



AUDIES.COM | 314 N NICOLET ST MACKINAW CITY, MI 49701 | 231-436-5744

CATERING & CRUISE POLICIES

A \$200 deposit will secure your reservation in our event calendar. The deposit is non-refundable and will be applied to your final invoice.

Final payment by cash, check, or money order according to your final count is due one week prior to your event. Credit card payment will incur a 3% processing fee.

Extending 30 minutes past the scheduled time for dinner service will result in a 10% labor charge of the menu price for each additional 30 minutes.

All buffets require a minimum of 40 guests. Numbers less than 40 may be accommodated at Audie's discretion for a nominal fee.

Audie's policies prohibits leftover foods from being removed from a buffet.

We are happy to attend to a dessert station not provided by our baker for a \$2.50 per person service fee.

All prices are subject to 6% sales tax and 20% gratuity.

All prices subject to change based on market prices.

A labor charge will be applied to any events utilizing china, glassware, or flatware not rented through Audie's.



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CLASSIC HORS D'OEUVRES STATION

Cheese Display

Cubed aged cheddar, Swiss, and pepper jack cheeses, herb Boursin with toasted almond and dried cran-cherries, Stilton cheese, and Audie's beer cheese with an assortment of crackers

Assorted Snacks

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

Mexican Display

Homemade salsa, beef & bean 7 layer dip and nacho chips

Seafood Dip

Cream cheese topped with homemade cocktail sauce, popcorn shrimp and crab

Fresh Vegetable Display

A variety of celery sticks, baby carrots, broccoli, cauliflower, mushroom caps, green onions, grape tomatoes and sliced cucumber with herb ranch dip

\$17.50 per guest

DELUXE HORS D'OEUVRES

COLD HORS D'OEUVRES

Add to our Classic Hors D'oeuvres Station \$4 per person per item

Assorted Tortilla Rolls
Smoked turkey, ham, vegetarian, Reuben, baby spinach, seafood
Oven Roasted Asparagus
Dijon balsamic vinaigrette with grape tomatoes & Stilton Cheese
Ham & Green Onion Roll Ups

Assortment of Deviled Eggs

Homemade Bruschetta
With garlic toast
Roasted Red Pepper Bruschetta
With garlic toast
Homemade Chick Pea Hummus
With pita chips

Fresh Fruit Fondue

Mackinac hot fudge, cantaloupe, honeydew, watermelon, oranges, strawberries, pineapple and grapes with a melon carving
\$5 per person

Great Lakes Smoked Fish Sampler
local smoked whitefish, 2 varieties of smoked fish sausage, and whitefish dip
\$5.50 per person

HOT HORS D'OEUVRES

Add to our Classic Hors D'oeuvres Station \$4.50 per person per item

Wings
Kansas City BBQ, Cajun, or Asian Peanut
Meatballs
BBQ, Swedish, or Sweet & Sour
Shrimp Florentine Quiche

BBQ Cocktail Franks

Miniature Pizzas on Homemade French Breads

Baby Ruebens on Rye Toasts

Coconut & Curry Chicken Strips

Tuxedo Sesame Chicken Strips

Baked Brie with Raspberry En Croute

Spinach and Artichoke Dip
With pita chips

Shellfish Display
Shrimp cocktail, oysters, escargot, lobster claws
Market Price

Please add \$300 for all Mackinac Island Departures. In case of inclement weather, at Captain's discretion the event will be held port side.

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CRUISE DINNER BUFFET

All dinner buffets require a minimum of 40 guests and include salad bar, homemade bread, one starch choice, one vegetable choice, and your choice of 3 entrees for \$28.50 per guest or 2 entrees plus a carved item for an additional cost. Please add \$500 for Mackinac Island departures.

Audie's Salad Bar

Fresh cut lettuce, homemade croutons, chow mien noodles, sunflower seeds, pickled beets, baby carrots, fresh mushrooms, grape tomatoes, bacon bits, black olives, banana peppers, shredded cheddar cheese, purple onions, cucumbers, parmesan cheese, pasta salad, baked beans, cucumber salad, cole slaw, homemade Ranch, Italian, and honey mustard dressings, French dressing

Bread Basket

Heidi's homemade herbed pinwheel and wheat Italian loaf

Starch Options

(select one option from this list)

Steamed Yukon Gold potatoes with herbs or cheddar cheese sauce

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

Garlic Yukon smashed potatoes

Jaggi kids' favorite potatoes (topped with butter, parmesan, cheddar, Ranch & herb seasoning)

Baked potato bar with chili, cheddar cheese, green onions, sour cream, bacon bits & butter add \$1 per guest

Vegetable Options

(select one option from this list)

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

Italian zucchini & summer squash

Honey glazed baby carrots

Green beans amaretto

Stir fry vegetable blend

Broccoli or cauliflower with cheese sauce

Spinach Rockefeller

Ratatouille

Roasted Butternut Squash (in season)

Honey peas and carrots

ENTREE CHOICES

Fresh Great Lakes Whitefish

Parmesan encrusted, Harbor Style, pecan encrusted, bruschetta, seafood stuffed, or with lemon & caper hollandaise

Pasta Entrees

Homemade traditional Italian style lasagna, vegetable lasagna, pasta forestier, or rotini primavera

Boneless Chicken Entrees

with Armenian Rice Pilaf

Walnut Chicken Amaretto

Chicken Cordon Blue

Apple Pecan Chicken

Herb Boursin Chicken

Pesto Chicken

Chicken Piccata

Whole Cut Chicken

Baked or BBQ

Other Meats

Baked Ham

Roast Pork Loin with Dressing

Plath's Smoked Pork Chops

BBQ Ribs

Beef Entrees

with buttered poppy seed noodles

Sirloin Pepper Steak

Beef Stroganoff

Beef Tips with Mushroom Sauce

CARVING STATIONS

Slow Roasted Prime Rib of Beef

horseradish cream sauce & au jus
Add \$12 per guest

Other Meats

Roast Turkey Breast

Smoked Dearborn Ham

Roast Pork Loin

Add \$5 per guest

Beef Tenderloin

USDA choice beef

Add \$17 per guest

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HOMEMADE DESSERTS

All desserts are prepared by our in-house baker. To accompany a buffet please choose one selection, \$6.50 per guest. Dessert station (40 guest minimum) with 4 selections, \$24 per guest. Chocolate Fondue additional.

CAKES

Carrot Cake with Cream Cheese Frosting
German Chocolate Cake
Pineapple Upside Down Cake

CHEESECAKES

NY style with raspberry or strawberry topping
Mocha Kahlua cheesecake with Oreo Crust
Pumpkin Cheesecake

MOUSSE

Chocolate, Raspberry, or Mocha

ECLAIRS

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

CHOCOLATE FONDUE

ADD \$8 PER GUEST

Chocolate fudge fondue with fresh strawberries,
pineapple, cantaloupe, and bananas with pretzels
and mini cookies

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CRUISE RENTAL ITEMS AND A LA CARTE ADDITIONS

RENTAL OPTIONS

White Linen Table Cloth \$7 each

White Linen Napkin \$1.50 each

A LA CARTE ADDITIONS

Bottled water \$2 per guest

Punch bowl \$25 per gallon

Iced Tea and Lemonade Station \$4 per guest

Freshly Brewed Coffee and Hot Tea \$5 per guest

Freshly Brewed Regular and Decaf Coffee \$4 per guest

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