO

IRAS

VERWELKOMEN



EXCURSIES DE
HOLLAND-AMERICA



BIENVENU

WILLKOMMEN





Western Caribbean Cruise

Ft. Lauderdale, Fl.
Sunday, June 24, 2001

RECOMMENDED WINES

VOUVRAY, JEAN CLAUD PICHOT, LOIRE, FRANCE	Glass \$ 5.80
MACON VILLAGE, FRANCE	Glass \$ 4.80
CHATEAUNEUF-DU- PAPE, FRANCE	Glass \$ 7.20

SPRING WATER (LITER) \$3.25

SPRING WATER (500ML) \$2.00

APPETIZERS

★ CREOLE STYLE LANGOUSTINE COCKTAIL
Spicy red pepper remoulade

SWEET TOMATO AND BUFFALO MOZZARELLA
sprinkled with cracked black pepper, fresh basil,
balsamic vinegar and olive oil

PROSCIUTTO HAM
complemented with ripe honey dew melon

A BOWL OF FRESH STEAMED BLUE MUSSELS
in white wine herb broth, garlic bread

PENNE PRIMAVERA
with basil olive oil sautéed vegetables, aged asiago

SOUPS & SALADS

KANSAS CITY STEAK SOUP
Hearty and traditional

MUSHROOM CREAM SOUP
laced with latté style cream

CHILLED PINEAPPLE SOUP
spiced with cinnamon

HOUSE SALAD
Boston Bibb lettuce heart complemented with tomato, alfalfa,
cucumber, red radish and ripe olives

Your Choice of Dressing:
Bacon, Honey Dijon Mustard, Dill or Light Italian

BABY SPINACH WITH ENOKI MUSHROOMS
Carrot julienne, blue cheese crumble, warm bacon dressing

CHEF ED SAYOMAC'S
DINNER RECOMMENDATION

PROSCIUTTO HAM

MUSHROOM CREAM SOUP

BROILED NEW YORK SIRLOIN STEAK

SAVARIN WITH FRESH STRAWBERRIES

ENTRÉES

PAN SEARED RED SNAPPER FILLET "VERA CRUZ"
topped with sautéed pepper and tomato, grilled black pepper corn polenta

BAKED STUFFED PRAWNS "DEL REY"
Spinach fettuccine with thyme, chili flakes and julienne of preserved lemon,
topped with angel hair carrots

BROILED NEW YORK SIRLOIN STEAK, "CAFÉ DE PARIS SAUCE"
with rosemary red potatoes

PAN SAUTÉED HERB WRAPPED CHICKEN BREAST
Gorgonzola risotto with toasted pinenuts and tomato concassé

ROAST PORKLOIN STUFFED WITH PRUNES
natural jus, apple sauce and country style mashed potatoes

FROM THE GRILL

BROILED CHICKEN BREAST

OR

BROILED SALMON FILLET
served with vegetables of the day and baked potato

VEGETARIAN ENTRÉE

SCALLOPINI OF ZUCCHINI AND EGGPLANT PARMIGIANO
served on penne with sun-dried tomato sauce

THE LIGHTER FARE

SWEET TOMATO AND MOZZARELLA

CHILLED PINEAPPLE SOUP

PAN SEARED RED SNAPPER

LEMON SORBET

★indicates a spicy dish

Upon request, we serve a baked potato, with sour cream, chives and bacon bits.

All above entrées can be served with sauce on the side.

Holland America Line features Alberta grain-fed beef.



Western Caribbean Cruise

At Sea

Monday, June 25, 2001

RECOMMENDED WINES

CHARDONNAY, BERINGER, NAPA	Glass \$ 6.40
CHARDONNAY, ROBERT MONDAVI, COASTAL	Glass \$ 5.00
CABERNET SAUVIGNON ROBERT MONDAVI, COASTAL, CALIF.	Glass \$ 5.00

SPRING WATER (LITER) \$3.25

SPRING WATER (500ML) \$2.00

APPETIZERS

ICED MELON PEARLS
with Port wine

CAPTAIN'S ANTIPASTO PLATE
Pâté, bresaola, coppa and celeriac salad

★ FIRECRACKER PRAWNS
Spicy cocktail sauce

GRILLED ASPARAGUS AND SMOKED SALMON
with pepperoncini sabayon

CRAB CAKE
topped with crisp onions and served with whole grain mustard sauce

★ FETTUCINE FRA DIABLO
served with seared scallops, fried artichoke and spicy Marinara sauce

