

Prices effective through December 2007

**Buffet #1** – Prime Rib of Beef Carved at the table by the Chef  
 Choice of **TWO** items from the entrée list, two choices from starch & vegetable list.....\$18.95

**Buffet #2** – Roast New York Strip or Round of Beef carved at the table by the Chef  
 Choice of **TWO** items from the entrée list, two choices from starch & vegetable list.....\$16.50

**Buffet #3** – Choice of any **THREE** items from the entrée list, two choices from starch & vegetable list.....\$15.75

### Entrée List

Fresh Whitefish:	Chicken:	Others:
Cajun	Sweet & Sour Chicken	BBQ Ribs
Harbor Style	Stir Fried Chicken	Sweet & Sour Pork
New Orleans	BBQ Chicken	Ham & Broccoli Roll-Ups
Lemon Dill Hollandaise	Walnut Chicken Amaretto	Traditional Lasagna
Parmesan Encrusted	Herb Boursin Chicken	Vegetable Lasagna
Pecan Encrusted	Chicken Alaska	Sirloin Pepper Steak
Deep Fried	Chicken Cordon Bleu	Smoked Pork Chops
Seafood Stuffed	Apple-Pecan	Baked Ham
Bruschetta	Fried Chicken	Roast Turkey
Southwest	Chicken Pesto	Seafood Newburg
Lemon-Dill Imperial	Mexican Cheddar	Roast Pork Loin
Lemon-Caper	Southwest	Stuffed Pork Loin
Chippewa Whitefish	Chicken Piccata	Pasta Primavera
	Marinara	Pasta Forestiere
	Baked Chicken	

*Our Chef will provide enhanced descriptions upon request*

### Starch and Vegetable List

Fresh Seasonal Vegetables:	Starches:
Steamed Vegetables	Seasonal Garden Potato
Broccoli and Cheese Sauce	5 Cheese AuGratin Potato
Cauliflower and Hollandaise	Cheddar & Chive AuGratin
Honey-Glazed Baby Carrot	Bacon Bit Cheddar & Chive AuGratin
Spinach Rockefeller	Steamed or Roasted Redskins with herbs
Ratatouille	Steamed or Roasted Yukon Gold potatoes with herbs
Honey Peas and Carrots	Potatoes Alfredo
Squash	Garlic Redskins Smash
Creamed Spinach	Mashed Potatoes and Gravy
Stir-Fry Vegetable	Loaded Baked Potatoes--
Asparagus	Butter
Brussell Sprouts	Herb Butter
Green Beans Amaretto	Scallions
Trio Veggie Casserole	Sour Cream
Italian Zucchini and Summer Squash	Cheddar
Mushrooms	Parmesan
	Bacon Bit
	Ranch Sour Cream
	Cheese Sauce
	Jaggi Kids' Favorite Baked Potatoes:
	Sour Cream, Parmesan, Cheddar, Ranch

**SALADS**

18-Item Salad Bar

Gourmet Trio Salad Bar

**ALL BUFFETS INCLUDE** --6% SALES TAX, 15% GRATUITY, ABOVE CHOICES, HOMEMADE BREADS, COFFEE WITH MEAL, BLUE TABLE LINENS, AND SERVERS

**AVAILABLE FOR AN EXTRA CHARGE**

**Desserts - \$1.75**

Brandy Alexander Pie	Strawberry Sundae	Toasted Snowball
Turtle Pie	Raspberry Sundae	Ice Cream
Mudd Pie	Chocolate Sundae	Cream Filled Swan
Peanut Butter Crunch	Hot Fudge Brownie	Homemade Cream Puff
Khalua Oreo Pie	Raspberry Mousse	Apple Peach Cobbler
Glacier Mint Pie	Chocolate Mousse	Michigan Fruit Cobbler
Dutch Apple	Chocolate Éclair	
	Strawberry Éclair	

**FLAMING DESSERT PRESENTATION**—Peach Melba, Bananas Foster, Baked Alaska--\$2.25

**☞ COMPLIMENTARY HOT AND COLD HORS D'OEUVRES ARE INCLUDED WITH BAR SET-UP, ALL BAR PRICES QUOTED UPON REQUEST**

**DELUXE HORS D'OEUVRES**

Steamed Shrimp Bowl \$1.50 per person	Oysters Rockefeller \$1 each
Stuffed Jumbo Prawn \$1.00 per person	Escargot in Puff Pastry \$1 each
Shrimp Cocktail \$.75 each	Raspberry Baked Brie en croute \$20 per wheel
New Orleans Barbeque Shrimp \$.75	Fruit Display with chocolate dip \$.50 per person
Smoked Whitefish Sampler \$1.00 per person	Venison Pate \$.50 per person

ADDITIONAL HORS D'OEUVRES AVAILABLE UPON REQUEST

**Please Note:**

All functions must be paid in full, by cash or check, the day of the function, unless other arrangements have been approved in advance. A \$200 non-refundable room deposit will confirm your reservation times. We require a count accurate within 10% one day prior to your function. Numbers less than 10% will be charged in full. All buffets require a minimum of 40 people, groups of less than 40 will be accommodated for a \$50 room charge. White linens may be rented at cost. Candles are provided upon request. Dance floor may be assembled for \$50. TV/VCR available for \$10 charge, Projection screen available, \$5 charge. We also ask that you do not use confetti as part of your decorating.

Audie's staff & management hope to make your function a memorable occasion.  
We sincerely thank you for choosing Audie's