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

CHEF'S SUGGESTION

Hors d'OEuvre Variés

- Sea Food Cocktail
- Spaghetti Parmesan, Scarpara Sauce
- Pot Roast à la Mode
- Iceberg Salad, French Dressing
- Gateau Noisette
- Assorted Cheeses, Crackers
- Fresh Fruit Basket
- Demi Tasse

Lunch

- Fresh Fruit Cocktail
- Sea Food Cocktail

Cocktails

- Fresh Fruit Cocktail
- Sea Food Cocktail

Juices

- Tomato
- Apple
- V-8
- Prune
- Mint
- Sauerkraut

Soups

- Celery Soup
- Cream
- Soup
- Camaro in Cup

Farinaceous

- Spaghetti Parmesan, Scarpara Sauce
- Risotto à la Financière

Eggs

- Fried Eggs with Bacon
- Onion Omlette

Fish

- Special Broiled Bahamas Lobster, Lemon Butter Sauce
- Fried Raddock Fillet, Tartar Sauce

Entrées

- Philadelphia Capon Fricassee Stanley with Rice
- Hungarian Goulash in Paprika, Boiled Potatoes

Roast

- Roast Long Island Duckling
- Pot Roast à la Mode, Green Beans, Scallops, Lyonnaise Potatoes

From the Grill

- Half New Jersey Spring Chicken, French Fried Potatoes
- Country Sausages, Horseradish

Cold Buffet

- Charlotte of Shrimp à la Russe
- Corned Beef, Horseradish
- Roast Chicken, Mayonnaise
- Boiled Virginia Ham, Potato Salad
- Beef Tongue, Salad Tomato
- Breast of Turkey, Cranberry Jelly
- Roast Lamb, Mint Sauce, Sweet, Relish
- Smoked Westphalian Ham

Vegetables

- Brussels Sprouts
- Carrots
- Green Beans
- Cauliflower

Potatoes

- Boiled
- Mashed
- French Fried
- Lyonnaise

Salads

- Iceberg
- Chifonade
- Tomato
- Beetroot

Dressings

- French
- Catalane
- Olympia
- Lemon

Sweets

- Rice Pudding with Raisin
- Jelly Donuts
- Gateau Noisette

Compôtes

- Peaches
- Apricots
- Kudsta Figs

Ice Creams

- Ice Cup Suzane
- Chocolate
- Vanilla
- Butter-Pecan

Cheeses

- Selections of French, Italian and Greek Cheese
- Sour Cream and Pot Cheese, Crackers

Fruits

- Fresh Fruit Basket

Beverages

- American, Moscato and Sanka Coffee
- Dam Tasse
- Postum
- Camomile
- Orange Pulp
- Dwaya Tea
- Fresh Milk
- Buttermilk
- Peppermint
- Mate

Diabetic Bread Available on Request