

Marinated Bismarck 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

Consommé Bergére 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, Saute Braised Sauerkraut
Mashed, Boiled New or Cottage Fried Potatoes Saratoga Carolina Rice

COID 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