

Luncheon

Sardine Canapé

Smoked Salmon

Canapé, Windsor

Salami

SOUPS

Consommé, Castile

Vegetable Soup

HOT DISHES Broiled Shad with Roe

Banana Fritters, Roman Sauce

Arroz á la Milanaise

Mutton Pot Pie

Beef á la Mode with Potato Pancake

Baked Potatoes

SPECIAL "COAMO" BLUE PLATE

Philadelphia Cutlet, Tomato Sauce

Fresh String Beans

Potatoes, Garfield

FROM THE GRILL (10 Minutes)

Broiled Sirloin Steak, Bernaise Sauce

German Fried Potatoes

COLD BUFFET

Boiled Ham

Pickled Lamb's Tongue

Head Cheese

Corned Beef

OxTongue

Fresh Bologna

Liverwurst

Pickled Pig's Feet

SALADS:

Suedoise

Chicory

DRESSINGS:

French

"Lorenzo"

Mayonnaise

Cake Custard Pudding

Loraine Pie

Cream Puffs

Chocolate E'clairs

Iced Watermelon

Manhattan Ice Cream

Guava Paste

Guava Jelly

Graham and Whole Wheat Bread

Lunch Rolls and Toast

CHEESE: Camembert, Edam, Cream, Young American

Chocolate

Lipton's Special Blend Teas

Cocoa

Fresl Milk

Horlick's Malted Milk

Buttermilk

Individual Yeast Cake

Santo Domingo Coffee

Extracto de Café con Leche

Puerto Rico Coffee

Tea will be Served on Deck and in Tea Verandah from 3 to 4 P. M.

S. S. "COALIT"

Saturday, August 10th., 1935.

