



# MENU

GREAT  
WHITE  
FLEET



UNITED FRUIT COMPANY  
STEAMSHIP SERVICE

SUGGESTION

Canape Pate de Langue  
\_\_\_\_\_  
Cream of Bantam Corn  
\_\_\_\_\_  
Fried Filet of Flounder a l' Horly  
\_\_\_\_\_  
Saddle of Lamb, Green Peas, Mint Sauce  
\_\_\_\_\_  
Fresh Spinach                      Mashed Potatoes  
\_\_\_\_\_  
Heart of Boston Lettuce  
\_\_\_\_\_  
Cocoanut Ice Cream  
\_\_\_\_\_  
Cheese & Crackers  
\_\_\_\_\_  
Assorted Fresh Fruit  
\_\_\_\_\_  
Coffee

BANANA FRITTERS

Melted fat or oil 4 medium bananas 1-4 cup flour Fritter batter  
For shallow frying, have 1 inch of melted fat or oil in frying pan  
For deep-fat frying, have deep kettle 1-2 to 2-3 full of melted fat  
or oil.

Heat fat to 375° F. (or until a 1-inch cube of bread will brown  
in 40 seconds). Cut bananas crosswise into quarters, halves or  
1-inch thick pieces. Roll pieces in flour, then dip into fritter bat-  
ter, completely coating the banana with the batter. Shallow fry or  
deep-fat fry in the hot fat 4 to 6 minutes or until brown and tend-  
er. Drain on unglazed paper. Serve very hot. (Six to eight servings)

DINNER

Canape Pate de Langue  
Stuffed Egg with Foie Gras  
\_\_\_\_\_  
Cream of Bantam Corn      Consomme Red and Green Peppers  
Hot or Cold Bouillon en Tasse  
\_\_\_\_\_  
Iced Celery      Queen and Ripe Olives      Garden Radishes  
\_\_\_\_\_  
Poached Salmon, Favorite Sauce  
Fried Filet of Flounder a l' Horly  
Sliced Cucumbers      Windsor Potatoes  
\_\_\_\_\_  
Chicken Ravigoles Italian Style  
Saddle of Lamb, Green Peas, Mint Sauce  
BANANA FRITTERS WHITE FLEET  
\_\_\_\_\_  
[Cold Breast of Turkey, York Ham, Cranberry Jelly]  
\_\_\_\_\_  
Roast Prime Ribs of Beef, Horseradish  
Roast Long Island Duckling, Apple Sauce  
\_\_\_\_\_  
New String Beans  
Fresh Spinach, Natural      Buttered Tropical Squash  
\_\_\_\_\_  
Steamed Rice  
Mashed Potatoes      Anna Potatoes      Browned Potatoes  
\_\_\_\_\_  
Hearts of Boston Lettuce      Cubaine Salad  
Fines Herbes or French Dressing  
\_\_\_\_\_  
Fig Pudding, Apricot Sauce  
Sherry Wine Jelly, Whipped Cream  
Cocoanut Ice Cream      French Pastry  
\_\_\_\_\_  
Mixed Nuts and Cluster Raisins  
Assorted Fresh Fruit  
\_\_\_\_\_  
Pimento, Liederkrantz or Port du Salut Cheese  
Toasted Crackers  
\_\_\_\_\_  
Coffee

T.E.S. "TALAMANCA"

Saturday, March 30, 1940





**UNITED FRUIT COMPANY**

**STEAMSHIP SERVICE**