



Catering & Cruise Policies

- ~ Each and every catered event is unique. Please contact Nick or Katie to plan a menu based on the needs of your event (wedding, rally, annual dinner, etc) and your budget. The menus that follow are suggestions & samples and are not applicable in all situations.
- ~ A \$200 deposit will confirm your reservation in our Event Calendar. The deposit is non-refundable and will be applied to your final invoice.
- ~ Final payment by cash, money order, or local check according to your final count is due 72 hours prior to the event unless other arrangements have been made in advance.
- ~ Extending 30 minutes or more past the scheduled time for dinner service will result in a 10% labor charge of the menu price for each additional 30 minutes.
- ~ Audie's policy prohibits leftover foods from being removed from a buffet.
- ~ All buffets require a minimum of 40 guests. Numbers less than 40 may be accommodated at Audie's discretion for a nominal service charge.

All prices are subject to 6% Michigan sales tax and 18% gratuity. All prices are subject to change based on market prices.

Hors D'Oeuvres Cruise



In case of inclement weather, at Captain's discretion the event will be held portside.

Classic Hors D'oeuvres Station

Cheese Display

Aged cheddar, Swiss cheese, pepper jack cheese, herb Boursin cheese with toasted almonds and dried cran-cherries, Stilton cheese, Audie's famous beer cheese with assorted crackers and breadsticks.

Fresh Vegetable Display

A variety of celery sticks, baby carrots, radish flowers, broccoli, cauliflower, assorted colored peppers, mushroom caps, green onions, grape tomatoes, and sliced cucumber with herb ranch dip and tomato basil dip.

Mexican Display

Homemade fire-roasted salsa, beef and bean 7 layer dip and nacho chips.

Seafood Dip

Cream cheese topped with homemade cocktail sauces, popcorn shrimp and crab.

Assorted Snacks

Herb and balsamic marinated olives with blue cheese crumbles, Spanish peanuts, sunflower seeds, potato chips and pretzels.

\$14 per guest

Deluxe Hors D'oeuvres

COLD HORS D'OEUVRES

Assorted tortilla rolls--smoked turkey, ham, vegetarian, Reuben, baby spinach, seafood
Oven roasted asparagus in Dijon balsamic vinaigrette with grape tomatoes and stilton
Ham roll ups
Assorted deviled eggs
Homemade bruschetta and garlic toast
Roasted red pepper bruschetta and garlic toast
Homemade hummus and pita chips

HOT HORS D'OEUVRES

Wings--Kansas City BBQ, Cajun, or Asian peanut
Meatballs--BBQ, Swedish, or Sweet & Sour
Shrimp Florentine Quiche
Barbeque Cocktail Franks
Miniature pizzas on homemade French bread
Baby Reubens on rye toasts
Coconut & curry chicken strips
Tuxedo sesame chicken strips
Baked brie with raspberry in puff pastry
Seafood Baquette
Spinach and Artichoke Dip
Seafood Dip

Add to our Classic Hors D'oeuvres Station--\$2.75 per person per item
A la Carte pricing upon request

UNIQUE D'OEUVRES ADDITIONS

GREAT LAKES SMOKED FISH SAMPLER--assorted local smoked fish, 2 varieties of smoked fish sausage, whitefish dip, golden whitefish caviar on cream cheese. \$5 per person

FRESH FRUIT FONDUE--Mackinaw hot fudge, cantaloupe, honeydew, watermelon, oranges, strawberries, pineapple and grapes with a melon carving. \$3.50 per person

SHRIMP COCKTAIL, OYSTERS, ESCARGOT, LOBSTER CLAWS--market pricing available upon request.

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Audie's Restaurant 314 N Nicolet St. PO Box 866, Mackinaw City, MI 49701 (231) 436-5744 www.audies.com

Dinner Cruise



All dinner buffets (40 person minimum) include salad bar, homemade breads, starch and vegetable choice and 3 entrees.

