

## **Banquet & Event Policies**

- A \$200 deposit will confirm your reservation in our Event Calendar. The deposit is non-refundable and will be applied to your final invoice.
- Final payment by cash, money order, or local check according to your final count is due 72 hours prior to the 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.
- Michigan Liquor Control Law prohibits any alcoholic beverages to be brought into a licensed facility. Any beverages consumed on our property must be purchased from Audie's directly.
- Audie's Liquor Permit does not permit any consumption of alcoholic beverages out of doors. All guests must remain inside while enjoying their beverages.
- Audie's policy prohibits leftover foods from being removed from a buffet.
- All buffets require a minimum of 40 guests. Numbers less than 40 may be accommodated at Audie's discretion for a nominal fee.
- ~ We kindly ask that you do not use confetti as part of your decoration.

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## Banquet Room Breakfast Buffets

Breakfast buffets at Audie's Restaurant feature only the best homemade foods. Breads, biscuits, muffins, pancakes and sweet rolls are from scratch.

## **CONTINENTAL OPTIONS**

#### Coffee & Sweet Rolls

Fresh brewed regular & decaf coffee, assorted herbal teas, and 2 freshly prepared varieties of sweet rolls \$4 per guest

#### Coffee, Sweet Rolls & Fruit Basket

Fresh brewed regular & decaf coffee, assorted herbal teas, 2 freshly baked varieties of sweet rolls, fruit salad, fruit display and a choice of whole fruits \$6 per guest

## HOT BREAKFAST BUFFET

- Fresh brewed regular & decaf coffee, assorted herbal teas, and orange juice
- ~ Lemon poppyseed and fruit muffins
- ~ Fresh fruit display & fruit salad
- ~ Ham & cheddar cheese scrambled egg bake OR scrambled eggs
- ~ Pancakes & blueberry pancakes
- ~ Homemade biscuits and sausage gravy
- ~ American Fries
- ~ Bacon & Sausage Links
- ~ Maple Syrup

\$8.50 per guest

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## **Snack Breaks**

### **Beverage Station 1**

Fresh brewed regular & decaf coffee, assorted herbal teas, iced tea & lemonade \$2 per guest

#### **Beverage Station 2**

Fresh brewed regular & decaf coffee, assorted herbal teas, iced tea & lemonade, pitchers of fountain soft drinks \$3 per guest

### Chips & Dips

Dry roasted salted peanuts, sunflower seeds, potato chips, pretzels, seasoned oyster crackers, nacho chips, homemade salsa, chip dip, Audie's beer cheese & crackers \$3 per guest

### A LA CARTE SNACK ITEMS

Homemade chocolate-chocolate chip cookies	\$12 dozen
Assorted whole fruits	\$1 per guest
Fresh-cut vegetables and dips (serves 20)	\$30 per display
Cheese display (serves 20)	\$35 per display
Fruit display (serves 20)	\$35 per display

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## **Banquet Room Lunch Buffets**

#### **DELI-STYLE LUNCH BUFFET**

#### AUDIE'S SALAD BAR

Fresh cut lettuce, homemade croutons, chow mein 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, fruit salad, homemade Ranch, Italian, and honey mustard dressings, French dressing

ASSORTED HOMEMADE ROLLS SLICED MEATS INCLUDING ROAST BEEF, ROASTED TURKEY, AND HAM SLICED CHEESES VEGETABLE TRAY WITH SANDWICH ACCOMPANIEMENTS TWO HOMEMADE SOUPS COMPLIMENTARY CARROT CAKE

\$9 per guest

#### **FULL BUFFET LUNCH**

#### AUDIE'S SALAD BAR

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

#### HOMEMADE BREADS AND BUTTER

YUKON GOLD POTATOES WITH HERBS OR IN CHEESE SAUCE

GREEN BEANS, YELLOW BEANS & BABY CARROTS IN LEMON-DILL BUTTER SAUCE

CHOICE OF 3 ENTREES Baked, BBQ or Fried Chicken Walnut Chicken Amaretto Chicken Cordon Blue Apple Pecan Chicken Chicken Piccatta Boursin Chicken

Broiled Whitefish Parmesan Encrusted Whitefish Lemon Caper Whitefish Whitefish Bruschetta Traditional Lasagna Vegetable Lasagna Baked Ham Chicken Stew Roast Pork Loin Rotini Alfredo Primavera

#### COMPLIMENTARY CARROT CAKE

\$9 per guest

All luncheon buffets available 11-3 pm & include non-alcoholic beverage service. 30 guest minimum.

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## **Banquet Room Plated Luncheon**

Luncheon menu available 11 - 3 pm. With all menus that include multiple entrée selections, advanced counts must be received one week prior to the event.

