LUNCHEON
S.S. MONTEREY Pacific Far East Line

Sunday, October 21, 1973

APPETIZERS
Green Pencil Onions, Crisp Garden Radishes
Italian Meat Salad
Chilled Grapefruit or Passion Fruit Juice
Heart of Artichokes, Vinaigrette
Fresh Assorted Yami Yogurt
Fresh Cracked Crab with Mayonnaise
Sliced Hawaiian Pineapple
Smoked Alaska Salmon with Cream Cheese

SOUPS
Consommé Favorite
Iced Peach Soup (Kaltschale)
Clear French Onion Soup, Cheese Croutons

FISH
Poached Hawaiian Mahimahi, Sauce Choron, Parsley Potatoes
Fried Deep-Sea Scallops, Tartar Sauce, Spanish Salad

ENTREES
Braised Spring Chicken with Mushrooms and Tomato Creole, Steamed Rice
Pan Fried Corned Beef Patty, Fried Egg, Tomato Sauce, Braised Cabbage
Jewish Cheese Blintzes with Sour Cream and Strawberry Jam
Roast Shoulder of Veal, Celery Dressing, Natural Sauce
Poached Fresh Ham Hocks with Braised Sauerkraut
Welsh Rarebit on English Muffin en Casserole

To order from our Charcoal Broiler (allow ten minutes)
Broiled Armenian Lamb Shish Kebab on Skewer, Rice Pilaff, Garden Peas

SPECIAL LUNCHEON SALAD

Crab on Shredded Lettuce with Hard-Boiled Eggs, Tomato, Anchovy Fillets, Black Olives, Pickles with Louie or Mayonnaise Dressing

VEGETABLES—POTATOES
Braised Sauerkraut
Kernel Corn O'Brien
Creamed Celery au Gratin
Fluffy Mashed, Woerlitz or Parsley Potatoes
Carolina Rice

COLD BUFFET
Sliced Roast Prime Ribs of Beef, Creamed Horseradish, Cole Slaw
Assorted Cold Poultry with Fresh Fruit Salad, Cranberry Sauce
Fresh Assorted Fruit Plate with Cottage Cheese or Sherbet

SALADS—DRESSINGS
Sliced Beets in Sour Cream
Mixed Green, Tomatoes and Sliced Egg
Pineapple and Cottage Cheese
Heart of Romaine, Asparagus
French Roquefort Lemon Thousand Island Louie

DESSERTS
Grasshopper Cream Pie
Fruit Jello, Chantilly
Homemade Cookies
Raspberry Sherbet
Vanilla Custard, Melba Sauce Tapioca Pudding
English Fruitcake

CHEESE
American Brie Camembert Limburger Roquefort Edam

BEVERAGES
Coffee Tea Sanka Milk Postum Chocolate Buttermilk