S. S. President Cleveland
Commodore Hobart J. Ehman, Commanding

Luncheon

Appetizers
- Carrot Sticks - Fresh Desert Figs - Kosher Pickle Sticks
- Chilled Pineapple, Grape or Papaya Juice - Royan Sardines in Olive Oil
- Marinated Bismark Herring in Sour Cream - Pickled Pig's Feet
- Sliced Egg Remoulade - Baby Artichokes à la Grecque
- Antipasto Napolitaine - North Sea Sprats

Soups
- Potage Solferino - Consomme en Tasse
- Creme Vichysoisse Glacee
- Chilled Jellied Beef Broth

Buffet
- Dutch Luncheon Platter, Imported Swiss Cheese, Potato Salad
- Corned Brisket of Beef, Mustard Pickles
- Roast Loin of Pork, Green Applesauce
- Galantine of Capon, Fruit Compote

Fish
- Filet of Sea Bass Saute in Browned Lemon Butter with Persillee Potato
- Poached Filet of Red Snapper, Creole Sauce, Timbale of Rice

Eggs
- Welsh Rarebit or Golden Buck
- Scrambled Eggs Princess

Entrees
- Spaghetti with Chicken Livers and Mushrooms, Caruso, en Casserole
- Braised Pot Roast of Beef, Natural Gravy, Potato Pancake
- Italian Style Sausage in Tomato Sauce, Risotto Piemontaise
- Assorted Garden Vegetable Plate with Poached Egg

Grill
- Broiled Iowa Pork Chops, Sauce Robert, Woerlitz Potatoes, Applesauce

Vegetables
- Broccoli Polonaise - Creamed Spinach - Buttered Cauliflower - Steamed Rice
- Mashed in Cream - French Fried - Lyonnaise - Persillee

Salads
- Hearts of Lettuce - Sliced Tomato - Cucumber and Onion - Chiffonnade

Dressings
- French - Mayonnaise - Louis - Low Calorie

Desserts
- Cling Peach Pie - Coffee Bavarian Pudding - Chocolate Ice Cream
- Lemon Sherbet - Melba Jello - Butterscotch Sundae
- Preserved Green Gage Plums in Syrup

Cheese
- Monterey Jack - Blue - Limburger - Imported Swiss

Beverages
- Coffee
- Tea
- Cocoa
- Iced Tea
- Iced Coffee

For the Calorie Conscious we feature Metrecal
- Vanilla
- Butterscotch
- Chocolate

Harvey Harris, Headwaiter
Daniel Palmerone, Executive Chef
Venecio Villalta, Chief Steward

Honolulu

Tuesday, September 3, 1968