

Bon Voyage Dinner



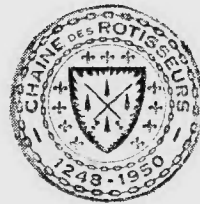
Holland America Line

m.s. Noordam

*Captain Cees Spekman, Commander
Pieter A. van Jaarsveld, Hotel Manager*

Fall Panama Canal Cruise

At Sea - Sunday - September 26, 1993



The Beverage Manager Recommends:

- White : *Johannisberg Riesling, Chateau St. Michelle \$19.00*
Fruit flavors, medium dry
- Red : *Cabernet Sauvignon Bandiera, Napa \$19.00*
Medium body, fruit and oak flavors

For Your After Dinner Pleasure

*"The Palm Court" Explorers Lounge
8:00 p.m. - 12:00 midnight.
Coffee, Tea, Espresso and Cappuccino
with after dinner drinks available.*

APPETIZERS

CHILLED JUICES - *Orange, apricot or grapefruit.*

SMOKED TUNA - *Sliced and served over shredded radicchio lettuce and soya dressing with lemon grass.*

CARPACCIO OF BEEF - *Thinly sliced sirloin of beef marinated in garlic, olive oil, with fresh grated Parmesan cheese and served with a raspberry sauce.*

ASPARAGUS VINAIGRETTE - *Californian asparagus dressed on Bibb lettuce and topped with a home made vinaigrette.*

SEAFOOD COMBINATION - *An array of lobster claws, gulf shrimps, crab legs served with sliced avocado and a curried mayonnaise.*

FRESH FRUIT CUP - *Sections of fresh fruit with a dash of banana liqueur or plain.*

CRUDITES - *Fresh crisp garden vegetables with a guacamole dip.*

HOT APPETIZER

DEEP-FRIED BRIE - *Brie cheese with a touch of oregano is breaded, deepfried and served with a cranberry red port wine sauce.*

PASTA APPETIZER

FUSSILI BUCATI - *Corkscrew pasta tossed with capers, pimentos, green olives, anchovy and olive oil.*

SOUPS

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

CREAM OF BROCCOLI - *Perfect blend of cream, broccoli and Cheddar cheese.*

VICHYSOISSE - *Cold potato soup with chives, onions and bacon bits.*

SALADS

SALAD OF THE DAY:

GREEK SALAD - *Assorted greens, cucumber, tomatoes, green peppers, olives and feta cheese with fresh oregano, lemon and vinaigrette dressing.*

ICEBERG LETTUCE - *Torn iceberg lettuce with slices of tomato and cucumber.*

TORN ROMAINE - *Romaine lettuce with a combination of baby corn, sliced red radish, alfalfa sprouts, cucumber and croutons.*

CHOICE OF DRESSINGS: *Italian, Thousand Island, Blue Cheese or Whalers French.*

LOW CALORIE DRESSINGS: *no oil Vinaigrette, Italian, French, Blue Cheese or Thousand Island.*

ENTREES

On request, most dishes are available without sauce.

SAUTEED MAHI MAHI - *Sauteed fillet of mahi mahi, served with chivry sauce, accompanied by green asparagus and duchesse potatoes.*

SCAMPI THAI STYLE - *Large shrimps sauteed in garlic, coconut, fresh ground peanuts, curry, served with stirfried vegetables and risotto rice.*

SIRLOIN STEAK - *Broiled to your liking, served with Stilton butter in a ramekin, crispy onion rings, Belgian endives, fresh peapods and a baked Idaho potato.*

VEAL PICCATA - *Parmesan cheese breaded escalopes of veal, served on a bed of spinach linguini and a sauce of sunripened tomatoes.*

CASHEW CHICKEN - *Stirfried chicken breast with roasted cashew nuts, spring onions, broccoli and red chili pepper, served with rice.*

A BAKED IDAHO POTATO - *With sour cream, chives and fresh bacon bits will be served upon request with any entree.*

FROM THE FRENCH CUISINE

POULET BONNE FEMME - *Roasted chicken with peas, carrots, bacon and silver onions, served with carree potatoes.*

A LIGHT AND HEALTHY ENTREE

Prepared in accordance with The America Heart Association, low in cholesterol and sodium. Diet margarine available upon request.



POACHED CODFISH - *Poached fillet of Atlantic Codfish, on a bed of leeks, topped with an orange saffron sauce and served with wild rice. (Approximately 248 calories).*

VEGETARIAN DISH

WALNUT BRIE SALAD - *A salad of Belgian endives, apple, orange, walnut and brie, served with a raspberry vinaigrette dressing.*

IMPORTED CHEESES AND FRUITS

Monterey Jack, Edam, Dessert, Roquefort, smoked Cheddar and Pepper cheese.

Dutch rusk, crackers, pumpernickel, melba toast and French bread.

Selection of fresh fruit, calimyrna figs, dates or stemginger in syrup.

DESSERTS

COUPE CECILE - *Coconut ice cream, topped with diced tropical fruit and shaved almonds.*

OTHELLO PUDDING - *Made with chocolate and filbert nuts, served with vanilla sauce.*

SACHER TORTE - *This famous Austrian cake consist of a chocolate sponge with an apricot filling and chocolate frosting.*

POUND CAKE ROYAL - *English pound cake served with half a pear and whipped cream.*

BOYSENBERRY PIE - *West Coast favorite, served a la mode if you wish.*

COFFEE MERINGUE KISSES - *Baked mocha flavored eggwhite.*

THE PASTRY TRAY - *An assortment of freshly baked French pastries.*

ICE CREAMS OF THE DAY

VANILLA, ROCKY ROAD OR PISTACHIO NUT.

THE LOW CALORIE SECTION

STRAWBERRY CREPES - *(Approximately 180 calories).*

BLACKBERRY FRUIT JELLO.

STRAWBERRY YOGURT ICE CREAM.

PINEAPPLE SHERBET.

FRESH FRUIT PLATTER.

SUGAR FREE DESSERT

LEMON SPONGE CAKE WITH AN ORANGE FILLING.

BEVERAGES

Freshly brewed coffee, decaffeinated coffee, tea or milk. Please ask your dining room steward for our selection of herbal teas from the wooden tea chest.