SOUPS & SALADS

PARISIAN ONION SOUP
baked with Gruyère cheese

LOBSTER BISQUE
with vintage brandy

★ ICED GAZPACHO
the classic way

HOUSE SALAD
Wedge of iceberg garnished with tomato,
cucumber, carrot and celeriac julienne, red onion
and blue cheese crumbles

Your Choice of Dressing:
House Vinaigrette, French, Caesar
or Fat Free Honey Dijon

SEÑOR CARDINI CAESAR SALAD
grated aged Parmesan and garlic croutons

CHEF ED SAYOMAC
DINNER RECOMMENDATIONS

★FIRECRACKER PRAWNS

PARISIAN ONION SOUP

SESAME DOTTED SUPREME OF SALMON

FROZEN MISSISSIPPI CHOCOLATE PIE

ENTRÉES

SESAME DOTTED SUPREME OF SALMON

★ Green peppercorn beurre blanc, dill mashed potatoes

FILET MIGNON "ROSSINI"

Topped with goose liver pate, Madiera reduction demi glace
Dauphinoise potatoes

ROASTED TOM TURKEY

with giblet gravy, yam, Brussels sprouts,
apple chestnut stuffing, cranberry sauce

VEAL MEDALLIONS

lemon caper sauce, sundried tomato risotto

★SEARED SCALLOP MEDALLIONS

Fettucine fra diablo with fried artichokes and roasted red and green pepper

FROM THE GRILL

BROILED CHICKEN BREAST OR BROILED HALIBUT

served with vegetables of the day and baked potato

VEGETARIAN ENTRÉE

SWEET AND SOUR TOFU

in a rice ring

THE LIGHTER FARE

★ICED GAZPACHO

★FETTUCINE WITH SEARED SCALLOPS

MEDALLIONS OF VEAL

MELON PEARLS

★indicates a spicy dish

Upon request, we serve a baked potato, with sour cream, chives and bacon bits.

All above entrées can be served with sauce on the side.

The Holland America Line features Alberta grain-fed beef.



Western Caribbean Cruise

Cozumel, Mexico

Tuesday, June 26, 2001

RECOMMENDED WINES

CHARDONNAY, JORDAN ALEXANDER VALLEY

Glass \$ 8.60

SALVIGNON BLANC, STONELEIGH, NEW ZEALAND

Glass \$ 5.00

COTE DE BEAUNE VILLAGE, FRANCE

Glass \$ 6.80

SPRING WATER (LITER) \$3.25

SPRING WATER (500 ML) \$2.00

APPETIZERS

GARDEN SYMPHONY

Marinated grilled mushrooms, eggplant, zucchini,
red and green pepper in a tarragon tomato vinaigrette

DELICATE SEAFOOD PÂTÉ

sauce verte

SMOKED DUCK BREAST

Cranberry compôte, celeriac and apple slaw

★DEEP FRIED HAZELNUT CRUSTED BRIE

Thai sweet chili sauce

LINGUINI CARBONARA

Egg cream sauce, tossed with smoked pancetta bits and aged Parmesan

SOUPS & SALADS

BUTTERNUT SQUASH AND APPLE CHOWDER

enhanced with allspice

TOMATO SOUP "FLORENTINE STYLE"

blended with fresh herbs, spinach and pasta with cheese croutons

CHILLED STRAWBERRY SOUP

with tapioca

HOUSE SALAD

Hearts of romaine with asparagus spears, red beet julienne,
tomato wedges, sliced cucumber and alfalfa sprouts

Your Choice of Dressing:

Thousand Island, Blue Cheese, La Flora
or Fat Free Raspberry Vinaigrette

GOURMET MIXED GREENS

herb goat cheese croutons, toasted pecans
and orange segments in La Flora olive oil vinaigrette

