



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

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## CATERING & CRUISE POLICIES

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**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 processing fee of up to 4%.

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 \$4.50 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  
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  
\$7 per person

### HOT HORS D'OEUVRES

Add to our Classic Hors D'oeuvres Station \$5 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 \$32 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, baked beans, cucumber salad, cole slaw, homemade Ranch, Italian, and honey mustard dressings, French dressing

### Bread Basket

Heidi's homemade herbed pinwheel

### 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 forestiere, 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 \$6 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, \$7 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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