



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

BANQUET ROOM DINNER BUFFET

All dinner buffets require a minimum of 40 guests and include non alcoholic beverages, one starch choice, one vegetable choice, and your choice of 3 entrees or 2 entrees plus a carved item for an additional charge.

Audie's Salad Bar

Fresh cut lettuce, homemade croutons, 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 dinner rolls

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 \$1.50 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

Broiled, Parmesan and Panko Encrusted, Harbor Style, Pecan Encrusted, Bruschetta, New Orleans, Cajun, 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

Sweet & Sour Chicken

Whole Cut Chicken

Baked, BBQ or Dry Rubbed

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

Dinner buffet featuring 3 entrees selected from the options listed above \$23 per guest

CARVING STATIONS

Other Meats

Roast Turkey Breast

Smoked Dearborn Ham

Roast Pork Loin

Add \$4 per guest

Beef Tenderloin

USDA choice beef

Add \$12 per guest

Slow Roasted Prime Rib

horseradish cream sauce & au jus

Add \$8 per guest

All prices subject to 6% sales tax and 20% gratuity. All prices based on events held on premise and are subject to change based on market increases.