



Holland America Line

ms Westerdam

*Captain Hans van Biljouw, Commander*

*Willem Cruisberg, Hotel Manager*

## WESTERN CARIBBEAN CRUISE

At Sea

Sunday July 2, 1995

### 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.*

# Captain's Gala Dinner

## APPETIZERS

### PEARLS OF THE OCEAN

Sevruga caviar with buckwheat blinis and the traditional condiments.

### COGNAC GREEN PEPPERCORN PATE

with Cumberland sauce, cornichons and brioche.

### CALYPSO JUMBO SHRIMP COCKTAIL

with chipotle citrus cocktail sauce.

### GARDEN VEGETABLE CRUDITE

Roquefort dip.

### SEASONAL FRUITS

Spiked with grand marnier.

### DUNGENESS CRAB CAKES

Confetti corn relish.

## SOUPS

### SMOKED DUCK CONSOMME

with sherry and julienne of vegetables.

### SPICY SQUASH BISQUE

### VICHYSOISSE

A creamy cold soup made of potatoes, leeks, cream and chives.

## SALADS

### TRADITIONAL CAESAR

Crisp Romaine, fresh parmesan and herb croutons.

### YOUNG SPINACH SALAD

with mandarins oranges, spicy onions,  
toasted almonds and ginger lime vinaigrette.

### WESTERDAM GREEN SALAD

Seasonal greens with cucumber and tomato.

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

## ENTREES

### BASIL PESTO PASTA

Pasta tossed with a light and healthy herb garlic sauce,  
topped with vine ripe red and yellow tomatoes.  
(light & healthy)

### BAKED KING SALMON

with cucumber dill sour cream,  
roasted red potatoes and julienne of carrots and zucchini.

### GRILLED NEW YORK STEAK

Frizzled onions, green beans and garlic herb red jacket mashed potatoes.

### HALF HERB ROASTED CHICKEN

with sundried tomatoes and goat cheese.  
Served with creamy double corn rosemary polenta.

### LOBSTER TAIL WITH LOBSTER SAUCE

with fresh asparagus and confetti rice pilaf.

### GRILLED LAMB RACK CHOPS

Sweet and spicy rosemary glaze,  
braised fennel and roasted potatoes.

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

### IMPORTED CHEESE & FRESH FRUIT

Stilton ~ Port Salut ~ Camembert ~ Low Fat Cheddar ~ Dessert Cheese  
Dutch Rusk ~ Crackers ~ Pumpernickel ~ French Bread  
A variety of fresh fruits or along with dried Calimyrna figs and dates.

## DESSERTS

Fresh Strawberries ~ White Chocolate Raspberry Cheese Cake ~ Jack Daniels Chocolate Cake  
The Pastry Tray ~ Vanilla and Pistachio Ice Cream

### LIGHT AND HEALTHY DESSERTS

Apple Cinnamon Mousse ~ Frozen Vanilla Yogurt ~ Raspberry Sherbet.  
Sugar Free Pineapple Cake ~ Fresh Fruit Plate  
Diabetic Ice Cream: Vanilla, Strawberry, Chocolate

*Ask your head steward about tonight's flaming dessert options.*