



MENU

GREAT WHITE FLEET

UNITED FRUIT COMPANY
STEAMSHIP SERVICE

SUGGESTION

Canape Pate de Jambon

Mock Turtle Soup

Fried Filet of Flounder, Andalouse

Roast Jersey Chicken, Home Dressing, Herbs Sauce

Fresh Spinach Leaves Mashed Potatoes

Escarole and Beet Julien Salad

Cheese & Crackers

Assorted Fresh Fruit

Coffee

PINEAPPLE BANANA CRISS CROSS

1 Ripe Banana, 2 Slices Canned Pineapple
Cherries or Berries Salad Greens

Peel and cut banana lengthwise into quarters. Place two quarters on salad plate, crossing one over the other. Cut through one side of pineapple slice and twist into S-shape so that it will stand upright where the banana pieces cross. Place a cluster of cherries or a mound of berries beside the banana. Garnish with salad greens. Serve with French dressing.
(2 servings)

DINNER

Canape Pate de Jambon
Stuffed Egg, Norvegienne

Mock Turtle Soup Consomme Macedoine
Hot or Cold Bouillon en Tasse

Iced Celery Queen and Ripe Olives Garden Radishes

Poached Fresh Codfish, Tongue & Egg Sauce
Fried Filet of Flounder, Andalouse
Sliced Cucumbers Straw Potatoes

Breaded Lamb Chops, Asparagus Tips & New Peas, Reforme
Fresh Ox Tongue, Creole with Rice Fritters
Jenny Lind Pancake with Jelly

(Cold Tenderloin of Beef, Vegetable Salad & Edam Cheese)

Roast Prime Ribs of Beef, Horseradish
Roast Jersey Chicken, Home Dressing, Herbs Sauce

Fresh Lima Beans
Fresh Spinach Leaves Cauliflower au Gratin
Steamed Rice

Mashed Potatoes Baked Sweet Potatoes Fondante Potatoes
Pineapple Banana Criss Cross Escarole & Beet Julien Salad
Chili or French Dressing

Vanilla Custard Pudding, Melba Sauce
Fruit Jelly, Whipped Cream
Chocolate Ice Cream French Pastry

Mixed Nuts and Cluster Raisins
Assorted Fresh Fruit

Bel Paese, Brie or Stilton Cheese
Toasted Crackers

Coffee

T.E.S. "TALAMANCA"

Tuesday, March 26, 1940



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