APPETIZERS
Marinated Bismark Herring in Sour Cream  Artichoke Hearts, Vinaigrette  Kosher Salami, Dill Pickles
Sliced Eggs, Rémoulade  Iced Tomato or Sauerkraut Juice  Hawaiian Papaya and Pineapple
Carrot Sticks, Green Onions  Assorted Yami Yogurt  Fresh Cracked Crab, Mayonnaise

SOUPS
Consomme Bergere  Manhattan Clam Chowder, Oyster Crackers  Jellied Beef Broth

FISH
Poached Ling Cod, Eggs with Chive Sauce, Parsley Potatoes
Fried Fillet of Sole, Tartar Sauce, Spanish Salad

ENTREES
Hot Roast Beef Sandwich, Brown Gravy, Snowflake Potatoes, Peas
Plain or Quiche Lorraine Omelet (Chopped Bacon, Swiss Cheese)
Ragoût of Milk Fed Veal with Egg Noodles and Garden Peas
Creamed Chicken à la King on Hot Biscuits, en Casserole
Barbecued Polish Sausage with Sauerkraut, Allemande
Polynesian Golden Brown Pancake, Sauce au Rum

CHARCOAL BROILED SPECIALTY
Mixed Grill: Lamb Chop, Kidney, Bacon, Sausage, Julienne Potatoes

SPECIAL LUNCHEON SALAD (GOLDEN GATE)
Stuffed Half Avocado with Seafood, Boiled Eggs, Olives, Celery, Asparagus Tips, Choice of Dressing

VEGETABLES-POTATOES
French Fried Parsnips  Swiss Chard, Sauté  Braised Sauerkraut
Mashed, Boiled New or Cottage Fried Potatoes  Saratoga  Carolina Rice

COLD BUFFET
Chef's Special Deviled Egg Sandwich on White Bread, Garni
Assorted Cold Cuts with Dutch Edam Cheese, Brunswick Salad
Cold Roast Long Island Duckling, Waldorf Salad

SALADS-DRESSINGS
Pickled Beets, Onions  Hawaiian Fruit  Cottage Cheese, Peach  Mixed Green, Avocado, Asparagus
French  Mayonnaise  Roquefort  Thousand Island  Garlic  Lemon

DESSERTS
Southern Pumpkin Pie, Chantilly  Honey Custard  Tropical Pudding, Strawberry Sauce  Wine Jello
Spumoni Ice Cream  Passion Fruit Sherbet  Assorted Cookies  Fudge Sundae  Small Cakes

CHEESE
Edam  Swiss  Wisconsin Blue  Brie  Cheddar  Bel Paese  Schloss  New Zealand Blue

BEVERAGES
Coffee  Tea  Sanka  Milk  Postum  Chocolate  Buttermilk