

Luncheon

THE PRICE OF ENTREE DETERMINES THE COST OF LUNCHEON

CHOICE OF

Sliced Hard Boiled Eggs, Mayonnaise	Ham Aspic on Sliced Tomatoes
Freshly Pressed Orange Juice	Sliced Italian Salsami
Chilled Tomato Juice	Half Native Grapefruit
Fresh Fruit Cocktail	
Coconut Milk Frappe	
Lobster Cocktail	

or

Potage Andalouse	Essence of Celery Broth en Tasse
------------------	----------------------------------

CHOICE OF ENTREE

No. 1 Papaya and Cottage Cheese	\$1.75
No. 2 Shirred Eggs and Farmers Sausages	2.00
No. 3 Broiled Baby Flounder, Lemon Butter	2.00
No. 4 Stuffed Cabbage Family Style	2.00
No. 5 Creamed Chipped Beef on Toast	2.25
No. 6 Chopped Sirloin Steak, Smothered Onions	2.50

CHOICE OF VEGETABLE AND POTATO

French Fried Egg Plant	Jardiniere of Vegetables
Boiled Parsley Potatoes	Hashed in Cream Potatoes

CHOICE OF DESSERT

Caribe Hilton Home Made Ice Creams and Sherbets:	
Ice Cream: Vanilla, Chocolate, Rum Raisin, Strawberry, Papaya	
Sherbets: Coconut, Guava, Lime, Pineapple, Raspberry	
Pineapple Pie	Praline Pudding
Coupe Nesselrode	Banana-Sherbets
	Peach Mary Ann

Tropical Fresh Fruit in Season

or

Queso del Pais with Casco de Guayaba	Liederkranz
Philadelphia Cream Cheese	Camembert
Imported Swiss	Swiss Gruyere
	Roulette

Coffee	Tes	Milk
--------	-----	------

Luncheon

THE PRICE OF ENTREE DETERMINES THE COST OF LUNCHEON

CHOICE OF

Sliced Hard Boiled Eggs, Mayonnaise	Canapés Anchovies
Freshly Pressed Orange Juice	Chilled Tomato Juice
Ham Aspic on Sliced Tomatoes	Fresh Fruit Cocktail
Sliced Italian Salami	Coconut Milk Frappe
Half Native Grapefruit	Lobster Cocktail

or

Potage Andalouse	Essence of Celery Broth en Tasse
------------------	----------------------------------

CHOICE OF ENTREE

No. 1 Papaya and Cottage Cheese	\$1.75
No. 2 Shirred Eggs and Farmers Sausages	2.00
No. 3 Broiled Baby Flounder, Lemon Butter	2.00
No. 4 Stuffed Cabbage Family Style	2.00
No. 5 Creamed Chipped Beef on Toast.....	2.25
No. 6 Chopped Sirloin Steak, Smothered Onions	2.50

CHOICE OF VEGETABLE AND POTATO

French Fried Egg Plant	Jardiniere of Vegetables
Boiled Parsley Potatoes	Hashed in Cream Potatoes

CHOICE OF DESSERT

Caribe Hilton Home Made Ice Creams and Sherbets:

Ice Cream: Vanilla, Chocolate, Rum Raisin, Strawberry, Papaya
Sherbets: Coconut, Guanabana, Lime, Pineapple, Raspberry

Pineapple Pie	Praliné Pudding	Banana Shortcake
Coupe Nesselrode		Peach Mary Ann

Tropical Fresh Fruit in Season

or

Queso del Pais with Casco de Guayaba	Liederkranz	
Camembert	Roquefort	
Philadelphia Cream Cheese	Imported Swiss	Swiss Gruyere
Coffee	Tea	Milk

