



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 cashier's check 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%. Personal checks will not be accepted within 7 days of your event.

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.

Audie's Restaurant reserves the right to take candid images from the event to be used for display, advertising, website, blog, and magazine submissions and any other means of promotion of Audie's Restaurant at our discretion and retains the right to alter the images as necessary.



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CLASSIC HORS D'OEUVRES STATION

\$15 per guest

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

Cheese Display

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

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

DELUXE HORS D'OEUVRES

COLD HORS D'OEUVRES

Add to our Classic Hors D'oeuvres Station \$3.50 per person per item

Assorted Tortilla Rolls
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

HOT HORS D'OEUVRES

Add to our Classic Hors D'oeuvres Station \$4 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 Reubens on Rye Toasts
Coconut & Curry Chicken Strips
Tuxedo Sesame Chicken Strips
Baked Brie with Raspberry En Croute
Spinach and Artichoke Dip
With pita chips

Great Lakes Smoked Fish Sampler

Local smoked whitefish, 2 varieties of smoked fish sausage, and whitefish dip
\$6 per person

Fresh Fruit Fondue

Mackinac hot fudge, cantaloupe, honeydew, watermelon, oranges, strawberries, pineapple and grapes with a melon carving
\$4.50 per person

Shellfish Display

Shrimp cocktail, oysters, escargot, chilled snow crab
Market Price

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CATERED DINNER BUFFET

All dinner buffets require a minimum of 40 guests and include our 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.

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, parmesan cheese, baked beans, cucumber salad, coleslaw, pasta salad, homemade Ranch, Italian, and honey mustard dressings, French dressing

Bread Basket

Heidi's homemade herbed pinwheel 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 \$2 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 & Panko 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, 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

CARVING STATIONS

Slow Roasted Prime Rib

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 \$18 per guest*

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CATERED BEVERAGE SERVICE

Audie's provides professional bartending staff that has been properly trained in TAM and will be responsible for checking IDs and making sure your guests enjoy their beverages responsibly. There is a minimum charge of \$150 for one bartender, plus \$25 per hour of service. Per State law, alcohol is not unlimited.

BEER AND WINE BAR

3 hour bar \$20 per person

Bud Light Draft

House Wines by Sycamore Lane

Chardonnay, Pinot Grigio,
White Zinfandel, Merlot, &
Cabernet Sauvignon.
Moscato available upon request

also includes plastic glassware
and beverage napkins

Extend your beer & wine bar \$5
per person per hour

OPEN BAR

3 hour bar \$24 per person

Bud Light Draft

House Wines by Sycamore Lane

Chardonnay, Pinot Grigio, White
Zinfandel, Merlot, & Cabernet Sauvignon.
Moscato available upon request

Well Liquors

vodka, gin, rum, whiskey, bourbon, scotch
& brandy

also includes ice, plastic glassware,
straws, appropriate mixers and garnishes,
and beverage napkins

Extend your open bar \$7 per person per
hour

AUDIE'S CLASSIC HORS D'OEUVRES STATION

\$6 per person with open bar & dinner buffet

PREMIUM BAR SERVICE

3 hour bar \$35 per person

Bud Light Draft Plus Choice of One Local Draft

Cheboygan Brewing Lighthouse Amber, Cheboygan Brewing Blood Orange Honey, Petoskey Brewing Horny Monk

Wine by the Glass

Bower's Harbor Vineyard Late Harvest Reisling, J Vineyards Chardonnay, Elena Walch Pinot Grigio,
Ancient Peaks Cabernet Sauvignon, Skyfall Merlot, Bella Dolce Moscato

Premium Liquors

Tito's vodka, Tanqueray gin, Bacardi rum, Captain Morgan spiced rum, Seagram's 7 whiskey, Jim Beam
bourbon, Dewar's White Label scotch & Christian Brothers brandy

also includes ice, plastic glassware, straws, appropriate mixers and garnishes, and beverage napkins

Extend your open bar \$10 per person per hour

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CATERING RENTAL ITEMS AND A LA CARTE ADDITIONS

RENTAL OPTIONS

White Linen Table Cloth \$8 each

White Linen Napkin \$1.50 each

China Coffee Mug \$2.50 each

China Dinner Plate \$3 per guest

Champagne Coupe \$2 each

Stemmed Water Glass with ice water \$3 each

Water Pitcher \$75 per dozen

A LA CARTE ADDITIONS

Bottled Water \$2 per guest

Punch Bowl \$25 per gallon

Iced Tea and Lemonade Station \$3 per guest

Freshly Brewed Coffee and Hot Tea \$4.50 per guest

Freshly Brewed Regular and Decaf Coffee \$3.50 per guest

Hot & Cold Beverage Station \$6 per guest

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