



MENU

G R E A T W H I T E F L E E T

UNITED FRUIT COMPANY
STEAMSHIP SERVICE

SUGGESTION

Canape Arlequin
—
Soup Petite-Marmite
—
Poached Swordfish, Aromantique Sauce
—
Chicken a la Maryland, Cream Sauce
—
Fresh Green Peas Mashed Potatoes
—
Shredded Iceberg Lettuce Salad
—
Pecan Ice Cream
—
Cheese & Crackers
—
Assorted Fresh Fruit
—
Coffee

DINNER

Canape Arlequin
Tropical Fruit Cocktail
—
Soup Petite-Marmite Consomme Celestine
Hot or Cold Bouillon en Tasse
—
Iced Celery Queen and Ripe Olives Garden Radishes
—
Broiled Striped Bass, Maitre d'Hotel
Poached Swordfish, Aromantique Sauce
Sliced Cucumbers Natural Potatoes
—
Chicken a la Maryland
(Fried Chicken, Striped Bacon, Corn Fritters,
Hominy Croquettes, Cream Sauce)
Braised Leg of Veal with Spring Vegetables
Baked Banana with Orange Honey
—
[Cold Fresh Ham, Braunschweiger & Apple Sauce]
—
Roast Prime Ribs of Beef, au Jus
Roast Mallard Duck with Dressing, Sliced Pineapple
—
Egg Plant, Italienne
Buttered Green Broccoli Fresh Green Peas
Steamed Rice
Mashed Potatoes Fried Sweet Potatoes Roast Potatoes
Tropical Palm Hearts Salad Shredded Iceberg Lettuce
Roquefort or French Dressing
—
Ginger Pudding, Wine Sauce
Strawberry Jelly, Whipped Cream
Pecan Ice Cream French Pastry
—
Georgia Pecans
Assorted Fresh Fruit
—
Bersnack, Edam or Gorgonzola Cheese
Toasted Crackers
—
Coffee

T.E.S. "TALAMANCA"

Wednesday, March 27, 1940



UNITED FRUIT COMPANY

STEAMSHIP SERVICE