



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 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.



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



## 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  
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

### 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

### 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 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, chilled snow crab  
Market Price

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



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

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 \$30 per guest or 2 entrees plus a carved item for an additional cost.

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, parmesan cheese, baked beans, cucumber salad, coleslaw, 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 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

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\*

All prices subject to 6% sales tax and 20% gratuity.  
\*All prices are subject to change based on market increases.



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

## 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 \$20 per hour of service. Per State law, alcohol is not unlimited.*

### BEER AND WINE BAR

3 hour bar \$17 per person

#### Bud Light Draft

#### House Wines by Sycamore Lane

Chardonnay, Pinot Grigio,  
White Zinfandel, Merlot, &  
Cabernet Sauvignon

also includes plastic glassware  
and beverage napkins

Extend your beer & wine bar  
\$4 per person per hour

### OPEN BAR

3 hour bar \$20 per person

#### Bud Light Draft

#### House Wines by Sycamore Lane

Chardonnay, Pinot Grigio, White  
Zinfandel, Merlot, & Cabernet Sauvignon

#### 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  
\$5 per person per hour

## AUDIE'S CLASSIC HORS D'OEUVRES STATION

\$6 per person with open bar & dinner buffet

## A LA CARTE BEVERAGE SELECTIONS AND UPGRADES

### Sycamore Lane Chardonnay, Pinot Grigio, Merlot, Cabernet, or White Zinfandel

\$28 per 750 ML Bottle

### Black Star Farms Arcturous Late Harvest Riesling

\$40 per 750 ML Bottle

### Bud Light or Labatt Draft 1/4 Barrel

100 16 ounce glasses \$175

### Bud Light or Labatt Draft 1/2 Barrel

200 16 ounce glasses \$285

### Cheboygan Lighthouse Amber 1/2 Barrel

200 16 ounce glasses \$385

### Champagne Toast

coupe style champagne glasses \$6 per person

### L. Mawby Blanc de Blanc Champagne Toast

coupe style champagne glass \$45 per 750 ML Bottle

### 2nd Tier Liquors

Absolut vodka, Bacardi rum,  
Captain Morgan spiced rum,  
Beefeater's gin, Seagram's 7  
whiskey, Jim Beam bourbon,  
Dewar's White Label scotch, &  
Christian Brother's brandy  
\$55 per 750 ML Bottle

### 3rd Tier Liquors

pricing available upon request

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



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

## CATERING RENTAL ITEMS AND A LA CARTE ADDITIONS

### RENTAL OPTIONS

White Linen Table Cloth \$7 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

*All prices subject to 6% sales tax and 20% gratuity.  
Price are subject to change based on market increases.*