Couverture

GREEK LINE - T.S.M.S. LAKONIA
CAPTAIN M. M. ZARIS

Welcome Dinner

AT SEA
SATURDAY, THE TWENTIETH OF JULY 1963

Menu

Chilled Honey Dee Honey with Marsala
Baked Liver with Liver in a Shell with Hay
Saffron Tomato Salad
Chicken Salad with Olives
Green Lentils and Fava Beans
Assorted Olives
Cream of Asparagus à la Russe
Shrimp Soup in a Seafood Cider
Squid of Dublin with Ragout
Prime Tenderloin Steak with Champagne
Coq au Vin
Grilled Tomatoes
Scott Garden Peas
Roast Potatoes
Combustion Salad, Chablis Dressing
Roast Grilled Caper, Golden Gravy
Mediterranean Potatoes
Apple Salad Valencienne
Stewed Cabbage with Bread, Briciole

In Cock Sauce
Hepatic in Vanilla Ice Cream, Lady Nigres
Petits Petits
Preserved Yellow Caviar, Pickled in Barbary
Tray of Assorted Cheese
Crackers
Bread

Three Tiers
White and Red Wine
Champagne

Dos
Paquebot Lakonia - Farewell Dinner du 1er août 1963

GREEK LINE - T.S.M.S. LAKONIA
CAPTAIN H. N. ZAREIS

Farewell Dinner

AT SEA
THURSDAY, THE FIRST OF AUGUST 1963

Menu

Bingo Melonio Cevich on the Block	Melon Ceviche
Florida Fruit Crostini with Grand Marnier
Boiled Line Cornish L of le Pois with Mayonnaise
Cream of Tomato in a Cream Syrup	Tomato Soup
Assorted Olives	Cheese Broth
Cream of Chicken in a Sauce	Shepherd's Pie Soup
Cheese in a Cup
Cheese Triangles with Cheese Paste and Chips
Foree Mignon Stuffed
Calf's Liver Polo	Boiled String Beans

Appetizers on Arriving, Assorted Mau.
Wassail Wine and Cordial for Toasting (Cold)
Baked Ice Almonds
Neapolitan or Vanilla Ice Cream, Lady Fingers
Petits Fours
Preserved Yellow Cig Pecan or Bartlet Peaches
Tiny Antipasti Cheeses	Cocktails

Bruschetta of Peach Fruit in Season

Demi Tasse	White and Red Wine
Champagne

Couverture

Dos