All luncheon entrée selections include one choice of Caeser, baby spinach or tossed salad, appropriate starch, vegetables, and homemade rolls and butter. Non-alcoholic beverages are included as well as *complimentary* homemade carrot cake with cream cheese frosting.

## **LUNCHEON ENTREES**

### **Chicken Cordon Bleu**

Boneless breast of chicken mounded with smoked ham and melted Swiss cheese, house-made hollandaise sauce and Armenian rice pilaf.

### Pesto Chicken Alfredo

Boneless marinated breast of chicken over Ma Mucci's handmade fettuccine noodles tossed in a light pesto cream sauce.

### Chicken California

Marinated boneless breast of chicken topped with sliced tomatoes and melted mozzarella over our Armenian rice pilaf.

#### Fresh Great Lakes Whitefish

Fresh daily from Big Stone Bay fishery accompanied with homemade lemon-dill tartar, fresh lemon wedges and Yukon Gold potatoes. One choice of broiled, parmesan encrusted, Harbor Style, or bruschetta.

\$9.50 per guest

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## Light Lunch on the Go

## AUDIE'S BOXED LUNCHES

Sliced ham, oven-roasted turkey, or roasted veggies on Robin's homemade pepper-parmesan loaf with lettuce, tomato, sliced cheese and deli sauce

Bag of Lay's potato chips

Homemade giant chocolate-chocolate chip cookie

Bottled water

\$8 per guest

## SUBS & SALADS

Assorted deluxe giant sub sandwich slices on homemade Italian bread (ham, turkey, vegetarian, and combination)

Baked beans, cucumber salad, pasta salad, coleslaw

Potato chips

Homemade carrot cake with cream cheese frosting

\$9.75 per guest

## **A LA CARTE ADDITIONS**

Iced Tea and Lemonade Station Freshly brewed regular and decaf coffee Giant Chocolate-Chocolate Chip Cookies Bottled Water Piece of Fresh Fruit \$1.50 per guest\$1.50 per guest\$12 per dozen\$2 per guest\$2 per guest

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## Audie's Hors D'oeuvres



### **Classic Hors D'oeuvres Station**

#### **Cheese Display**

Aged cheddar, Swiss cheese, pepper jack cheese, herb Boursin cheese with toasted almonds and dried cran-cherries, Stilton cheese, Audie's famous beer cheese with assorted crackers and breadsticks.

#### Fresh Vegetable Display

A variety of celery sticks, baby carrots, radish flowers, broccoli, cauliflower, assorted colored peppers, mushroom caps, green onions, grape tomatoes, sliced cucumber, zucchini, and summer squash with herb ranch dip and tomato basil dip.

#### **Mexican Display**

Homemade fire-roasted salsa, beef and bean 7 layer dip and nacho chips.

#### Seafood Dip

Cream cheese topped with homemade cocktail sauces, popcorn shrimp and krab.

#### **Assorted Snacks**

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

\$7 per guest

### A La Carte Deluxe Additions

#### COLD HORS D'OEUVRES

Assorted tortilla rolls--smoked turkey, ham, vegetarian, Reuben, baby spinach, seafood Oven roasted asparagus in Dijon balsamic vinaigrette with grape tomatoes and stilton cheese Ham roll ups Assorted deviled eggs Homemade bruschetta and garlic toast Roasted red pepper bruschetta and garlic toast Homemade hummus and pita chips

#### HOT HORS D'OEUVRES

Wings--Kansas City BBQ, Cajun, or Asian peanut Meatballs--BBQ, Swedish, or Sweet & Sour Shrimp Florentine Quiche Barbeque Cocktail Franks Miniature pizzas on homemade French bread Baby Reubens on rye toasts Coconut & curry chicken strips Baked brie with raspberry in puff pastry Seafood Baquette Spinach and Artichoke Dip Seafood Dip

\$1.50 per person per item

#### **DELUXE HORS D'OEUVRES ADDITIONS**

**GREAT LAKES SMOKED FISH SAMPLER**-assorted local smoked fish, 2 varieties of smoked fish sausage, whitefish dip, golden whitefish caviar on cream cheese. \$2 per person

FRESH FRUIT FONDUE-Mackinaw hot fudge, cantaloupe, honeydew, watermelon, oranges, strawberries,<br/>pineapple and grapes with a melon carving.\$2 per person

SHRIMP COCKTAIL, OYSTERS, ESCARGOT, LOBSTER CLAWS-market pricing available upon request.

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## **Banquet Room Dinner Buffets**



All dinner buffets (40 person minimum) include non-alcoholic beverage, salad bar, homemade breads, starch and vegetable choice and 3 entrees.

