



Prices effective through December 2011

**LIGHT HORS D'OEUVRES**

**CHEESE DISPLAY** with aged cheddar, Swiss cheese, herb Boursin cheese with toasted almonds & dried cherries, 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, Spanish peanuts & sunflower seeds

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

**FRESH HERB AND BALSAMIC MARINATED OLIVES** with blue cheese crumbles

**POPCORN SHRIMP AND CRAB DIP WITH COCKTAIL SAUCE & LEMON**

100 or more people: \$7.00    50 to 100 people: \$8.00    30 to 50 people: \$9.00

**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  
 \*Hot Artichoke & 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 (in season)

\*denotes recommended by Chef

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, Cantaloupe, Honeydew, Watermelon, Oranges, Strawberries, Pineapple & Grapes, and Melon Carving -- 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.**