

# Welcome On Board Dinner

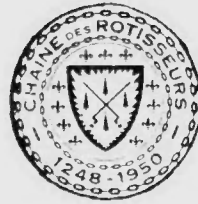


**Holland America Line**  
*m.s. Noordam*

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

## **Fall Panama Canal Cruise**

Sailing from Vancouver, B.C.  
Thursday, September 23, 1993



*Passengers who are on a special diet, or who  
would like to order Kosher or Vegetarian food,  
are invited to contact our Maitre d'Hotel*

### **The Beverage Manager Recommends:**

- White : Kendal Jackson Vintner Reserve, Lake County ... \$21.00  
*Rich & full, well balanced with vanilla flavors*
- Red : Cabernet Sauvignon Napa Ridge, Napa ..... \$29.00  
*Cherry flavor with spicy, fruity nose*

### **For Your After Dinner Pleasure**

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

## **APPETIZERS**

CHILLED JUICES: *Orange, tomato or mango.*

HEARTS OF PALM VINAIGRETTE - *Delicious palm center dressed on a bed of red leaf lettuce and tossed with a homemade vinaigrette, chopped eggs and enoki mushrooms.*

ALASKA KING CRAB LEGS - *This delicacy of the ocean is presented in the shell and served with cholesterol free and calorie reduced mayonnaise.*

STUFFED AVOCADO - *Half a stuffed avocado filled with turkey salad, chopped walnuts and pineapple chunks.*

SMOKED KETCHIKAN SALMON - *Hot smoked salmon served over shredded iceberg lettuce with capers and onion rings.*

FRESH FRUIT CUP - *Sections of fresh fruit with Benedictine liqueur or plain.*

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

## **HOT APPETIZER**

CHINESE EGGROLL - *Freshly made, stuffed with pork and vegetables and served with a sweet and sour sauce.*

## **PASTA APPETIZER**

LINGUINI LITTLE ITALY - *Linguini tossed with clams, pancetta bacon and a garlic cream sauce.*

## **SOUPS**

GARDEN VEGETABLE - *Beef broth served with a bouquet of garden vegetables.*

CREAM OF MUSHROOMS - *A blend of forest mushrooms, chicken broth and fresh cream.*

CHILLED STRAWBERRY SOUP - *A delicate blend of fresh strawberries, whipped cream and dry sherry.*

## **SALADS**

SALAD OF THE DAY:

WATERCRESS - *Tossed with a poppyseed dressing, topped with red onion rings and crushed walnuts.*

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

MIXED GREENS - *Cherry tomatoes, water chestnuts and zucchini.*

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

LOW CALORIE DRESSINGS: *Italian, Ranch, Parmesan Garlic or Creamy Dijon.*

## **ENTREES**

*On request, most dishes are available without sauce.*

FRESH VANCOUVER GROUPEL FILLET ALMONDINE - *Sauteed fillet of fresh grouper, topped with shaved almonds, served with saffron cauliflower, pea pods and Parisian potatoes.*

FRESH HONEY BAKED CANADIAN SALMON - *A fillet of salmon is honey glazed, baked and served with yellow squash, green beans and boiled potatoes.*

BROILED SIRLOIN STEAK - *Broiled to your liking and served with braised Belgian endives, grilled half a tomato and a baked Idaho potato.*

VEAL MEDALLIONS CALVADOS - *Sauteed medallions of veal, accompanied by an apple brandy sauce, broccoli, half an apple stuffed with cranberries and gratin potatoes.*

**DUCK AL'ORANGE** - *Breast of duck, ovenroasted and served with an orange green peppercorn sauce accompanied by red cabbage, poached pear and croquette potatoes.*  
**A BAKED IDAHO POTATO** - *With sour cream, chives and fresh bacon bits will be served upon request with any entree.*

#### **FROM THE FILIPINO CUISINE**

**KALDERETTA** - *A dish where East meets West. Beef stew with garlic, ginger, tomato and soy sauce, served with rice.*

#### **A LIGHT AND HEALTHY ENTREE**

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

♥ **CHICKEN TARRAGON** - *Sauteed breast of chicken, seasoned with French mustard and fresh tarragon, served with acorn squash, peapods and mixed wild rice. (Approximately 235 calories).*

#### **VEGETARIAN DISH**

**VEGETABLES THAI STYLE** - *Vegetables stirfried with safflower oil, coconut milk, lemon grass, lime leaves and basil, served on a bed of chopped cabbage.*

#### **IMPORTED CHEESE AND FRUIT**

*Port Salut, Young Gouda, Camembert, Blue, Herb and Dessert cheese.  
Dutch rusk, crackers, pumpernickel, melba toast and French bread.  
Selection of fresh fruit, calimyrna figs, dates or stemginger in syrup.*

#### **DESSERTS**

**COUPE PEAR BELLE HELENE** - *Vanilla ice cream with half a Bartlett pear, topped with warm chocolate sauce.*

**PARFAIT AU PAPAYA** - *Made of fresh papaya and served with papaya sauce.*

**CARROT CAKE** - *Served with cream cheese frosting.*

**SCHWARZWALDER KIRSCH TORTE** - *Chocolate cake with cherries and Kirschwasser.*

**BANANA CREAM PIE** - *You can order a la mode, if you desire.*

**MOCHA ECLAIRS** - *Filled with a mixture of custard and Kahlua.*

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

#### **ICE CREAMS OF THE DAY**

**VANILLA, MINT CHIP OR CHOCOLATE.**

#### **THE LOW CALORIE SECTION**

**RICE PUDDING** - *Served with a raspberry sauce. (Approximately 225 calories).*

**LEMON FRUIT JELLO.**

**VANILLA YOGHURT ICE CREAM.**

**ORANGE SHERBET.**

**FRESH FRUIT PLATTER.**

#### **SUGAR FREE DESSERT**

**THIN LAYERS OF PUFF PASTRY WITH FRESH STRAWBERRY MOUSSE.**

#### **BEVERAGES**

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