#### **BUFFET MENU**

Our famous salad bar featuring crisp lettuce, homemade croutons, sunflower seeds, chow mein noodles, parmesan cheese, sliced cucumbers, purple onions, pickled beets, shredded cheddar cheese, grape tomatoes, fresh mushrooms, baby carrots, bacon bits, black olives, banana peppers, pasta salad, baked beans, cucumber salad, fruit salad, homemade Ranch, Italian and honey mustard dressings and French dressing

Assorted homemade breads and butter

STARCH OPTIONS (select one)

Steamed Yukon Gold or redskin potatoes with herbs or cheddar cheese sauce
5 cheese AuGratin Yukon Gold potatoes with options of chives &/or bacon bits
Garlic Yukon smashed potatoes
Jaggi kids' favorite stuffed potatoes (butter, parmesan, cheddar, ranch & herb seasoning)
Baked Potato Bar with assorted toppings including chili, cheddar cheese, green onions, sour cream, bacon bits, & butter ADD \$1 per guest

VEGETABLE OPTIONS (select one)Spinach RockefellerGreen beans amarettoSpinach RockefellerItalian zucchini & summer squashRatatouilleHoney glazed baby carrotsRoasted butternut squashStir-fry vegetable blendHoney peas and carrotsBroccoli or cauliflower with cheese sauceGreen beans, yellow beans, and baby carrots in lemon-dill butter sauce

ENTRÉE SELECTIONS (choose three entrees or 2 plus a carved entree)

Fresh Great Lakes Whitefish: Parmesan encrusted, harbor style, lemon-dill hollandaise, pecan encrusted, Bruschetta, lemon-caper, New Orleans, Cajun, seafood stuffed or deep fried

**Poultry selections:** apple pecan, walnut chicken amaretto, herb Boursin, cordon bleu, pesto, piccatta, Chicken marinara, Chicken Alaska, sweet & sour, stir-fry, Southwest, bbg, fried, or baked; roast turkey

**Pork selections:** Baked ham, country style BBQ ribs, Plath's smoked pork chops, sweet & sour **Pasta selections:** Traditional lasagna, vegetable lasagna marinara, pasta primavera, pasta forestiere **Beef selections:** sirloin pepper steak, beef stroganoff, beef tips with mushroom sauce, Swiss steak

\$14 per guest

CARVED ENTRÉE UPGRADES (choose 2 entrée selections plus one of the following)		
Slow roasted prime rib of beef with horseradish cream sauce and au jus	add \$5 per guest	
Roast pork loin, smoked Dearborn ham, or roasted turkey breast	add \$3 per guest	
Beef tenderloin	add \$10 per guest	

Additional entrées can be provided upon request.

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## **Banquet Room Plated Dinner**

With all menus that include multiple entrée selections (up to 3 entrée choices), advanced counts must be received one week prior to the event. All entrees served in our banquet room include one choice of baby spinach, mixed greens, or tossed salad; appropriate starch, vegetables, homemade rolls and butter, as well as a non-alcoholic beverage with the meal.

### SALAD OPTIONS

#### **Baby Spinach**

Tender baby spinach, chopped egg, purple onion, fresh mushrooms, baby carrots, crispy bacon bits, homemade honey mustard dressing and a puff pastry crescent.

#### **Mixed Greens**

A blend of spring greens with shredded cheddar, pine nuts, purple onion, croutons, grape tomatoes, sundried tomato basil vinaigrette and a puff pastry crescent.

#### **Tossed Salad**

Crisp lettuce, grated cheddar, cucumber, purple onion, homemade herbed ranch and a puff pastry crescent

### **ENTRÉE SELECTIONS**

#### **GREAT LAKES WHITEFISH**

Broiled, parmesan encrusted, bruschetta, lemon-dill hollandaise, harbor style, seafood stuffed, lemon & caper

### **CHICKEN ENTREES**

Herb Boursin, apple pecan, wild mushroom stuffed, almond cordon bleu, seafood stuffed, chicken Philadelphia

#### PASTA ENTREES

Traditional lasagna, vegetable lasagna, rotini alfredo primavera, rotini with wild mushrooms

#### **PORK ENTREES**

Plath's smoked pork chops, double thick pork chop stuffed with apple pecan dressing, or stuffed pork loin

\$20 per guest

### **BEEF ENTRÉE UPGRADES**

Slow roasted prime rib of beef with horseradish cream sauce and au jus Roasted beef tenderloin stuffed with Chef Edgar's dressing

add \$5 per guest add \$10 per guest

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## **Homemade Desserts**

All desserts are prepared by our in-house baker. To accompany a buffet or plated meal, please choose one selection, \$2 per guest. Dessert station (minimum 40 guests) with 4 selections, \$7 per guest (flaming desserts & chocolate fountain additional).

