

Q.T.E.V. "MONARCH of BERMUDA"

LUNCHEON



November 13, 1938

PLATEAU HORS D'ŒUVRES

Tomato Juice Cocktail	Celery Clam Juice Cocktail
Salade Assorte a la Grecque	Oeufs, Mayonnaise
Gendarme Herrings	Salade de Bœuf
Norvegienne Brislings	Bismarck Herrings
Assorted Sausages	Tunny Fish
Queen, Ripe and Stuffed Olives	Tomates, Vinaigrette
	Lamb's Tongue, Tyrolienne

SOUPS

Essence de Tomate Froid en Tasse
Chicken Consomme with Noodles
Boston Clam Chowder

FISH

Curried Prawns and Rice	Poached Fillet of Cod, Oyster Sauce
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EGGS

Omelettes—Plain	Archiduc	Limousine	Lard	Fromage	Creole
	Shirred, Americaine				

ENTREES

Special Dish—Crepinettes of Pork, Piquante
Boiled Leg of Mutton with Turnips, Caper Sauce
Chicken Livers Saute, Bazard
Spaghetti, Caruso

FROM THE GRILL - TEN MINUTES

Sirloin Steak, Tomato	Veal Chops, Spiced Peaches
Split Maine Lobster, Melted Butter	

VEGETABLES

Buttered Cabbage	Braised Onions au Jus
New Garden Carrots	Spinach en Branches au Beurre
Potatoes—French Fried	Baked Idaho
	Puree
	Boiled New

COLD BUFFET

Roast Prime Ribs and Sirloin of Beef	Galantine of Chicken
Virginia Ham	Smoked American Ham
Melton Mowbray Pie	Canadian Ham
Pressed Ox Tongue	Roast Shoulder of Lamb, Mint Sauce
Oxford Brawn	Roast Leg of Pork, Apple Sauce

SALADS

Fruit	Romaine Lettuce and Tomato	Potato
Monarch	Vanderbilt	Yam Yam
	French, Thousand Islands, Russian, Lemon and Mayonnaise Dressings	

ENTREMETS

Rusk Custard Pudding	Compote of Rhubarb
Apple Pie	Assorted Pastry
Ice Cream—Vanilla	Cherry Pie
	Chocolate
	Lemon

CHEESE

Camembert	Cheshire	Stilton	Cream	Edam	Cheddar	Brie
Port du Salut	Gorgonzola	American	Petit Gruyere	Roquefort		

FRUIT

Grapefruit	Pineapple	Oranges	Pears
	Apples	Bananas	
Tea	Iced Coffee	Iced Tea	Coffee

A Vegetarian Menu may be had on application to the Head Waiter.

