BANQUETS

Nineteenth century meals featured multiple courses, most with several dishes. Two hours were allocated for the meal, which was cooked and served by servants. Dishes with French names were particularly prevalent. By the 20th century, formal banquet meals had become greatly simplified. Compare, for example, the San Francisco Medical Benevolent Society dinner of 1880 with the banquet to honor the King and Queen of Greece in 1953.

Don Mateo Keller’s First Annual Vintage Feast and Ball, November 29th, 1875

SOUPS. Mock Turtle • Oyster
FISH. Oyster Patties
BOILED. Rump Beef (Corned) with Cabbage • Leg of Mutton, Caper Sauce
ROAST. Beef • Mutton • Lamb • Pork, with Sage and Onions • Pig, with Apple Sauce
ENTREES. Blanquette of Chicken • Veal Cutlets, breaded
Steak and Kidney Pudding • Curried Pig’s Feet, with Rice • Macaroni and Cheese
DESSERT. English Plum Pudding • Mince Pie • Blackberry Pie • Apricot Pie • Green Gage Pie
FRUIT, &c: Apples • Pears • Grapes • Nuts • Raisins • Mixed Candies
COFFEE, TEA, Claret, Eldorado, Madeira, Angelica, White Wine, Sherry, Port

San Francisco Medical Benevolent Society Sixth Annual Dinner, January 31, 1880

HUITES CRUES
POTAGES. Purée de Gibier à la McMillen • Consommé à la Sawyer
HORS D’ŒUVRES. Cronesquieux de rie de veau à la Powers
Crabes molles frites à l’Americane
POISSONS. Truites grillé, Swan sauce • Filet de sole à la Joinville
RELEVES. Filet de boeuf piqué à l’Imperial • Pommes Parisiennes
Chapons braisé à l’Ayers • Chosfleur à la Hollondaise
ROAST. Saddle of Southdown mutton, with currant jelly
Haricots verts • Asperges en branches
Galantine de Poularde à la Washington • Aspic de fois gras en Bellevue

PUNCH A LA ROMAINE
GAME. Roast canvasback ducks
Celery mayonnaise • Lettuce salad

PAstry. Iced rice pudding à la Ciatra • Lemon cream pie • Gelee au champagne
Gateaux assortis • Glacé Napolitaine • Blanc mange • Charlotte montrée
Pyrimide d’orange
DESSERT. Fruits • Cheese • Coffee

continues
American Ornithologists’ Union Annual Dinner, Philadelphia, December 15, 1907

Oak Creek Oysters
Cream of Celery
Olives • Gherkins
Lobster Cutlets
Sirloin of Beef Piqué
Potatoes • String Beans • Salad
Vanilla Ice Cream • Fancy Cakes • Coffee

Banquet, Hotel Alexandria, Los Angeles, Feb. 22, 1908

Huitres Sur Coquille
RELISHES.Olives • Amande Salé
POTAGE.Gumbo de Volaille Passé
POISSON.Sole, Florentine
ENTRÉE.Filé de Boeuf Piqué à l’Alexandria
SHERBET à la Washington
ROTIS.Pigeonneau à l’Americain • Pommes Pailles • Tomato, Princess
ENTREMEIS SUCRE. Glacé Variée • Petis-fours
Fromage • Café Noir • Cigars • Cigarettes

Banquet, California Club, Los Angeles, January 16, 1909

Toke Points
Croutte, au Poe
Fillet of Barracuda
Mignon of Lamb, Macedoine
Roast Spring Chicken
Potato Croquettes • Lettuce, Mustard Dressing
Almond Pudding • Coffee

Dinner in Honor of the Secretary of War & the Visiting Governors of the United States
by the Mayor of the City of Los Angeles, Ambassador Hotel, July 28, 1933

Fresh Shrimp Georgette
Hearts of Celery • Ripe Olives • Salted Almonds
Strained Petite Marmite • Cheese Sticks
Boneless Squab Chicken Stuffed with Wild Rice à la Roosevelt
New Potatoes Risolle • Asparagus Tips Butter Sauce • Governors Salad
Fancy Form Glacé • Petit Fours • Demi Tasse • Cigars • Cigarettes

Banquet for the King and King of Greece, Los Angeles, 1953

Hawaiian Pineapple filled with Fresh Fruit Illuminee
Hearts of Celery • Colossal Ripe and Green Olives
Consomme Royale • Golden Cheese Straws
Roast Tenderloin of Beef Chausseur
Rice Pilaff • Zucchini à la Greque
Hearts of Romane, Roquefort Cheese Dressing
Crown Athenia Flambe, Sauce Marron
Petits Fours • Coffee • Paul Mason Rose Wine