Dinner

Cocktails
Fresh Fruit Cocktail

Juices
Grapefruit  Tomato  Apple  V-8  Prune  Mint  Saurkraut

Hors d’Oeuvre
- Stuffed Eggs à la Russe
- Tuna Fish in Oil
- Monte Cristo Salad
- Chicken Croquettes

Soups
- Potage of Chicken Jeannette
- Consommé with Tomato
- Cream Soup St. Germain
- Consommé Jelly

Fish
- Poached Halibut Fillet Valentino
- Grilled Mackeral Butter Sauce, Tomato Salad

Forinaceous
- Buttered Noodle with Parmesan, Scarparsa Sauce
- Steamed Rice

Special Dish
- Pastrami with Gravy
- Cauliflower Au Gratin a la Milanaise

Entrées
- Lamb Giouvetsi Greek Dish
- Calf’s Brains Sauté with Mushrooms
- German Apple Pancake

Roast
- Roast Vermont Turkey, Cranberry Jelly
- Roast Beef with Pickles, Tomato Salad
- Cassel Smoked Ribs, Tomato Salad
- Smoked Tongue
- Galantine of Duckling
- Smoked Duck
- Truffled Pâté of Goose Liver

Cold Buffet
- Half Spring Chicken, Muenluer Butter
- Broiled Smoked Sausage Horseradish
- Beach Chops, French Fried Potatoes
- Roast Philadelphia Capon with Boiled Ham

Vegetables
- Asparagus Tips
- Green Beans
- Green Peas
- Julienne Carrots

Potatoes
- Mashed
- French Fried
- Hollandaise

Salads
- Athenian
- Lincoln
- Beetroots

Dressings
- Roquefort
- Thousand Island
- Plain

Sweets
- Rice Pudding Imperatrice
- Apple Strudel Viennese
- Mocha Cake
- Petiti Fours

Compôtes
- Bartlett Pears
- Apricots
- Purple Plums

Ice Creams
- Ice Cup Mascotte
- Vanilla
- Strawberry
- Orange Sherbet
- Wafers

Cheeses
- Selections of French, Italian and Greek Cheeses
- Pet and Sour Cream, Crackers
- Radishes

Fruits
- Fresh Fruit Basket

Beverages
- American, Nescafe and Sanka Coffee
- Demi Tasse
- Postum
- Camomile
- Orange Pekoe
- Ceylon Tea
- Fresh Milk
- Buttermilk
- Peppermint
- Mate
- Diabetic Bread Available on Request