GREEK LINE - T.S.S. "OLYMPIA"

WEST INDIES AND SOUTH AMERICA CRUISE

CHEF'S SUGGESTION

Hors d'Œuvre Variés

• Fresh Salmon Cocktail
  Risotto Espagnol
  Lamb Ragout with Zucchini
  Romain Salad, Lemon Dressing
  Gateau Lyonnaise
  Assorted Cheeses, Crackers
  Fresh Fruit Basket
  Demi Tasse

Lunch

Cocktails

Florida Fruit Cocktail
Fresh Salmon Cocktail

Juices

Tomato
Apple
V-8
Prune
Mint
Sauerkraut

Hors d’Œuvre

Italian Mozzarella
Fried Eggplants
Capers with Red Caviar
Artichoke Salad

Soups

Potato Cream Soup
Tuna Fillet in Oil

Farinaceous

Risotto Espagnol
Browned Noodle Parmesan, Tomato Sauce

Eggs

American Omelette
Scrambled Eggs with Tomato

Fish

Baked Pike Fillet a la Maritaine
Fried Green Eel, Butter Sauce

Special Dish

Poularde Dame Blanche, Cream Sauce
New England Boiled Lunch with Cabbage

Entrées

Lamb Ragout with Zucchini, Athenian Style
Roast Stuffed Breast of Veal a l'Italienne

Roast from the Grill

(about 20 Minutes)
Hamburger with Onion
Paillard Steak, French Fried Potatoes

Cold Buffet

Roast Beef, Mixed Pickles
Liver Cheese
Cured Beef with Horseradish
Galantine of Veal
Roast Chicken
Turkey with Tomato
Roast Lamb, Mint Sauce
Boiled Virginia Ham, Cabbage Salad
Smoked Westphalian Ham
Various Kinds of Fresh and Smoked Sausages

Vegetables

Fresh Carrots
New Spinach
Lima Beans
Brussels Cabbage

Potatoes

Maître d'Hôtel
Mashed
French Fried
Croquette

Salads

Printanier
Italian
Romain
Tomato

Dressings

St. Regis
Russian
French
Lemon

Sweets

Meringues a la Creme
Profiteroles au Chocolate
Gateau Lyonnaise
Cookies

Compôtes

Bartlett Pears
Apricots
Kadota Figs

Ice Creams

Chocolate
Strawberry
Vanilla

Cheeses

Selections of French, Italian and Greek Cheese
Sour Cream and Pei Cheese, Crackers

Fruits

Fresh Fruit Basket

Beverages

American, Nescafé and Santa Coffee
Demi Tasse
Postum
Camomile
Orange Pekoe
Ceylon Tea
Fresh Milk
Buttermilk
Peppermint
Mate

TUESDAY NOVEMBER 12th, 1963