UNITED FRUIT COMPANY
STEAMSHIP SERVICE

SUGGESTION

Peanut Butter Canape
Manhattan Clam Chowder
Filet of Sea Bass Saute Brown Butter
Grilled Veal Chops, Broiled Tomato, Pan Fried Potatoes
Fresh Lima Beans
Shredded Lettuce Salad
Pineapple Sherbet
Cheese & Crackers
Coffee

SLICED FRESH PINEAPPLE
* PINEAPPLE - ANANAS SATIVUS

The pineapple is universally acknowledged as one of the most delicious fruits in the world. It is a native of tropical America, but is extensively cultivated in many warm countries. It was discovered in Brazil by Juan de Lery in 1555, and was first taken to England and then to France in 1725, during the reign of Louis XV.

Since that time pineapples have greatly improved through cultivation. The pineapple can be obtained practically the year round, but the largest quantities for exportation are ready from April to July. The favorite variety for the American market is the Red Spanish. The juice has many health giving qualities, being rich in pepsin and vitamins. Owing to the pineapple’s delicious flavor, it is used as a refreshment, as a dessert, and for making salads.

LUNCHEON

Peanut Butter Canape
Smoked Filet of Herring

Manhattan Clam Chowder Hot or Cold Bouillon en Tasse
Spring Onions Dill Pickle Relish Garden Radishes
Pickled Red Cabbage Pickled Cauliflower
Bay Oyster Stew in Milk
Filet of Sea Bass Saute, Brown Butter
Parisienne Potatoes

Fried Codfish Cakes, Tomato Sauce
Welsh Rabbit Plain or Sausage, Sliced Tomato or Bacon
Boiled Pig’s Knuckles, Sauerkraut, Mashed Potatoes
Braised Potted Beef, Paprika Noodles

To Order - - (10 Minutes)
Grilled Veal Chops, Broiled Tomato, Pan Fried Potatoes
Scrambled Eggs with Smoked Salmon and Onions
Omelette with Mixed Vegetables

Bantam Corn on Cob
Fresh Lima Beans Buttered Green Broccoli
Baked Potatoes Steamed Rice Boiled Potatoes

Cold Buffet
Fresh Cuban Lobster, Mayonnaise
Stuffed Roulade of Turkey Bologna Sausage Ox Tongue
Breast Roulade of Veal Roast Lamb Prime Ribs of Beef
Head Cheese Corned Rump of Beef Yorkshire Ham
Pickled Tripe, Vinaigrette Braunschweiger English Pork Pie
Assorted Cold Cuts

Garden Salad Cole Slaw Shredded Lettuce Salad
Tropical, Lemon or French Dressing

Tropical Custard Pudding Fresh Cherry Pie
Banana Spice Cup Cake Pineapple Sherbet

SLICED FRESH COSTA RICAN PINEAPPLE
Tangerines Preserved Green Gage Plums Bananas
American, Edam or Liederkranz Cheese Toasted Crackers

Coffee Tea

T. E. S. “TALAMANCA” Friday, April 5, 1940