BUFFET MENU

Our famous salad bar featuring crisp lettuce, homemade croutons, sunflower seeds, chow mein noodles, parmesan cheese, sliced cucumbers, purple onions, pickled beets, shredded cheddar cheese, grape tomatoes, fresh mushrooms, baby carrots, bacon bits, black olives, banana peppers, pasta salad, baked beans, cucumber salad, homemade Ranch, Italian and honey mustard dressings and French dressing

Assorted homemade breads and butter

STARCH OPTIONS (select one)

Steamed Yukon Gold or redskin potatoes with herbs or cheddar cheese sauce

5 cheese AuGratin Yukon Gold potatoes with options of chives &/or bacon bits

Garlic Yukon smashed potatoes

Jaggi kids' favorite stuffed potatoes (butter, parmesan, cheddar, ranch & herb seasoning)

Baked Potato Bar with assorted toppings including chili, cheddar cheese, green onions, sour cream, bacon bits, & butter ADD \$1 per guest

VEGETABLE OPTIONS (select one)

Green beans amaretto

Spinach Rockefeller

Italian zucchini & summer squash

Ratatouille

Honey glazed baby carrots

Roasted butternut squash

Stir-fry vegetable blend

Honey peas and carrot

Broccoli or cauliflower with cheese sauce

Green beans, yellow beans, and baby carrots in lemon-dill butter sauce

ENTRÉE SELECTIONS (choose three entrees or 2 plus a carved entree)

Fresh Great Lakes Whitefish: Parmesan encrusted, harbor style, lemon-dill hollandaise, pecan encrusted, Bruschetta, lemon-caper, New Orleans, Cajun, seafood stuffed or deep fried

Poultry selections: apple pecan, walnut chicken amaretto, herb Boursin, cordon bleu, pesto, piccata, Chicken marinara, Chicken Alaska, sweet & sour, stir-fry, Southwest, bbq, fried, or baked; roast turkey

Pork selections: Baked ham, BBQ ribs, Plath's smoked pork chops, sweet & sour

Pasta selections: Traditional lasagna, vegetable lasagna marinara, pasta primavera, pasta forestiere

Beef selections: sirloin pepper steak, beef stroganoff, beef tips with mushroom sauce, Swiss steak

\$22.50 per guest

Mackinac Island Departures please add \$250 Labor Charge

CARVED ENTRÉE UPGRADES (choose 2 entrée selections plus one of the following)

Slow roasted prime rib of beef with horseradish cream sauce and au jus add \$7 per guest

Roast pork loin, smoked Dearborn ham, or roasted turkey breast add \$4 per guest

Beef tenderloin add \$11 per guest

Additional entrées can be provided upon request.

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Dessert Cruise

All desserts are prepared by our in-house baker. To accompany a buffet or plated meal, please choose one selection, \$4 per guest. Dessert station (minimum 40 guests) with 4 selections, \$14 per guest (flaming desserts & chocolate fountain additional).

CAKES

Carrot cake with cream cheese frosting
German chocolate cake
Pineapple upside down

CHEESECAKES

Audrey's NY style cheesecake with raspberry or strawberry topping
Mocha Kahlua cheesecake with Oreo crust
Pumpkin cheesecake

ECLAIRS

Fillings: chocolate, banana, vanilla, strawberry, cappuccino
Icings: chocolate or vanilla

MOUSSE

Chocolate, raspberry, or mocha

CHOCOLATE FOUNTAIN

Fresh strawberries, pineapple, cantaloupe and bananas, pretzels & mini-cookies
With a flowing milk chocolate fountain. \$4.50 per guest



Cruise Rental Options & A La Carte Additions

RENTAL OPTIONS

White linen tablecloth	\$6.25 each
White linen napkin	\$.75 each

A LA CARTE ADDITIONS

Iced Tea and lemonade station	\$2 per guest
Punch bowl	\$20 per gallon
Freshly brewed regular and decaf coffee	\$2 per guest
Freshly brewed coffee and hot tea	\$2.50 per guest
Bottled Water	\$2 per guest

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