CHEF ED SAYOMAC
DINNER RECOMMENDATIONS

★DEEP FRIED HAZELNUT BRIE
BUTTERNUT SQUASH AND APPLE CHOWDER
PARMESAN CRUSTED TURKEY TENDERLOIN
OPERA CAKE

ENTRÉES

PAN SEARED GROUPEL WITH A TUNISIAN GRILLED VEGETABLE

VINAIGRETTE

served on wilted spinach, oven roasted
Rosemary red potatoes

KING CRAB LEGS

Drawn butter, parsley potatoes

ROAST PRIME RIB OF BEEF AU JUS

Horseradish, rosemary roasted red potatoes

GRILLED PORK CHOP

Mushroom sauce, garlic mashed potatoes

PARMESAN CRUSTED LEMON TURKEY TENDERLOIN

Dijon mustard sauce, sundried tomato risotto

FROM THE GRILL

BROILED CHICKEN BREAST

OR

BROILED SALMON FILLET

served with vegetables of the day and baked potato

VEGETARIAN ENTRÉE

GRILLED VEGETABLE LASAGNA

tomato coulis and fizzled onion

THE LIGHTER FARE

GARDEN SYMPHONY

TOMATO SOUP "FLORENTINE STYLE"

PAN SEARED GROUPEL WITH A GRILLED VEGETABLE VINAIGRETTE

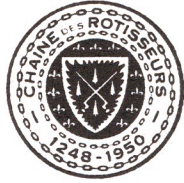
FRESH FRUIT PLATE

★indicates a spicy dish

Upon request, we serve a baked potato, with sour cream, chives and bacon bits.

All above entrées can be served with sauce on the side.

The Holland America Line features Alberta grain-fed beef.



Western Caribbean Cruise

George Town, Grand Cayman
Wednesday, June 27, 2001

RECOMMENDED WINES

CHARDONNAY, BYRON STATE	Glass \$11.20
FUME BLANC HOGUE	Glass \$ 4.40
CABERNET SAUVIGNON, ROSEMOUNT, AUSTRALIA	Glass \$ 5.60

SPRING WATER (LITER) \$3.25

SPRING WATER (500 ML) \$2.00

APPETIZERS

“GARNALEN COCKTAIL”

BAY SHRIMP COCKTAIL

Cognac cocktail sauce

“HOLLANDSE HAM MET ASPERGES”

DUTCH HAM ROLL

filled with white asparagus on a vegetable salad

“PANACHÉ VAN HARING”

IMPORTED MAATJES AND PICKLED HERRING PLATTER

with chopped red onions

“BARNEVELD PASTEITJE”

pastry shell filled with chicken and mushrooms in white wine sauce

★ BAMI GORENG

spicy Indonesian noodle dish with chicken saté and peanut sauce

SOUPS & SALADS

“VERMICELLI SOEP MET BALLETTJES”

double beef consommé
with vermicelli and meat balls

“ERWTENSOEP”

Dutch green pea soup with ham hocks

CHILLED THREE BERRY SOUP

with rainbow sherbet

“WESTLAND SALADE”

tossed green salad
Dutch vinaigrette dressing

“WITLOF SALADE”

ENDIVE SALAD
lemon sour cream dressing with dill and chives

CHEF ED SAYOMAC'S
DINNER RECOMMENDATION
FROM THE DUTCH CUISINE

BAY SHRIMP COCKTAIL

DUTCH GREEN PEA SOUP

HALF ROASTED DUCK "BIGARADE"

DUTCH APPLE TART

ENTRÉES

"GEBAKKEN TONG"

Panfried Dover sole
with drawn, butter and parsley boiled potatoes

"BIEFSTUK MET CHAMPIGNONS"

Grilled Sirloin Steak
served with sautéed mushrooms and home fried potatoes

"GEBRADEN HALVE EEND"

Half roasted duck with
orange sauce, potato gnocchi in fine herbs and braised red cabbage

"HUTSPOT MET KLAPSTUK"

Boiled brisket of beef
on mashed potatoes and carrots with butter sauce

SEAFOOD "ZEELAND"

Bay shrimps, bayscallop, mussels, mushrooms and lobster sauce
served in a rice ring and topped with a prawn

FROM THE GRILL

BROILED CHICKEN BREAST

OR

BROILED SALMON FILLET

served with vegetables of the day and baked potato

VEGETARIAN ENTRÉE

BAKED ZUCCHINI FILLED WITH MUSHROOM DUXELLE

served on couscous, wheat berries and wildrice blend

THE LIGHTER FARE

ENDIVE SALAD

DOUBLE BEEF CONSOMMÉ

PAN FRIED DOVER SOLE

SUGAR FREE CHEESE CAKE

★indicates a spicy dish

Upon request, we serve a baked potato, with sour cream, chives and bacon bits.

