

The original documents are located in Box 45, folder “Sequoia (Directions)” of the Betty Ford White House Papers, 1973-1977 at the Gerald R. Ford Presidential Library.

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THE WHITE HOUSE
WASHINGTON

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Presidential Yacht

Sequoia



Menu



Functions aboard the Presidential Yacht SEQUOIA are scheduled through the office of the Military Assistant to the President (395-4031). Once a function has been scheduled, further arrangements may be made and assistance in menu planning obtained through the Commanding Officer, Naval Administrative Unit (433-3673).

SEQUOIA can accommodate groups of varying sizes, depending upon the nature of the function. The numbers listed below represent the maximum number of people that can be comfortably accommodated.

Sit-Down Dinner: 22

Buffet: 40

Cocktails: 40

Variations from the enclosed menu suggestions may be made as desired by contacting the Commanding Officer, Naval Administrative Unit.



Hors d'Oeuvres

HOT

- Miniature Beef Shish Kebabs
- Terayaki Meat Balls
- Chicken Livers Wrapped in Bacon
- Bite Size Pizza
- Oriental Egg Rolls
- Nachos
- Chalupas
- Miniature Franks in Blankets

COLD

- Jumbo Shrimp
- Alaskan Snow Crab Claws
- Deviled Eggs
- Assorted Cheese with Crackers
- Raw Vegetables with Seasoning Salt
- Assorted Finger Sandwiches
- Ham Roulades
- Ham, Pineapple, and Cheese en Brochette
- Assorted Canapés

Appetizers

Lump Crabmeat Cocktail Lobster Cocktail
Jumbo Shrimp Cocktail Alaskan King Crab Cocktail
Alaskan Snow Crab Cocktail Oysters Delmonico
Oysters on the Half Shell Jellied Madrilene Gaspacho
Vichyssoise Canadian Cheese Soup French Onion Soup
Hot Consommé Fresh Fruit Cup
Fresh Fruit Juices Tomato Juice Cocktail

Salads

Tossed Garden Salad
Hearts of Artichokes with Bibb Lettuce
Hearts of Palm with Cherry Tomatoes
Tomato and Avocado Salad
Marinated Tomatoes and Cucumbers
— Fresh Fruit Salad
— Potato Salad
— Macaroni Salad
— Tuna Fish Salad
Cole Slaw

Roquefort, Bleu Cheese, Russian, French,
Italian, Oil and Vinegar, and Vinaigrette Dressings

Entrees

Roast Prime Rib of Beef Au Jus
Roast Prime Tenderloin of Beef
Tournedos with Mushroom Sauce
Chateaubriand
Filet Mignon
Broiled New York Strip Steak
Broiled Delmonico Steak
Broiled Lobster Tails
Steak and Lobster Shish Kebab
Sauteed Filet of Sole Almondine
London Broil with Mushroom Sauce
Crown Roast of Lamb
Roast Rack of Lamb
Boneless Breast of Capon in Wine Sauce
Fried Chicken

Buffet Entrees

Beef Stroganoff with Noodles or Rice
Chicken, Lamb, or Shrimp Curry with Condiments
Chicken, Shrimp, Lobster, or Crabmeat Salad
Mixed Seafood Creole with Fluffy Rice
Pepper Steak with Fluffy Rice
Chicken Chow Mein
Hot or Cold Sliced Roast Beef
Baked Virginia Ham
Sliced Roast Turkey Breast

Vegetables

Baked Idaho Potatoes with Sour Cream, Bacon, and Chives

Oven Browned Potatoes

Candied Sweet Potatoes with Marshmallows

Snow Flake Potatoes

Parsley Potatoes

Asparagus Hollandaise

Broccoli Spears

Sauteed Fresh Zucchini Squash

Fresh Green Beans Almondine

Tiny June Peas with Mushrooms

Buttered or Glazed Baby Carrots

Broiled Stuffed Tomatoes

Snow Peas

Bread and Rolls

Hot Crescent Rolls

Hot Parkerhouse Rolls

Hot Orange Biscuits

Melba Toast

Sweet Rolls

Desserts

Baked Alaska

Assorted Cheese Cakes

Peach Melba

Cherries Jubilee

Vanilla Ice Cream with Kahlua in an Orange Cup

Sherbet with Petit Fours

Fresh Strawberries with Whipped Cream

Pecan Pie with Vanilla Ice Cream

Assorted Ice Cream Sundaes

Fresh Melon or Melon Balls

Brandied Apricots

Pastries

French Pastries

Danish Pastries

- Wines -

The following domestic (California) wines and champagnes are normal stock items:

Rose

Red Wines

Cabernet Sauvignon

Pinot Noir

White Wines

Pinot Chardonnay

Johannisberg Riesling

Champagne

Blanc de Blanc

Brut

Extra Dry

Special Requests will be honored if available.



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Oriental Egg Rolls

Nachos

Chalupas

Miniature Franks in Blankets

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Jumbo Shrimp

Alaskan Snow Crab Claws

Deviled Eggs

Assorted Cheese with Crackers

Raw Vegetables with Seasoning Salt

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Ham Roulades

Ham, Pineapple, and Cheese en Brochette

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MAY 7, 1975

Office of the White House Press Secretary
-----THE WHITE HOUSE

FACT SHEET

THE SEQUOIA

The Sequoia was built by the Mathis Yacht Building Co., Camden, N. J. in 1925. Classified as an "Auxiliary-Miscellaneous" the 100 ton Sequoia originally had a waterline length of 99 feet and a beam of 18 feet 2 inches. She was acquired by the Navy from the Department of Commerce on March 25, 1933, and commissioned a Naval vessel on that date at Annapolis, Maryland. She was assigned to the Washington Navy Yard where she was fitted out as the Presidential Yacht. President Franklin D. Roosevelt cruised aboard here during the period 1933 to 1935. In 1935, the Sequoia was taken out of Presidential service.

In the spring of 1968, the Sequoia was again pressed into use as the Presidential yacht by President Johnson. Since last used by President Roosevelt, it had been considerably modified, including an increase in its length to 104 feet and beam to 19 feet 8 inches. The main propulsion and electrical systems were also modified and improved. The Sequoia, with a mahogany planked hull and teak deck house displaces 123 tons. She has a salon paneled with mahogany on the main deck and four state-rooms with adjoining baths below decks. She is completely air conditioned and can sleep six guests. Twenty-two guests can be seated at the one table in the main salon, and the glass paneled salon aft can accommodate an additional ten persons. She travels at a speed of 11 knots.

The Sequoia is used only for inland water cruises. However, she carries enough fuel to make a cruise for two or three days. The ship has two 36" bronze propellers and one large bronze rudder with two small wing rudders. Since Sequoia is not a combatant craft, and does not serve as an auxiliary, she is not painted the traditional battleship grey, but is painted white.

The Sequoia has not been in commission since December 9, 1935. She is designated a yacht and her status is "In Service." This status restricts her to local operations. The Sequoia accommodates 40 passengers in addition to the crew.

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