

LE FONTAINE BLUE - 3120 ERDMAN AVE  
 TOM STUEHLER, CATERER - 675-6090

		①	②	③	④
	SEPTEMBER 29, 1973	①	②	③	④
1	APPROX 200 PEOPLE				
2					
3	PRIME RIB @ 5.25	1050 00	1050 -	1050 -	1050 -
4	COCKTAIL HOUR				
5	7-8 @ 1.50	300 00	300 -		
6	OPEN BAR				
7	9-1 @ 2.25	450 00		450 -	
8		① 1800 00	1350 -	1500 -	1050
9	SALES TAX				
10	4%	72 00	54 00	60 00	42 -
11	GRATUITY				
12	15% ①	270 00	202 50	225 00	157 50
13					
14	ORCHESTRA				
15	JOHNNY WALKER OR } 1/100				
16	KINGSMAN	135 00	135 00	135 00	135 00
17					
18		2287 00	1841 50	1920 00	1354 50
19					
20	IF EXEMPT FROM SALES TAX	- 72 00	- 54 00	- 60 00	42 00
21					
22		2215 00	1687 50	1860 00	1342 50
23					
24					
25	① OPEN BAR 7-8, 9-1				
26					
27	② OPEN BAR 7-8				
28	CASH BAR 9-1				
29					
30	③ CASH BAR 7-8				
31	OPEN BAR 9-1				
32					
33	④ CASH BAR ALL EVENING				
34	0.75 STRAIGHT ALSO				
35	WHISKEY SOUPS				
36	1.00 MANHATTAN				
37	MARTINI				
38	PITCHER BEER				
39					
40	COST PER PERSON 18	11 50	9 00	10 00	7 50
41					
42	32	11 50	8 50	9 50	7 00
43					
44					
45					
46			OVER		
47					

- CONTRACT MUST BE SIGNED
- DEPOSIT OF \$200<sup>00</sup> REQUIRED
- HAVE TWO SELECTIONS ENTREES  
WILL ADJUST ACCORDINGLY

FINAL COUNT 5 DAYS BEFORE BANQUET (GUARANTEED)

REFUND - IN EVENT MUST CANCEL, HALL CAN GET ANOTHER  
BOOKING - WILL RECEIVE ENTIRE DEPOSIT

## HALL

LARGE: MIN. 175  
MAX 300

SMALL: MIN 125  
MAX 200

TABLES ROUND (5 FT) SEATING FOR 10  
WILL PROVIDE HEAD TABLE,  
FLOOR LEVEL OR  
RAISED

# ... *Le Fontaine Bleu* ...

## DINNER MENU

### APPETIZERS: (Choice of One)

Chilled Tomato Juice	Pineapple Boat 70¢
Fresh Fruit Cup	Shrimp Cocktail (5Jumbo Shrimp) \$1.00
Melon Wedge (In Season)	Crabmeat Cocktail \$1.00
	Lobster Cocktail \$1.25

CELERY, CARROT STRIPS AND OLIVE TRAYS ON EVERY TABLE

ENTREES:	Baked Imported Ham with Pineapple Rings or Raisin Sauce-----	\$3.75
	Golden Baked Half-Maryland Chicken (Disjointed)-----	\$3.75
	Roast Brisket of Beef-----	\$3.75
	Broiled Maryland Rockfish-----	\$3.75
	Stuffed Flounder-----	\$4.00
	Boneless Stuffed Breast of Capon with Golden Sauce-----	\$4.00
	Roast Beef Jardineire-----	\$4.00
	Roast Maryland Turkey with Dressing-----	\$4.25
	Golden Fried Shrimp Platter (5)-----	\$4.25
	Two Large Maryland Crab Cakes-----	\$4.50
	Roast Top Sirloin of Beef with Mushroom Sauce-----	\$4.50
	Cordon Bleu (Breast of Capon stuffed with Ham & Swiss Cheese)-----	\$4.50
	Baked Imperial Crab-----	\$4.75
	Seafood Platter, (Fried Shrimp, Sole Scallops, Crab Cake)-----	\$4.75
	Three Jumbo Stuffed Shrimp with Crabmeat-----	\$5.00
	Roast Prime Rib of Beef Au Jus-----	\$5.25
	Baked Imperial Crab with Five Golden Fried Shrimp-----	\$5.75
	Delmonico Steak-----	\$6.00
	Lobster Tail A La Fontaine with Drawn Butter, Lemon Wedge-----	\$6.00
	Roast Tenderloin of Beef with Mushrooms-----	\$6.25
	New York Cut Sirloin Steak (10 to 12 oz.)-----	\$6.25
	Rib Eye Steak (10 to 12 oz.)-----	\$6.50
	Filet Mignon with Bacon (8 to 9 oz.)-----	\$6.75
	Surf and Turf (Lobster Tails and Miniature Filet Mignon)-----	\$7.00
	Stuffed Lobster with All Back Fin Crabmeat-----	\$7.25

