

BANQUET
TO THE
Sovereign Grand Lodge of Oddfellows

BY THE
Toronto City Council.

FRIDAY, SEPTEMBER 17th, 1880.

SOUP.

Oyster

Admonillado Sherry.

FISH.

Boiled Salmon Trout, Anchovy Sauce.

Haut Sautorse.

BOILED.

Leg of Mutton, Caper Sauce.

Corned Beef and Cabbage.

ROASTS.

Veal, Stuffed, Brown Gravy.

Ribs of Beef.

Young Turkey, Stuffed.

Lamb, Mint Sauce. Braized Ham, Champagne Sauce.

Piper Heidsieck.

Chicken Mayonnaise, a la Parisienne.

ENTREES.

Macaroni, with Cheese, a l'Italienne.

Cotelettes d'Agneau, Sauce Tomate.

Calf's Head, a l'Espagnol.

Louis Roderer.

VEGETABLES.

Mashed Potatoes.

Boiled Potatoes.

Stewed Tomatoes.

Cabbage.

RELISHES.

Sliced Tomatoes.

Celery.

PUDDINGS AND PASTRY.

Boiled English Plum, Brandy Sauce.

Peach Pie.

Apple Pie.

Champagne Jelly.

Rum Jelly.

Raisin Cake.

Silver Cake.

Lady Fingers.

Claret.

DESSERT.

Grapes.

Apples.

Peaches.

Melons.

Almonds.

Raisins.

Old Port.

Crackers and Cheese.

FRENCH COFFEE.

QUEEN'S HOTEL, MCGAW & WINNETT,