



 UNITED AIRLINES

## COCKTAILS

UNITED'S VERY DRY BEEFEATER MARTINI  
UNITED'S VERY DRY SMIRNOFF VODKA MARTINI  
MANHATTAN BLOODY MARY SCREWDRIVER DRY SACK SHERRY  
CHRISTIAN BROTHERS BRANDY DOMESTIC BEER

## SPIRITS

BACARDI RUM BEEFEATER GIN DEWAR'S WHITE LABEL SCOTCH  
J&B SCOTCH JACK DANIEL'S TENNESSEE WHISKEY OLD GRAND-DAD  
SEAGRAM'S VO SMIRNOFF VODKA

## WINES

PAUL MASSON BRUT CHAMPAGNE PAUL MASSON CABERNET SAUVIGNON  
PAUL MASSON PINOT CHARDONNAY

## LIQUEURS

AMARETTO DI SARONNO BAILEYS IRISH CREAM  
BENEDICTINE AND BRANDY  
CAMUS COGNAC DRAMBUIE GRAND MARNIER KAHLUA

## LIQUEUR COFFEE

For the finishing touch, piping hot coffee is mixed with your choice of  
Amaretto, Brandy or Kahlua and topped with whipped cream.

**Mauna Loa MACADAMIA NUTS**

Minors Cannot Be Served Alcohol.

## APPETIZERS

To begin your meal service on board United Airlines today, our Chefs have selected a variety of appetizers for your enjoyment.  
Bon Appetit!

## SALAD OFFERING

A crispy mix of Romaine, Endive and Iceberg lettuce garnished with tomatoes and ripe olives; offered with Caesar Dressing.

## UNITED'S ENTREE SELECTIONS

### **ROAST STRIP SIRLOIN OF BEEF, AU JUS**

We start with USDA Choice sirloin of beef, rub it with herbs and spices, then roast it in its natural juices. This favorite will be carved at your seat . . . for the perfect accompaniment try our mild horseradish sauce.  
Anna Potatoes and Garden Vegetables

### **BARBECUED PORK CHOP**

This center-cut pork chop has been marinated and baked in a tangy barbecue sauce.  
Green Beans and a Corn Puff

### **OUR LIGHTER AIR FARE**

Today's selection is a Chicken Vermont Plate consisting of a breast of boneless chicken stuffed with a mixture of finely ground chicken, pork, pistachio nuts, diced ham and seasoning. Served with marinated Blue Lake green beans, tomato and egg wedges. Offered with a Cumberland Sauce.

**A SELECTION OF WARMED DINNER ROLLS WILL BE PRESENTED.**

## DESSERT

**WARM APPLE STRUDEL SERVED WITH VANILLA ICE CREAM  
FRESH FRUIT BASKET**

## BEVERAGES

*Maxwell House*® Coffee    TEA    MILK    **Sanka**®

*Coca-Cola*



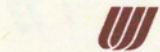
SOFT BEVERAGES

It has been our pleasure to prepare this repast for your enjoyment.

*Carmine P. Maffei*

Carmine P. Maffei, Certified Executive Chef, United Airlines Flight Kitchen at San Francisco International Airport.  
Member, American Culinary Federation; Chefs Association of the Pacific Coast; Chaine Des Rotisseurs.

UNITED STATES PATENT OFFICE



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