



Holland America Line
ms Westerdam

Western Caribbean Cruise
Ocho Rios
Wednesday July 5, 1995

HISTORY ON SOME OF THE DISHES
FEATURED ON THE DUTCH DINNER MENU

MAATJES HERRING

This fish is caught in the North Sea and kept in barrels with salt. The first herring caught is sold at auction to the highest bidder. In most major cities in Holland, herring is sold ready to eat on all markets and even street corners.

GREEN PEA SOUP

Nicknamed "snert", is one of Holland's most popular dishes. The Dutch are keen soup eaters and this one never goes amiss on cold wintery days.

PASTEITJE

This dish can be served either as an appetizer for dinner or as a lunch dish. Sometimes served during family gatherings in addition to a bread meal with cold cuts.

DOVER SOLE

Called "zeetong", caught in the North Sea, located between Holland and England, is served in most gourmet restaurants.

HUTSPOT MET Klapstuk

This dish goes back to the year 1574, when the city of Leiden was occupied by the Spanish. Dutch families eat this dish during the winter months.

COUPE BOEREN JONGENS

The drink "boeren jongens"-raisins in Dutch jenever was popular for centuries and is delicious over ice cream.

BOSSCHE BOL

This chocolate whipped cream eclair originates from the city of Den Bosch, in the province of Brabant, in southern Holland.

HOLLAND AMERICA LINE

*Has imported the ingredients for these dishes from Holland
for your enjoyment this evening.*

Dutch Dinner

APPETIZER

DUTCH MAATJES HERRING

Imported from Holland and garnished with sliced onion.

PROSCIUTTO HAM WITH ASPARAGUS

Hazelnuts and orange balsamic vinaigrette.

VOLENDAM SHRIMP COUPE

Traditional Dutch cocktail sauce.

GARDEN VEGETABLE CRUDITE

Basil pesto dip.

SEASONAL FRUITS

with orange Curacao.

DUTCH BARNEVELD PASTEITJE

A puff pastry filled with creamed chicken and mushrooms.

SOUPS

DUTCH VEGETABLE SOUP

Rich beef broth with meatballs and vermicelli.

GREEN PEA SOUP

Made with split peas, smoked ham, onions, leeks and celery root.

CHILLED RHUBARB SOUP

A perfect blend of red wine, rhubarb and vanilla.

SALADS

CITRUS ENDIVE SALAD

Belgian endive with orange and grapefruit segments drizzled with creamy honey dressing and topped with flaked almonds.

DUTCH MIXED GREENS

Bibb lettuce, chopped hard boiled eggs, onions, cucumber and radishes.

WESTERDAM GREEN SALAD

Seasonal greens with cucumber and tomato.

*Your Choice of Dressings: Blue Cheese, Italian, Sweet and Sour Bacon.
Low Calorie: No-oil Vinaigrette, Italian, French, Blue Cheese.*

ENTREES

GRILLED BREAST OF CHICKEN

with fruit chutney, tiny peas and sauteed potatoes.
(light & healthy)

BRAISED HADDOCK

Served with carrots, parsley potatoes and tarragon sauce.

SAUTÉED DOVER SOLE

with sherry almond butter, broccoflower florets and Parisian potatoes.

HUTSPOT MET KLAPSTUK

Thin slices of brisket of beef with
hodge podge of carrots, onions and potatoes.

VEAL BIRDS

Escalope of veal is stuffed with ground veal and braised,
served with broiled tomatoes and roasted potatoes.

SAUTEED BEEF TENDERLOIN

Roasted forest mushrooms, green beans and pan fried potatoes.

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

IMPORTED CHEESE & FRESH FRUIT

Edam ~ Texelaar ~ Maaslander ~ Leiden ~ Gouda ~ Herb Cheese
Dutch Rusk ~ Crackers ~ Pumpernickel ~ French bread
A variety of fresh fruits or the tray with dried Calimyrna figs and dates.

DESSERTS

Bitterkoekjes Parfait ~ Ice Cream Bombe ~ Coupe Boerenjongens ~ Dutch Apple Pie
Bossche Bol ~ The Pastry Tray ~ Vanilla and Coconut Ice Cream

LIGHT AND HEALTHY DESSERTS

Baked Fruit Coupe ~ Frozen Cookies and Cream Yogurt ~ Lemon Sherbet
Sugar Free Spiced Peaches ~ Fresh Fruit Plate
Diabetic Ice Cream: Vanilla ~ Chocolate ~ Strawberry

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

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