

Prices effective through December 2007

LIGHT HORS D'OEUVRES

CHEESE DISPLAY with aged cheddar, Swiss cheese, herb Boursin cheese, Stilton cheese, and pepper-jack along with Audie's famous beer cheese, assorted crackers, and bread sticks

FRESH VEGETABLE DISPLAY with a variety of celery sticks, baby carrots, radish flowers, broccoli, cauliflower, assorted colored peppers, mushroom caps, green onions, grape tomatoes, sliced cucumber, zucchini, and summer squash with a herb ranch dip and honey mustard dip

MEXICAN DISPLAY with beef and bean Mexican seven-layer dip, fresh cut salsa and nachos

CHIPS AND DIPS Pretzels and potato chips with assorted dips

FRESH CUT TOMATO BRUSCHETTA with grilled homemade pesto bread with rosemary, pepper and garlic infused olive oil, and parmesan cheese

HERB AND BALSAMIC MARINATED OLIVES

POPCORN SHRIMP AND CRAB DIP WITH COCKTAIL SAUCE

100 or more people: \$6 50 to 100 people: \$7 30 to 50 people: \$8

DELUXE HORS D'OEUVRES

Wings—Barbeque, Cajun or Asian Peanut
Baby Reuben on Rye
Seafood Baguette
Meatballs—Barbeque, Swedish or Sweet and Sour
Mozzarella Cheese Sticks
Chicken Nuggets and Dips
Shrimp Florentine Quiche
Barbeque Cocktail Franks
Seafood Newburg with Puff Pastry
Miniature Gourmet Pizzas
Curry Chicken
Assorted Deviled Eggs
Ham Rolls
Deluxe Mixed Nuts
Hot Artichoke and Spinach Dip

Seafood or Rockefeller Bagellette
Spinach Dip
Corn and Black Bean Salsa
Baked Brie with Raspberry in Puff Pastry
Assorted Tortilla Rolls
Smoked Turkey, Cheddar, Greens, Chipotle
Ham, Swiss, Leaf Lettuce, Deli Sauce
Vegetarian with Tomato Basil Dressing
Seafood Salad Roll
Reuben Roll
Baby Spinach, Pecan, Dried Cherry, Stilton,
And a Raspberry vinaigrette spread
Clams Casino on Grilled Garlic Toast Points
Oven Roasted Asparagus and Tomato marinated
In Dijon Balsamic Vinaigrette with Stilton

100 or more people: \$1 per person per item, 50 to 100 people: \$1.25 per person per item, 30 to 50 people: \$1.50 per person per item

Fresh Fruit Fondue—Mackinaw Hot Fudge, Assorted Fruits, Melon Carving, and Raspberry Crème Dip-- 1.75 per person

Great Lakes Smoked Fish Sampler—Assorted Local Smoked Fish, 2 Varieties of Smoked fish sausage, Whitefish Dip, Golden Whitefish Caviar on Cream Cheese—European Style--\$1.75/person

Shrimp Cocktail, Oysters Rockefeller, Escargot Bourguignon prices upon request

Beverage Service available upon request for an additional charge per person.

PLEASE NOTE: We require a firm count within 10% **ONE DAY** prior to the function and **payment in full by check the day of the function.**