LUNCHEON

Canape Lucille
Smoked Filet of Herring

Vermicelli & Tomato Soup  Hot or Cold Bouillon en Tasse
Spring Onions  Pickled Red Cabbage  Garden Radishes
Watermelon Rind  Dill Pickle Relish
Combination Seafood with Spinach au Gratin
Broiled Bluefish, Montpelier Butter
Bataille Potatoes

Fried Tropical Plantains with Bacon
Individual Deep Dish Beef and Kidney Pie
Roast Suckling Pig, Raisin Dressing, Baked Apple
Arroz con Pollo (Chicken and Rice, Spanish Style)

To Order -- (10 Minutes)
Chopped Sirloin Steak, Fried Onions, French Fried Potatoes
Shirred Eggs with Sausages and Tomatoes
Poached Eggs, Anchovy Toast

Creamed Carrots & Peas
Buttered Tropical Squash  Fresh Wax Beans
Steam Rice  Boiled Potatoes

Cold Buffet
Assorted Cold Cuts
(Mound of Spring Salad, Corned Beef, Braunschweiger)
Roast Mutton, Edam Cheese

Individual Head Cheese  Bologna Sausage  Ox Tongue
Gallantine of Duckling  Roast Lamb  Prime Rib of Beef
Lamb's Tongue  Corned Rump of Beef  Pickled Tripe
Stuffed Breast of Veal  Roast Pork  Melton Mowbray Pie

Watercress & Chopped Egg Salad  Cole Slaw  Emma Salad
Chutney, Paprika or French Dressing

Orange Tapioca Pudding  Crepes Talamanca

CHOCOLATE LAYER CAKE  Strawberry Sherbet

SLICED FRESH JAMAICAN PINEAPPLE
Tangerines  Preserved Green Gage Plums  Bananas
American, Pineapple or Port du Salut Cheese
Toasted Crackers

Coffee  Tea

T. E. S. "TALAMANCA"  Tuesday, March 26, 1940