

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 Fooyung with Baby Shrimp, Spring Onions, Sauce Oriental
Les Crêpes Georgette au Cointreau en Casserole

CHARCOAL BROILED SPECIALTY

Broiled Beef Brochette à la Turque, Maître 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