

Pacific Far East Line

LUNCHEON

S. S. MARIPOSA

TUESDAY, NOVEMBER 4, 1975

APPETIZERS

Cornet of Lox, Cream Cheese Homemade Headcheese, Vinaigrette Green Onions, Crisp Radishes
Holland Herring with Sliced Onions Chilled Orange or Tomato Juice Assorted Yami Yogurt
Marinated Celery à la Grecque Sliced Boiled Eggs, Rémoulade, Fruit Cup au Sherry

SOUPS

Consommé Vermicelli Cream of Artichoke Jellied Chicken Broth

FISH

Poached Fillet of Silver Salmon, Hollandaise Sauce, Persilé Potatoes
Suprême of Halibut, Sauté Meunière, Spanish Salad

ENTREES

Tenderloin Tips Sauté à la Deutsch, Green Peppers, Onions, Fried Potatoes
Boiled Fresh Brisket of Beef, Braised White Cabbage, Horseradish Sauce
Stuffed Breast of Veal, Sauce Bordelaise, Carrots, Lyonnaise Potatoes
Sliced Chicken and Pork Sauté, Tender Snow Peas, Mandarin Style
Bonanza Hangtown Fry, Scrambled Eggs, Oysters and Bacon
Fresh Banana Pancakes with Sauce au Rum

CHARCOAL BROILED SPECIALTY

Broiled Swiss Bratwurst Sausage with Spiced Red Cabbage and Snowflake Potatoes

SPECIAL LUNCHEON SALAD

Mixed Green, Crayfish Tail, Prawns, Sardines, Hard Boiled Egg, Asparagus, Tomatoes, Choice of Dressing

VEGETABLES—POTATOES

Baked Summer Squash Buttered Carrots Braised White Cabbage
Persilé, Creamed Mashed or Lyonnaise Potatoes Carolina Rice

COLD BUFFET

Crab Meat Sandwich on White Bread, Cole Slaw, Dill Pickles, Garni
California Sunset Salad, Cream Cheese with Fresh Fruit Jello
Sliced Cold Turkey, Vegetable Salad, Cranberry Sauce

SALADS—DRESSINGS

Fresh Fruit Salad Heart of Lettuce, Asparagus Romaine, Cucumber, Tomato Macaroni, Italienne
Lemon Roquefort French Thousand Island Louie Garlic Mayonnaise

DESSERTS

Golden Apricot Pie Small Cakes Caramel Custard Fruit Jello, Chantilly Compote of Purple Plums
Chocolate Sundae Diplomat Pudding Macadamia Nut Ice Cream Guava Sherbet

CHEESE

Edam Swiss Wisconsin Blue American Monterey Jack

BEVERAGES

Coffee Tea Sanka Milk Postum Chocolate Buttermilk