

Catered Dinner Buffet



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, or seafood stuffed

Poultry selections: apple pecan, walnut chicken amaretto, herb Boursin, cordon bleu, pesto, piccata, Chicken marinara, sweet & sour, stir-fry, Southwest, bbq chicken, baked chicken; 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, or beef tips with mushroom sauce

\$20 per guest

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 \$6 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.

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

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