All above entrées can be served with sauce on the side.

Holland America Line features Alberta grain-fed beef.



Western Caribbean Cruise

Ochio Rios, Jamaica

Thursday, June 28, 2001

RECOMMENDED WINES

CHARDONNAY, KENDALL JACKSON

Glass \$ 5.80

POUILLY FUISSE, BOUCHARD FIERRE & FILS

Glass \$ 7.40

MOULIN AVENT, MOMMESIN, FRANCE

Glass \$ 6.40

SPRING WATER (LITER) \$3.25

SPRING WATER (500 ML) \$2.00

APPETIZERS

CANTALOUPE AND WATERMELON PEARLS

Raspberry yogurt dressing

SALMON PLATTER

Marinated, smoked and pickled salmon with onions
and sweet mustard dill sauce

CARPACCIO OF BEEF TENDERLOIN

grated aged Parmesan and pommery mustard aioli

★ DUCK & BLACK BEAN QUESADILLA

Corn & tomato salsa

CAPELLINI CON FUNGI

blended with sautéed mushrooms, olive oil and oregano

SOUPS & SALADS

MINISTRONE

with grissini torino bread stick

POTATO CHOWDER WITH LEEKS

crisp bacon bits

CHILLED APRICOT SOUP

complemented with marshmallows and tapioca

HOUSE SALAD

Torn iceberg and red cabbage, tomatoes,
and grilled pepper, raspberry walnut dressing

Your Choice of Dressing:

Creamy Italian, Zinfandel, Ranch or Light Blue Cheese

FLORIDA SUNRISE SALAD

Boston lettuce topped with orange segments, toasted walnut, jicama
chopped tomatoes, ripe olives, raspberry vinaigrette

CHEF ED SAYOMAC'S
DINNER RECOMMENDATION

SALMON PLATTER

CAPPELLINI CON FUNGI

SLICED ROAST "CHATEAUBRIAND"

TIRAMISU

ENTRÉES

PANFRIED SWORDFISH "KEY WEST"

Key lime and roasted poblano pepper sauce, grapefruit segment
boiled potatoes with parsley

SEAFOOD MIXED GRILL

Salmon, grouper, Scallop and butterflied jumbo prawn, capellini pasta
with garlic, basil and lemon sauce, roasted pepper and sweet corn confetti

SLICED ROAST "CHATEAUBRIAND"

sauce Diane, Duchesse potato

ROASTED RACK OF LAMB "AROMATIC"

Natural jus with fresh mint and rosemary, lyonnaise potatoes, ratatouille

PROSCIUTTO WRAPPED CHICKEN BREAST

filled with gouda cheese laced with balsamic reduction, mediterranean couscous

FROM THE GRILL

BROILED CHICKEN BREAST

OR

BROILED SALMON FILLET

served with vegetables of the day and baked potato

VEGETARIAN ENTRÉE

MADRAS STYLE VEGETARIAN CURRY

Mango chutney, crisp onions, toasted coconut
and raisins in a long grain rice ring

THE LIGHTER FARE

CANTALOUPE AND WATERMELON PEARLS

MINISTRONE SOUP

SEAFOOD MIXED GRILL

TRIPLE BERRY JELLO WITH FRUIT COCKTAIL

★indicates a spicy dish

Upon request, we serve a baked potato, with sour cream, chives and bacon bits.

All above entrées can be served with sauce on the side.

The Holland America Line features Alberta grain-fed beef.



Western Caribbean Cruise

At Sea

Friday, June 29, 2001

RECOMMENDED WINES

CHARDONNAY, COLUMBIA CREST	Glass \$ 5.20
CHARDONNAY, ERRAZURIZ, CHILE	Glass \$ 5.20
PINOT NOIR, BUENA VISTA	Glass \$ 7.20

SPRING WATER (LITER) \$3.25

SPRING WATER (500 ML) \$2.00

APPETIZERS

MALOSSOL CAVIAR

Warm toast points and traditional condiments

DELICACIES OF THE OCEAN

Prawn, crab leg and grilled scallop wrapped in smoked salmon
with a dill cucumber cocktail sauce

