



Holland America Line

ms Westerdam

Captain Hans van Biljouw, Commander

Willem Cruijsberg, Hotel Manager

Happy Independence Day

WESTERN CARIBBEAN CRUISE

At Sea

Tuesday July 4, 1995

Dinner

FOR YOUR AFTER DINNER DRINKS

*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.*

APPETIZER

CROSTINI SAMPLER

Herbed goat cheese with double tomato relish and olive salad.

JUMBO SHRIMP COCKTAIL WITH MINTED MELON BALLS

CARPACCIO OF BEEF

Thin slices of rare charred sirloin, fresh Parmesan and shallot mustard vinaigrette.

GARDEN VEGETABLE CRUDITE

with honey Dijon dip.

SEASONAL FRUITS

with Frangelica and toasted hazelnuts.

ESCARGOT BOURGUIGNONNE

Baked in snail dish with garlic herb butter.

SOUPS

VEGETARIAN CHILI BEAN SOUP

LOBSTER BISQUE

COLD WATERMELON

A blend of watermelon, anisette and cream.

SALADS

SUMMER GREENS

Spicy walnuts, apples and cranberry vinaigrette.

GREEK SALAD

Tomatoes, cucumbers, olives and Feta cheese
with lemon oregano vinaigrette.

WESTERDAM GREEN SALAD

Seasonal greens with cucumber and tomato.

*Your Choice of Dressings: Blue Cheese, Champagne Vinaigrette or Peppercorn.
Low Calorie: No-Oil Vinaigrette, Italian, French, Blue Cheese.*

ENTREES

FRESH GRILLED ITALIAN CORVINA
with scalloped potatoes and fresh asparagus.
(light & healthy)

PASTA WITH PROSCUITTO & PEAS
Pasta tossed with garlic cream,
topped with minted roasted vegetables.

SOUTHWEST GRILLED SIRLOIN STEAK
with fiesta onions, peppers, rice, corn and bean medley.

OVEN ROASTED TURKEY
Savory sage stuffing, mashed potatoes,
pan gravy and cranberry relish.

GRILLED TUNA STEAK NICOISE
Tender green beans and roasted potatoes.

SAUTEED PORK TENDERLOIN
with Granny Smith apple chutney,
carree potatoes and carrots.

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

IMPORTED CHEESE & FRESH FRUIT
Smoked Gouda ~ Camembert ~ Leiden ~ Herb Cheese ~ Low Fat Monterey
Crackers ~ Pumpernickel ~ French Bread
A variety of fresh fruits or the tray with dried Calimyrna figs and dates.

DESSERTS

Bailey's Irish Cream Mousse ~ Key Lime Pie ~ Chocolate Silk Pie ~ Creme Caramel
The Pastry Tray ~ Vanilla and Peanut Butter Cup Ice Cream

LIGHT AND HEALTHY DESSERTS
Frozen Peach Yogurt ~ Lemon Sherbet
Sugar Free Triple Berry Parfait ~ Fresh Fruit with Honey Lime Yogurt

Ask your head steward about tonight's flaming dessert option.