Luncheon

Sardine Canapé
Smoked Salmon

SOUPS

Consommé, Castile

HOT DISHES

Canapé, Windsor
Salami

Broiled Shad with Roe
Banana Fritters, Roman Sauce

Arroz á la Milanaise
Beef á la Mode with Potato Pancake
Baked Potatoes

Mutton Pot Pie

SPECIAL “COAMO” BLUE PLATE

Philadelphia Cutlet, Tomato Sauce

Fresh String Beans
Fresh Bologna

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
Liverwurst
Ox Tongue

Fresh Bologna
Pickled Pig’s Feet

SALADS:
Suedoise

DRESSINGS:
French
“Lorenzo”

Cake Custard Pudding

Mayonnaise

Loraine Pie
Cream Puffs
Chocolate Eclairs

Manhattan Ice Cream
Iced Watermelon

Guava Jelly
Guava Paste

Graham and Whole Wheat Bread
Lunch Rolls and Toast

CHEESE: Camembert, Edam, Cream, Young American

Chocolate
Lipton’s Special Blend Teas
Cocoa

Freal 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. “COAMO”
Saturday, August 10th, 1935.