



Holland America Line

ms Westerdam

Captain Hans van Biljouw, Commander

Willem Cruijsberg, Hotel Manager

WESTERN CARIBBEAN CRUISE

Sailing from Fort Lauderdale, Florida

Saturday July 1, 1995

Canada Day

The Captain, Hotel Manager, Officers and Crew extend to each esteemed Guest a Hearty "Welcome on Board".

Guests who have special dietary requirements, are invited to contact our Maitre d' Hotel.

FOR YOUR AFTER DINNER PLEASURE

We serve different special coffees and teas, hot chocolate, espresso, cappuccino with after dinner drinks in the Explorers Lounge on Promenade Deck from 8:30 p.m.

Welcome Aboard Dinner

APPETIZERS

SMOKED KING SALMON
with horseradish cream and herb crostini.

PROSCIUTTO HAM WITH MINTED MELON BALLS

BAY SHRIMP COUPE
with traditional cocktail sauce.

GARDEN VEGETABLE CRUDITE
with yogurt dill dip.

SEASONAL FRUITS
with Amaretto and toasted almonds.

WARM HAZELNUT CRUSTED BRIE
with apple-onion compote and French bread.

SOUPS

CONSOMME MADRILENE
A delightful clear broth with julienne of chicken, tomatoes, celery and vermicelli.

CRAB AND WILD MUSHROOM BISQUE
A rich cream soup with a delicious blend of lump crab meat, fresh shiitake mushrooms and a touch of brandy.

COLD STRAWBERRY SOUP
A mixture of California strawberries, vanilla and strawberry liquor.

SALADS

FIELD GREENS WITH SMOKED DUCK
pears, toasted pecans and cider dressing.

ROMAN CHOP CHOP SALAD
with salami, garbanzo beans, mozzarella and tomatoes.

WESTERDAM GREEN SALAD
Seasonal greens with cucumber and tomato.

*Your Choice of Dressing : Blue Cheese, Italian, Thousand Island, Ranch or Sesame French.
Low Calorie: No-oil Vinaigrette, Italian, French, Blue Cheese, Thousand Island.*

ENTREES

FRESH HALIBUT WITH LEMON ROSEMARY BUTTER,
asparagus and lemon pepper mashed potatoes.

SAUTEED FLORIDA SNAPPER TERIYAKI
with fresh pineapple salsa,
steamed rice and sauteed pea pods.
(light & healthy)

GRILLED TENDERLOIN STEAK AU POIVRE
Green peppercorn sauce, baby carrots and a loaded baked Idaho potato.

SEAFOOD PASTA
with Dungeness crab, rock shrimp and Newburgh sauce.

PARMESAN CRUSTED CHICKEN BREAST
light Dijon sauce, braised greens and roasted potatoes.

GRILLED PORK TENDERLOIN
fruit chutney and grilled mix vegetables.

VEGETARIAN ENTREE

CREPES ITALIENNE
Crepes are filled with fresh mozzarella, basil, Roma tomatoes, ovenbaked
and served with a tomato coulis.

*A baked Idaho potato with sour cream, chives and fresh bacon
bits will be served upon request with any entree.*

IMPORTED CHEESES AND FRUIT

Edam ~ Goat Cheese ~ Smoked Cheddar ~ Blue ~ Gouda
Dutch Rusk ~ Crackers ~ Matzos ~ French Bread
A variety of fresh fruits or the tray with dried Calimyrna figs and dates.

DESSERTS

Fresh Raspberry Tart ~ Apple Crisp ~ Blackout Cake ~ Mocha Almond Nut Roll
The Pastry Tray ~ French Vanilla or Butter Pecan Ice Cream

LIGHT AND HEALTHY DESSERT
Fresh Strawberries ~ Frozen Peach Yogurt ~ Orange Sherbet
Apple Pie
Fresh Fruit Plate
Diabetic Ice Cream: Vanilla ~ Chocolate ~ Strawberry