LUNCHEON

Canape Camille
Rollmop Herring, Ring Onions

Crepole Okra Gumbo Hot or Cold Bouillon en Tasse
Spring Onions Pickled Cauliflower Garden Radishes
Chow Chow Pickled Walnuts
Baked Fresh Codfish, Piquante
Fried Silver Smelts, Remoulade Sauce
Saratoga Potatoes

BANANA COCOANUT ROLLS
Frankfurter with Pork and Beans, Brown Bread
Old Fashioned Beef Stew
Stuffed Roulade Breast of Veal with Noodles

To Order - - (10 Minutes)
Grilled Lamb Chops, Broiled Tomato, Straw Potatoes
Scrambled Eggs with Vegetables Jardinieres
Poached Eggs with Spinach

Fresh Green Peas
Buttered Broccoli
Egg Plant Saute

Steam Rice
Boiled Potatoes

COLD BUFFET
Assorted Cold Cuts
(Mound of Potato Salad, Sliced Chicken, Sliced Ham,
Roast Beef & Swiss Cheese)

Head Cheese Galantine of Duckling Ox Tongue
Roast Lamb Bologna Sausage Prime Ribs of Beef
Lamb's Tongue Corned Rump of Beef Yorkshire Ham
Braunschweiger Roast Pork Melton Mowbray Pie

Valencia Salad Cole Slaw Shredded Escarole Salad
Relish, Mayonnaise or French Dressing

Zweiback Custard Pudding Apple Pie
Danish Pastry Raspberry Sherbet

SLICED FRESH JAMAICAN PINEAPPLE
Tangerines Preserved Filet of Mangoes Bananas
American, Swiss or Cream Cheese with Guava Jelly
Toasted Crackers

Coffee Tea

T. E. S. "TALAMANCA" Sunday, March 24, 1940

- MEAL HOURS -
Service in the Dining Saloon will be between the hours of:
8.00 - 9.30 12.30 - 2.00 6.30 - 8.00
Breakfast Luncheon Dinner

In the interest of good service, we thank you to have your meals within the hours specified.