A L A C A R T E

Appetizers	Sliced Hard Boiled Egg, Mayonnaise .70	Sliced Italian Salami .90
	Ham Aspic on Sliced Tomatoes .60	Chilled Tomato Juice .30
	Half Native Grapefruit .40	Fresh Fruit Cocktail .60
	Smoked Salmon with Cucumbers 1.60	Shrimp Cocktail 1.25
	Prosciutto Ham with Papaya 1.60	Canapés Anchovies .75
	Coconut Milk Frappe .30	Lobster Cocktail 1.00
Soups	Potage Andalouse .50	Essence of Celery Broth en Tasse .45
	French Onion Soup Parmesan .75	
	Green Turtle Soup with Sherry .95	
Eggs	Spanish Omelette 1.00	
	Shirred Eggs and Farmers Sausages 1.25	
	Poached Eggs on Toast, Asparagus Tips 1.50	
Fish	Broiled Baby Flounder, Lemon Butter 1.25	
	Baked Cod Filet a la Creole 1.50	
	Cold Half Caribbean Lobster, Mayonnaise 1.75	
Entrees	Papaya and Cottage Cheese 1.00	
	Stuffed Cabbage Family Style 1.25	
	Creamed Chipped Beef on Toast 1.50	
	Chopped Sirloin Steak, Smothered Onions 1.75	
Roast & Grill	Minute Steak Aplati 3.50	Delmonico Steak 3.00
	Filet Mignon 4.50	Sirloin Steak 4.50
	Double Lamb Chop 3.25	Baby-T-Bone 3.00
	Half Broiled Chicken 2.50	(served with French Fried Potatoes)
Vegetables	French Fried Egg Plant .35	Jardiniere of Vegetables .35
	Fried Plantin .30	New Peas .35 Parsley Boiled Potatoes .30
	Hashed in Cream Potatoes .40	
Salads	Lettuce .45	Chiffonade Salad .45
	Chef's Salad Bowl 1.50	Cucumber .45 Sliced Tomato .45
Desserts	Caribe Hilton Home Made Ice Creams and Sherbets:	
	Ice Cream: Vanilla, Chocolate, Rum Raisin, Strawberry, Papaya .40	
	Sherbets: Coconut, Guanabana, Lime, Pineapple, Raspberry .35	
	Pineapple Pie .30	Praliné Pudding .30
	Coupe Nesselrode .50	Banana Shortcake .40 Peach Mary Ann .40
Cheese	Queso del Pais with Casco de Guayaba .50	Liederkrantz .60
	Camenbert .60	Swiss Gruyere .50
	Philadelphia Cream Cheese .60	Imported Swiss .60
		Roquefort .60
Fruits	Tropical Fresh Fruit in Season .40	
	Sliced Banana .25 (with Cream .40)	Sliced Orange .30
	Sliced Pineapple .30	Apple Pie .35
		Pear .35 Grapes .50
Beverages	Coffee .30	Tea .30
		Milk 1/2 Pint .25
	Assorted Rolls or Bread and Butter .15	

HAVE YOU SEEN OUR BEAUTIFUL, ULTRA MODERN KITCHEN?
OUR HEADWAITER WILL BE PROUD TO SHOW IT TO YOU!

A LA CARTE

Appetizers
 Coconut Milk Frappe .30
 Prosciutto Ham with Papaya 1.60
 Smoked Salmon with Cucumbers 1.60
 Half Native Grapefruit .40
 Ham Aspic on Sliced Tomatoes .60
 Sliced Hard Boiled Egg, Mayonnaise .70
 Lobster Cocktail 1.00
 Canapes Anchovies .75
 Shrimp Cocktail 1.25
 Fresh Fruit Cocktail .60
 Chilled Tomato Juice .30
 Sliced Italian Salsami .90

Soups
 Potage Andalouse .50
 French Onion Soup Parmesan .75
 Green Turtle Soup with Sherry .95
 Essence of Celery Broth en Tasse .45

Eggs
 Poached Eggs on Toast, Asparagus Tips 1.50
 Shired Eggs and Farmers Sausages 1.25
 Spanish Omelette 1.00

Fish
 Cold Half Caribbean Lobster, Mayonnaise 1.75
 Baked Cod Filet a la Creole 1.50
 Broiled Baby Flounder, Lemon Butter 1.25

Entrées
 Chopped Sirloin Steak, Smothered Onions 1.75
 Creamed Chipped Beef on Toast 1.50
 Stuffed Cabbage Family Style 1.25
 Papaya and Cottage Cheese 1.00

Roast & Grill
 Half Broiled Chicken 2.50 (served with French Fried Potatoes)
 Double Lamb Chop 3.25
 Baby-T-Bone 3.00
 Filet Mignon 4.50
 Sirloin Steak 4.50
 Minute Steak A la Plati 3.50
 Delmonico Steak 3.00

Vegetables
 Hashed in Cream Potatoes .40
 Fried Plantain .30
 New Peas .35
 Parsley Boiled Potatoes .30
 Jardiniere of Vegetables .35

Salads
 Chef's Salad Bowl 1.50
 Sliced Tomato .45
 Lettuce .45
 Chiffonade Salad .45
 Cucumber .45

Desserts
 Coupe Nesselrode .50
 Peach Mary Ann .40
 Pineapple Pie .30
 Praline Pudding .30
 Banana Shortcake .40
 Sherbets: Coconut, Guava, Lime, Pineapple, Raspberry .35
 Ice Cream: Vanilla, Chocolate, Rum Raisin, Strawberry, Papaya .40
 Caribe Hilton Home Made Ice Creams and Sherbets:

Cheese
 Philadelphia Cream Cheese .60
 Imported Swiss .60
 Swiss Gruyere .50
 Queso del Pais with Casco de Guayaba .50
 Camembert .60
 Liederkrantz .60

Fruits
 Sliced Pineapple .30
 Apple Pie .35
 Pear .35
 Sliced Grapes .50
 Sliced Bananas (with Cream) .40
 Tropical Fresh Fruit in Season .40

Beverages
 Coffee .30
 Tea .30
 Milk 1/2 Pint .25

Assorted Rolls or Bread and Butter .15

OUR HEADWAITER WILL BE PROUD TO SHOW IT TO YOU!
 HAVE YOU SEEN OUR BEAUTIFUL, ULTRA MODERN KITCHEN?