### CAKES

Carrot cake with cream cheese frosting German chocolate cake Pineapple upside down

#### CHEESECAKES

Audrey's NY style cheesecake with raspberry or strawberry topping Mocha Kahlua cheesecake with Oreo crust Pumpkin cheesecake

#### FROZEN TREATS

Vanilla ice cream or Bear Claw (chocolate ice cream with cashews & caramel) Turtle pie (Oreo cookie crust, bear claw ice cream, peanut and chocolate topping) Grasshopper pie (Oreo cookie crust, vanilla ice cream blended with crème de menthe) Brandy Alexander pie (Oreo cookie crust, brandy & kahlua blended with vanilla ice cream)

#### ECLAIRS

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

**MOUSSE** Chocolate, raspberry, or mocha

#### FLAMING PRESENTATIONS

Bananas Foster	\$4 per guest
Peach Melba	\$4 per guest
Baked Alaska (minimum 30 guests)	\$3 per guest

#### CHOCOLATE FOUNTAIN

Fresh strawberries, pineapple, cantaloupe and bananas, pretzels & mini-cookies With a flowing milk chocolate fountain. \$4 per guest

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## Late Night Snacks

Late night snacks available after 9 p.m. and are designed to follow a full dinner event.

## LATE NIGHT PIZZA

Pan pizzas prepared with Chef Nick's herbed crust and a variety of toppings. \$5

### **BAR FOOD FAVORITES**

Audie's beer cheese & garlic toast, herbed oyster crackers, bbq cocktail franks, and meatballs. \$5

## TACO BAR

Seasoned ground beef with corn tortilla shells, nacho chips, Chef Nick's homemade salsa, shredded cheddar cheese, lettuce & tomato. \$6

## SWEET DREAMS

Freshly baked chocolate-chocolate chip cookies, Ranger cookies, and molasses cookies. \$5 Add our chocolate fountain for dipping \$3

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# The Chippewa Room Group Menu

Dinner will begin with Audie's beer cheese and crackers and a special plated appetizer from Chef Nick. Guests may choose our salad bar (in season) or a tossed salad with choice of dressing. All entrees accompanied by appropriate starch and vegetables.

#### New York Strip Steak

8 ounce 30 day wet aged choice beef NY Strip steak broiled to your perfection with herb butter rosette

#### Baby Back Ribs

One half slab of tender pork ribs baked in Nick's Kansas City style BBQ sauce

#### Chicken Philadelphia

Boneless breast of chicken stuffed with Philadelphia cream cheese, baby spinach, and smoked ham rolled in a Panko crust

#### **Great Lakes Whitefish**

A generous fillet fresh today from Big Stone Bay fishery choice of broiled, parmesan encrusted, almondine or Cajun

#### **Canadian Walleye**

10 ounce fillet fresh from Lake Superior, Nick's own specialty

#### Homemade Lasagna

Traditional Italian lasagna with ground beef & sausage, baked till bubbly with garlic toast

#### Slow Roasted Prime Rib

Available Friday & Saturday evenings Creamy horseradish sauce and au jus

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## **Banquet Room**

## **Beverage Service**

Audie's provides professional bartending staff that has been properly trained in TAM and will be responsible for checking ID's and making sure our guests enjoy their beverages responsibility. There is a \$75 minimum charge for one bartender.

### OPEN BAR

Our open bar includes Bud Light draft, Liberty Creek chardonnay, white zinfandel, merlot & cabernet and well liquors (vodka, rum, gin, whisky, bourbon, scotch and brandy) Also includes ice, glassware, straws, appropriate mixes and garnish & beverage napkin 4 hour bar \$9 per person Each additional hour \$2 per person

\*\*Audie's Classic Hors D'oeuvres Station complimentary with open bar\*\*

### BEER AND WINE BAR

Bud Light on draft and Liberty Creek chardonnay, white zinfandel, merlot & cabernet Also includes wine glass and plastic glass for beer 4 hour bar \$7 per person Each additional hour \$1 per person

## A LA CARTE BEVERAGE SELECTIONS AND UPGRADES

Liberty Creek chardonnay, merlot, cabernet or white zinfandel	\$21.50 per 1.5 liter bottle
Chateau Grand Traverse Semi-Dry or Late Harvest Riesling	\$28 per 750 ml bottle
Bud Light or Labbatt Draft ¼ bbl (100 glasses)	\$135
Bud Light or Labbatt Draft ½ bbl (200 glasses)	\$220
Cheboygan Lighthouse Amber ½ bbl (200 glasses)	\$325
Champagne Toast with coupe style champagne glasses	\$1.50 per person
L. Mawby Blanc de Blanc Champagne toast with coupe glass	\$35 per 750 ml bottle
2 <sup>nd</sup> Tier liquors (Absolut, Bacardi, Captain Morgan, Beefeater's,	
Seagram's 7, Jim Beam, Dewar's White Label & Christian Brother's)	\$40 per fifth
3 <sup>rd</sup> Tier liquor pricing available upon request	

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