DINNER SUGGESTION

Cape Cod Oysters on the Half Shell
Cream Marie Stuart
Roast Ribs and Sirloin of Prime Beef with Scraped Horseradish
Cauliflower, Polonaise
Browned Potatoes
Coupe Jacques
Fresh Fruit Coffee

CLOCKS WILL BE ADVANCED 30 MINUTES DURING THE NIGHT

Dinner Menu

Cape Cod Oysters on the Half Shell
Bismarck Herring with Sour Cream Chilled Honeydew Melon
Iced Pineapple, V-8, Grapefruit and Tomato Juice
Ripe and Queen Olives Hearts of Celery Carrot Sticks and Radishes
Consomme Julienne Cream Marie Stuart
Supreme of English Sole, Bonne Femme Broiled Bluefish, Vert Pre
Creamed Mushrooms on Toast Baked Calves’ Head, Financiere
Browned Lamb Chops, Reforme
Roast Ribs and Sirloin of Prime Beef with Scraped Horseradish Braised Long Island Duckling, Celery Dressing and Orange Sauce
Cauliflower, Polonaise Brussels Sprouts au Beurre Egg Plant, Portugaise
Browned, Boiled, Candied Sweet and Duchess Potatoes

COLD BUFFET
Melton Mowbray Pie Head Cheese Roast Beef Galantine of Capon
Terrine of Duckling Roast Lamb Assorted Sausages
Glazed Virginia Ham Loin of Pork Sliced Turkey Rolled Ox Tongue

SALADS
Waldorf Lettuce Chiffonnade Sliced Tomato Russian, Cream, French and Chili Dressings

SWEETS
Baked Custard Pudding, Strawberry Sauce
Meringue glace, Chantilly Peaches, Melba
Butter Pecan and Vanilla Ice Cream Patisserie Assortie

Savoury: Canapes Ritchie: Assorted Cheese and Crackers

Grapes Oranges Apples Tangerines Pears Bananas
Table Figs Crystallised Ginger Dates Dinner Mints Mixed Nuts Coffee

Q.T.E.V. "Queen of Bermuda" Saturday, March 22, 1952