### SALADS

Lettuce Wedge, Hearts of Lettuce or Tossed Salad	
Choice of Dressings: French, Russian or Vinegar & Oil	Roquefort 20¢

### VEGETABLES (Choice of Two)

Whipped Potatoes	Macaroni Salad	Peas	Beets, Plain/Pickled
Buttered Parsley Potatoes	Baked Macaroni & Cheese	String Beans	Glazed Carrots
Baked Potato	Cream Style Potato Salad	Succotash	Sauerkraut
Potato Supreme	Homemade Cole Slaw	Peas & Carrots	Broccoli
Candied Yams	Applesauce	Corn	Asparagus 25¢

DESSERTS	Pie or Ice Cream w/whipped cream & cookies	Sherbert or Apple Strudle
	Flaming Cherries Jubilee 25¢	with whipped cream
	Parfait 10¢	Fruit Jello with whipped cream
	Rice Pudding	Cheri Suisse Parfait 60¢
	Ambrosia 15¢	
	Creme De Mint Parfait 40¢	

ABOVE SERVED WITH DINNER ROLLS, BUTTER, COFFEE, TEA OR MILK

CALL SHEET

Name *Mrs Long* *Mrs Meyer* Recall on \_\_\_\_\_ Date *5/17/72*

Address \_\_\_\_\_ Zone \_\_\_\_\_ City \_\_\_\_\_

Received From \_\_\_\_\_ Address \_\_\_\_\_

Tel. Home \_\_\_\_\_ Tel. Work (Other) \_\_\_\_\_

Rate of Affair \_\_\_\_\_ Time \_\_\_\_\_ Guests Expected \_\_\_\_\_

Ball Location Desired \_\_\_\_\_ Check Halls \_\_\_\_\_ Hall Held \_\_\_\_\_

Type Of Affair \_\_\_\_\_

Package plan \_\_\_\_\_ Price Quoted \_\_\_\_\_

Ball Rented \_\_\_\_\_ Address \_\_\_\_\_ Date Booked \_\_\_\_\_

Trades Name \_\_\_\_\_ Grooms Name \_\_\_\_\_

Type of Food \* Hot Meal \_\_\_\_\_ Cold Buffet \_\_\_\_\_ Oyster Roast \_\_\_\_\_ Dance \_\_\_\_\_ Other \_\_\_\_\_

Appointment Date To See \_\_\_\_\_ Time \_\_\_\_\_ Address \_\_\_\_\_

Information:

*approx 200 guests - Sept 29, 1973*

*Excitation Hall 1-8 - \$1.50 ←*

*banquet 8-5:30 - \$4.00 ←*

*M.I.N. - Banquet 9-1 - \*2.25*

*(Grand - \$1,350) 77 15% Dist 1.86*

*interest 39 \$8.41*

*116 775*

*116*

*962 \$8.91*

*24 225 \$7.00*

*35 375*

*137.50*

*885*

*902.50*

MR TOM STUEHLER - 675-6090

DATE SATURDAY SEPTEMBER 29, 1973

TIME 7:00 - 10:00

GUESTS 200

COCKTAIL HOUR 7:00 8:00

DINNER 8:00 9:30

OPEN BAR 9:00 10:00

MEAL

RENTAL? No

GRATUITY

MD SALES TAX

TOTAL COST

DEPOSIT 200 -

CANCELLATION

775  
 117  
 ---  
 3875  
 5  
 77  
 ---  
 41625  
 775  
 116  
 ---  
 791

2 Selections  
Orchestra  
Johnny Walker } 4 hours  
Kingman } \$135<sup>00</sup>

Deposit 200 —

~~Contract~~

5 days before final event

Refund —

75 — Straight Liquor

100 — Fony MAR  
MAR

Beer 100