



BANQUET

TO THE

Sovereign Grand Lodge of Oddfellows

BY THE

Toronto City Council.

FRIDAY, SEPTEMBER 17th, 1880.

SOUP.

Oyster.

Admiral's Sherry.

FISH.

Boiled Salmon Trout, Anchovy Sauce.

Haut Sauterne.

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'Agnau, Sauce Tomato.

Calf's Head, a l'Espanol.

Louis Rodger.

VEGETABLES.

Mashed Potatoes.

Stewed Tomatoes.

Boiled Potatoes.

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,

1880. Oddfellows.

