LUNCHEON
S. S. MARIPOSA
SATURDAY, NOVEMBER 5, 1977

APPETIZERS
Green Onions, Ripe Olives  Iced Tomato Juice or Guava Nectar  Kosher Salami, Dill Pickle
Chilled Fresh Sliced Pineapple  Assorted Yami Yogurt  Salmon Lox, Cream Cheese
Marinated Herring, Sliced Onion  Pig’s Feet, Vinaigrette  Fruit Cup

SOUPS
Consommé Printanière  Clear French Onion Soup, Cheese Croutons  Cream of Papaya, Glacé

FISH
Poached Rock Cod, Egg Sauce, Parsley Potatoes
Fillet of Sea Bass Sauté Meunière, Cole Slaw

ENTREES
Chicken à la King on Hot Biscuits with Mushrooms, Cling Peaches, Antoinette
Buttered Spaghetti, Fisherman’s Wharf with Crab Meat, Toasted Almonds
Simmered Smoked Ham Hocks with Blackeyed Peas, Southern Corn Bread
Roast Shoulder of Lamb, Country Sauce, Carrots and Peas, Mint Jelly
Egg Foo Yung with Baby Shrimp, Spring Onions, Sauce Oriental
Les Crêpes Georgette au Cointreau en Casserole

CHARCOAL BROILED SPECIALTY
Broiled Beef Brochette à la Turque, Maitre d'Hôtel, Rice Pilaf

SPECIAL LUNCHEON SALAD (MARIPOSA GOLDEN RING)
Artichoke Bottom with Chicken or Shrimp Salad, Asparagus, Boiled Egg, Capers, Choice of Dressing

VEGETABLES - POTATOES
Carrots and Peas  Black-eyed Peas  Celery, Parmigiano
Mashed, Parsley or French Fried Potatoes  Saratoga Chips  Carolina Rice

COLD BUFFET
Chef's Special Fruit Salad with Sherbet or Cottage Cheese Center
Assorted Cold Plate, Potato Salad, Dill Pickles
Cold Sliced Turkey, Fruit Salad, Crab Apple

SALADS - DRESSINGS
Manoa Lettuce, Tomato, Asparagus  Beets and Onions  Cottage Cheese, Pear  Mixed Green, Cucumber
French  Mayonnaise  Roquefort  Thousand Island  Garlic  Lemon

DESSERTS
Grasshopper Cream Pie  Pineapple Custard, Sweet Sauce  English Wine Trifle Pudding  Small Cakes
Coconut Ice Cream  Emily Peanut Butter Sundae  Passion Fruit Sherbet  Jello, Chantilly

CHEESE
Edam  American  Swiss  New Zealand Blue  Bel Paese  Cheddar

BEVERAGES
Coffee  Tea  Sanka  Milk  Postum  Chocolate  Iced Tea