STRASBOURG PÂTÉ DE FOIE GRAS

on Madeira aspic mirror

POTATO GNOCCHI

with sautéed spinach, Gorgonzola cream sauce

ESCARGOTS "BOURGUIGNONNE"

toasted French bread

SOUPS & SALADS

SAN FRANCISCO CIOPPINO

Fennel broth with seafood and tomato

DOS FRIJOLES SOUP

flavored with orange and chipotle

CHILLED VICHYSOISE "CHEF LOUISE DIAT"

with sour cream and chives

HOUSE SALAD

Heart of iceberg lettuce with tomato, cucumber slices, red radishes,
red onion, celeriac and carrot julienne

Your Choice of Dressing:

Thousand Island, Garlic Red Wine Vinaigrette, Blue Cheese
or Fat Free Caesar

THE CLASSIC CAESAR SALAD

Anchovy, grated parmesan and garlic croutons

CHEF ED SAYOMAC'S
DINNER RECOMMENDATIONS

SAN FRANCISCO CIOPPINO
THE CLASSIC CAESAR SALAD
FILET OF BEEF "WELLINGTON"
BAKED ALASKA

ENTRÉES

TWO BROILED NEW ENGLAND LOBSTER TAILS
Drawn butter, saffron rice

SEARED TUNA STEAK WITH CHARMOULE VINAIGRETTE
★ served with Swiss chard and horseradish mashed potatoes

FILET OF BEEF "WELLINGTON"
sauce Perigourdine and Parisian potatoes
served medium rare only

GRILLED DOUBLE RACK VENISON CHOPS
Port wine sauce, wild mushrooms, Macaire potatoes

THAI CHICKEN BREAST CURRY
simmered in green curry sauce with lemon basil, served on a bed of basmatic rice

FROM THE GRILL

BROILED CHICKEN BREAST

OR

BROILED SALMON FILLET
served with vegetables of the day and baked potato

VEGETARIAN ENTRÉE

★ VEGETABLE STRUDEL
filled with wild rice, curried vegetables, served with corn fritters

THE LIGHTER FARE

DELICACIES OF THE OCEAN

HOUSE SALAD

GRILLED DOUBLE RACK VENISON CHOPS

ORANGE SORBET

★ indicates a spicy dish

Upon request, we serve a baked potato, with sour cream, chives and bacon bits.

All above entrées can be served with sauce on the side.

The Holland America Line features Alberta grain-fed beef.



Western Caribbean Cruise

Half Moon Cay
Saturday, June 30, 2001

RECOMMENDED WINES

GRAN VINA SOL TORRES	Glass \$ 5.80
CHARDONNAY, ARCIERO, CALIFORNIA	Glass \$ 4.40
MERLOT RUTHERFORD HILL	Glass \$ 8.60

SPRING WATER (LITER) \$3.25

SPRING WATER (500 ML) \$2.00

APPETIZERS

MARINATED MUSHROOM BUTTONS GREEK STYLE
marinated in la flora dressing, garnished with feta and olives

FRESH CURED GRAVLAX
Scandinavian style sweet mustard dill sauce

PHEASANT PÂTÉ
Waldorf salad, cranberry and orange relish with a melon fan

★ **CRAB AND ARTCHOKE DIP**
Focaccia triangle

FARFALLE WITH TOMATO, OLIVE AND SMOKED SALMON
tossed in garlic olive oil, onions and enhanced with lemon cream

SOUPS & SALADS

★ **BAHAMIAN CONCH CHOWDER**
Unique island flavored soup

BLACK BEAN SOUP
with chopped onions and egg

CHILLED AVOCADO SOUP
topped with cilantro pesto sour cream

HOUSE SALAD
Chopped Romaine lettuce with tomato wedges, cucumber slices,
shredded four cheese
toasted pinenuts and ripe olives

Your Choice of Dressing:
Thousand Island, Blue Cheese, French Basil
or Fat Free Ranch

RADDICCHIO AND ENDIVE WITH GRAPEFRUIT SEGMENTS
Oven roasted corn and pepper, balsamic dressing

