LUNCHEON
S. S. MARIPOSA
TUESDAY, NOVEMBER 4, 1975

APPETIZERS
Cornet of Lox, Cream Cheese Homemade Headcheese, Vinaigrette Green Onions, Crisp Radishes Holland Herring with Sliced Onions Chilled Orange or Tomato Juice Assorted Yami Yogurt Marinated Celery à la Grecque Sliced Boiled Eggs, Rémoulade, Fruit Cup au Sherry

SOUPS
Consommé Vermicelli Cream of Artichoke Jellied Chicken Broth

FISH
Poached Fillet of Silver Salmon, Hollandaise Sauce, Persillé Potatoes Supréme of Halibut, Sauté Meunière, Spanish Salad

ENTREES
Tenderloin Tips Sauté à la Deutsch, Green Peppers, Onions, Fried Potatoes Boiled Fresh Brisket of Beef, Braised White Cabbage, Horseradish Sauce Stuffed Breast of Veal, Sauce Bordelaise, Carrots, Lyonnaise Potatoes Sliced Chicken and Pork Sautéé, Tender Snow Peas, Mandarin Style Bonanza Hangtown Fry, Scrambled Eggs, Oysters and Bacon Fresh Banana Pancakes with Sauce au Rum

CHARCOAL BROILED SPECIALTY
Broiled Swiss Bratwurst Sausage with Spiced Red Cabbage and Snowflake Potatoes

SPECIAL LUNCHEON SALAD
Mixed Green, Crayfish Tail, Prawns, Sardines, Hard Boiled Egg, Asparagus, Tomatoes, Choice of Dressing

VEGETABLES—POTATOES
Baked Summer Squash Buttered Carrots Braised White Cabbage Persillé, Creamed Mashed or Lyonnaise Potatoes Carolina Rice

COLD BUFFET
Crab Meat Sandwich on White Bread, Cole Slaw, Dill Pickles, Garni California Sunset Salad, Cream Cheese with Fresh Fruit Jello Sliced Cold Turkey, Vegetable Salad, Cranberry Sauce

SALADS—DRESSINGS
Fresh Fruit Salad Heart of Lettuce, Asparagus Romaine, Cucumber, Tomato Macaroni, Italienne Lemon Roquefort French Thousand Island Louie Garlic Mayonnaise

DESSERTS
Golden Apricot Pie Small Cakes Caramel Custard Fruit Jello, Chantilly Compote of Purple Plums Chocolate Sundae Diplomat Pudding Macadamia Nut Ice Cream Guava Sherbet

CHEESE
Edam Swiss Wisconsin Blue American Monterey Jack

BEVERAGES
Coffee Tea Sanka Milk Postum Chocolate Buttermilk