



1964

The  
Canadian





DINING  
CAR  
SERVICE

# Season's Greetings

## Holiday Menu

\$3.50

FRESH FRUIT COCKTAIL, MARASCHINO

CONSOMME ROYAL

ROAST YOUNG TURKEY, SAGE AND ONION DRESSING

GIBLET GRAVY

CRANBERRY JELLY

PARSLEYED BUTTERED OR CREAMED WHIPPED POTATOES

MINTED GARDEN GREEN PEAS

HUBBARD SQUASH

LETTUCE AND TOMATO SALAD, THOUSAND ISLAND DRESSING

HOT ROLLS

PLUM PUDDING WITH HARD SAUCE

COUPE NOËL

HOT MINCEMEAT PIE

CHEDDAR CHEESE WITH BISCUITS

TEA

COFFEE

MILK

*For other selections please see regular menu.*



# DINNER

## A LA CARTE

### Hors-d'Oeuvre

Crisp Celery and Olives, 70  
Tomato Juice, 35  
Fresh Fruit Cocktail, 85

Grapefruit Juice, 35  
Orange Juice, 40  
Fresh Crabmeat Cocktail, \$1.75

### Soups

Cream of Asparagus, Tureen, 60

Consommé Macedoine, Tureen, 60  
Jellied Consommé Cup, 60

### Fish

Fillets of Fresh Fish, Maître d'Hôtel, \$1.75

### Specialties

Roast Prime Ribs of Beef, au Jus, \$2.50  
Ham Steak, Hawaiienne, \$2.50

Grilled Small Sirloin Steak, Maître d'Hôtel, \$4.00  
Loin of Veal, Fermière, \$2.25  
Roast Young Turkey, Cranberry Jelly, \$2.25

### Vegetables

Parsleyed Buttered Potatoes, 30  
Garden Green Beans, 45

Creamed Whipped Potatoes, 30  
Creamed Cauliflower, 45

### Cold Dishes

Domestic Sardines on Toast, 70  
Sugar Cured Ham, \$2.25  
Canadian Salmon, Mayonnaise, \$1.75  
Assorted Cuts, \$2.25  
(With Potato Salad 35 cents extra)

Chicken Salad, Mayonnaise, \$2.25  
Fresh Fruit Salad, \$1.25  
Imported Sardines on Toast, \$1.35  
Roast Beef, \$2.50  
Chicken, \$2.25  
Fresh Crabmeat Salad, Ravigote, \$2.50

### Desserts

Rice Custard Pudding, 45  
Lemon Meringue Pie, 40

Coupe St. Jacques, 55  
Ice Cream and Wafers, 45  
Half Grapefruit, Maraschino, 50

### Bread and Rolls

Assorted Breads, 20

Dry or Buttered Toast, 20

Hot Rolls, 20

### Cheese with Biscuits

Canadian Cheddar, 50

Roquefort, 50

Oka, 50

Swiss Gruyère, 50

### Tea, Coffee, Etc.

Tea, Pot, 40  
Cocoa, Pot, 40

Instant Postum, 40

Coffee, Pot, 40  
Individual Milk, 25

It is with pleasure and pride that we call attention to the desire and willingness of all our employees to give their utmost in service and special attention and they as well as ourselves would appreciate your criticisms as well as your commendations.

Souvenir copy of this menu card in envelope ready for mailing, may be had on application to dining car steward.

(1-2 3W-1E)  
(7-8 3W-1E)

(1-64)

16<sup>th</sup> Jan 1964.

## TABLE D'HOTE

### Steak Dinner \$6.00

Celery and Olives  
Consommé Macedoine  
Fresh Crabmeat Cocktail  
Grilled Sirloin Steak with Fresh Mushrooms  
Hashed Browned Potatoes  
Head Lettuce Salad, French Dressing  
Garden Green Beans  
Hot Rolls  
Coupe St. Jacques or Cheese and Biscuits  
Demi-tasse  
Mints

### Appetizer

Assorted Relishes ✓

### Soups

Consommé Macedoine

Cream of Asparagus ✓

Jellied Consommé

### Selections

Fillets of Fresh Fish, Maître d'Hôtel..... \$3.10  
Loin of Veal, Fermière..... 3.50  
✓ Ham Steak, Hawaiienne..... 3.50  
Roast Young Turkey, Cranberry Jelly..... 3.50  
Roast Prime Ribs of Beef, au Jus..... 3.75

### Vegetables

✓ Creamed Whipped Potatoes  
Garden Green Beans ✓

Parsleyed Buttered Potatoes  
Creamed Cauliflower ✓

### Salad

Head Lettuce, French Dressing

### Desserts

Rice Custard Pudding

Lemon Meringue Pie ✓

Coupe St. Jacques

Ice Cream and Wafers  
Canadian Cheddar or Oka Cheese with Biscuits  
Bread or Rolls  
Tea  
Coffee ✓  
Mints ✓

Milk

Will guests please be good enough to write on meal check each item desired, as employees are not permitted to accept or serve orders given verbally.

• Meals for children under twelve years of age may be selected from Children's Menu.

T. P. JAMES, MANAGER, SLEEPING, DINING AND PARLOR CARS,  
CANADIAN PACIFIC RAILWAY CO., MONTREAL.