CHEF EDSAYOMAC'S
DINNER RECOMMENDATIONS

★CRAB AND ARTICHOKE DIP

BLACK BEAN SOUP

PAN ROASTED FIVE SPICED DUCK BREAST

CHOCOLATE RASPBERRY ROLL

ENTRÉES

POTATO CRUSTED COHO SALMON FILLET

Light lobster sauce

SAUTÉED PORK MEDALLION

Red onion cranberry confit, served on a large potato pancake

PAN ROASTED FIVE SPICED DUCK BREAST

Mango and pepper chutney, cilantro mashed potatoes

SLOW ROASTED PRIME RIB OF BEEF, AU JUS

served with baked potato

LEG OF LAMB

Braised with rosemary gravy, homefried potatoes with garlic and onions

FROM THE GRILL

BROILED CHICKEN BREAST

OR

BROILED SALMON FILLET

served with vegetables of the day and baked potato

VEGETARIAN ENTRÉE

VEGETABLE CUTLET AND GRILLED ASPARAGUS

on tomato risotto with deep fried onions

THE LIGHTER FARE

MUSHROOM BUTTONS "GREEK STYLE"

BAHAMIAN CONCH CHOWDER

SAUTÉED PORK MEDALLION

STRAWBERRY SORBET

★indicates a spicy dish

Upon request, we serve a baked potato, with sour cream, chives and bacon bits.

All above entrées can be served with sauce on the side.

The Holland America Line features Alberta grain-fed beef.

HOLLAND AMERICA: 125 SPLENDID YEARS

BY BILL MILLER

WHEN THE 1,700-TON MS ROTTERDAM, THE FIRST SHIP TO BEAR THAT ILLUSTRIOUS NAME, SET SAIL FROM THE NETHERLANDS TO THE NEW WORLD IN OCTOBER 1872, WELL-WISHERS COULD NOT HAVE IMAGINED THAT THEY WERE WITNESSING NOT JUST A MAIDEN CROSSING, BUT THE BEGINNINGS OF A 125-YEAR TRADITION. HER OWNERS, PLATE, REUCHLIN & COMPANY, SOON FELL ON HARD TIMES AND WERE REORGANIZED AS THE NEDERLANDSH AMERIKAANISCHE STOOMVAART MAATSCHAPPIJ, COMMONLY KNOWN AS NASM OR, BETTER STILL, AS THE HOLLAND AMERICA LINE. THIS NEW COMPANY PROSPERED. THEY BECAME ONE OF THE LEADERS IN NORTH ATLANTIC OCEAN TRAVEL, PRIMARILY TRADING BETWEEN ROTTERDAM AND NEW YORK. THEIR SHIPS, SUCCESSIVELY LARGER AND MORE LUXURIOUS, WERE KNOWN FOR THEIR PUNCTUALITY, THEIR PRECISION SERVICE BUT MOSTLY FOR THEIR IMPECCABLE CARE AND MAINTENANCE.

IN THE 1930S, HOLLAND AMERICA WAS DUBBED THE "SPOTLESS FLEET".

WHILE ALSO NOTED FOR ITS FINE FIRST CLASS QUARTERS, THE COMPANY CARRIED MILLIONS OF IMMIGRANTS TO NORTH AMERICA. IT ENDURED TWO WORLD WARS, THE SINISTER ECONOMIC DEPRESSION AND THE GREAT TRANSITION, IN THE 1960S, AS AIRCRAFT OVERTOOK OCEAN LINERS ON THE OLD ATLANTIC ROUTE. HOLLAND AMERICA LINE TURNED TO FULL TIME CRUISING BY 1972. PRESENTLY, WITH NO LESS THAN ELEVEN LUXURY LINERS EITHER IN SERVICE OR ON ORDER, THE COMPANY HAS THE LARGEST PASSENGER FLEET IN ITS HISTORY. ITS SHIPS CRUISE TO PORTS AROUND THE WORLD. AND ONBOARD, THE GREAT TRADITIONS OF THOSE 125 YEARS CONTINUE -- SPLENDID SHIPBOARD SERVICE, DUTCH SEAFARERS AT THE HELM AND THAT SAME IMPECCABLE CARE AND STANDARD. HAPPY 125TH ANNIVERSARY TO THE "SPOTLESS FLEET" -- THE GREAT HOLLAND AMERICA LINE!

BILL MILLER HAS WRITTEN 45 BOOKS ON OCEAN LINERS. HIS LATEST IS "GOING DUTCH: THE STORY OF HOLLAND AMERICA LINE".

