S.S. MONTEREY
Pacific Far East Line

Friday, October 19, 1973

APPETIZERS
Garden Radishes, Green Pencil Onions
Chilled Apple or Orange Juice
Fresh Fruit Cup au Grenadine
Assorted Fresh Yami Yogurt
Sliced Eggs, Rémoulade
Westphalian Ham, Dill Pickles
Hearts of Artichokes, Vinaigrette
Fresh Cracked Crab, Mayonnaise

SOUPS
Consommé Vermicelli
Manhattan Clam Chowder with Oyster Crackers
Jellied Chicken Broth

FISH
New England Codfish Cakes with Tomato Sauce, Spanish Salad
Baked Fillet of Northern Perch, Lemon Butter, New Potatoes

ENTREES
Boiled Corned Brisket of Beef, Boiled Cabbage, New Potatoes, Horseradish
Barbecued Shoulder of Spring Lamb with Lima Beans Bretonne
Baked Italian Meat Balls with Buttered Spaghetti, Parmesan
Shirred Eggs and Del Monte Asparagus Tips, Argenteuil
Les Crêpes de Couvent with Stewed Pears en Casserole
Creamed Chicken à la King on Hot Biscuits

To order from our Charcoal Broiler (allow ten minutes)
Broiled Swiss Sausage with Braised Sauerkraut and Spiced Apple Ring

---SPECIAL LUNCHEON SALAD---
Hawaiian Delight
Half Papaya Filled with Cottage Cheese or Guava Sherbet, Pineapple, Banana, Lychee Nuts, Choice of Dressing

VEGETABLES—POTATOES
Boiled White Cabbage
Buttered Corn
Baked Summer Squash
Creamed Mashed or Boiled New Potatoes
Saratoga Chips
Steamed Rice

COLD BUFFET
Club House Sandwich: Sliced Turkey, Bacon, Tomato, Potato Salad Garni
Sliced Roast Sirloin of Beef with Hawaiian Chutney, Vegetable Salad
Sugar Cured Ham, Swiss Cheese, Potato Salad, Dill Pickle

SALADS—DRESSINGS
Mixed Green, Sliced Tomato
Pineapple and Cottage Cheese
Sliced Beets with Sour Cream
French, Roquefort, Lemon, Thousand Island or Louie Dressing

DESSERTS
English Wine Trifle Pudding
Hot Mince Pie, Rum Sauce
Coconut Ice Cream
Compote of Plums
Mocha Custard
Fruitcake
Small Cakes
Fruit Jello, Chantilly
Boysenberry Sherbet

CHEESE
American
Swiss
Camembert
Roquefort
Edam
Monterey Jack

BEVERAGES
Coffee
Tea
Sanka
Milk
Postum
Chocolate
Buttermilk