

BLACK SHOE HOSPITALITY

FULL-SERVICE BRUNCH
DESIGNED FOR 10 - 100 GUESTS



catering@blackshoehospitality.com
414-336-1005

ENTRÉES

Scrambled Eggs

3 large, brown Wisconsin eggs per person, scrambled, seasoned, held hot

Add 1-year cheddar cheese +\$1.50 per person

French Toast

4 triangles of French Toast for each person with whipped Wisconsin butter & Little Man syrup

Add whipped cream and mixed berry compote +\$3.00 per person

Vegetable Egg Strata

fresh bread baked with our egg custard, onions, broccoli, tomato, spinach, and 1-year cheddar

Meat & Cheese Strata

fresh bread baked with our egg custard, sausage, ham, onions, spinach, and fontina cheese

BLUE'S BROWNS

Blue's Browns

the legendary hashbrowns, crispy brown & held hot

Cheese Browns

your choice of 1-year Wisconsin cheddar, fontina, pepper jack, cream goat cheese, or American

Chicken Chorizo Stuffed Browns

with spinach, paprika aioli

Pulled Ham Stuffed Browns

with 1-year cheddar

Aged Provolone Stuffed Browns

With basil pesto, rich tomato sauce

SIDES

Thick-Cut Cherrywood Bacon

2 slices per person

Zesty Pork Breakfast Sausage

2 links per person

House-made Chorizo Chicken Sausage

1-3oz patty per person

House-made Vegan Sausage

1-4oz patty per person

Fresh Fruit

a generous mix of honeydew, cantaloupe, pineapple, blackberries, bananas, and blueberries

Yogurt Parfaits

individual cups of organic whole milk vanilla yogurt, fresh berries, house-made granola

\$17.95 PER PERSON

1 entrée, 1 brown, 1 side

additional entrée +\$6.00 per person

additional side + \$4.95 per person

additional brown +\$6.00 per person

Pricing does not include 20% gratuity and sales tax. All prices and menu items are subject to change without notice.

05/2022

BLACK SHOE PASTRIES

Blue's Monkey Bread

Blue's famous breakfast treat with sticky caramel glaze
\$42.00 per dozen

Black Shoe Sausage Roll

zesty sausage roll in puff pastry with mustard
\$45.00 per dozen

Blueberry Buckle

\$30.00 per dozen

Pecan Sticky Bun

\$30.00 per dozen

Assorted Muffins

Choice of: Dutch Blueberry, Lemon Poppy Seed, Old Fashioned Carrot, Honey Grain & Seasonal Flavor
\$30.00 per dozen

Seasonal Coffee Cake

\$30.00 per dozen

OMELETTE STATION

For parties of 20 or more -- \$15 per person + \$30 per hour chef fee, minimum of 2 hours.
Groups over 30 people require two chefs.

assorted Wisconsin cheeses 1-year cheddar, creamy goat cheese, fontina, pepper jack
cherrywood-smoked bacon
zesty pork breakfast sausage
pulled Iowa ham
house-made chicken chorizo
herb-roasted mushrooms

sauteed onions
cherry tomatoes
diced bell peppers
baby spinach
basil pesto

WAFFLE STATION

For parties of 20 or more -- \$15 per person + \$30 per hour chef fee, minimum of 2 hours.
Groups over 30 people require two chefs.

whipped cream
chocolate chips
chopped bacon
caramel pecans

berry compote
maple syrup
bananas
add Kentucky nuggets +\$4.00 per person

Self-Service Delivered

All cold items served in either individual portion cups or display platter.
All hot items served in 3-inch deep disposable Half Hotel pans and come with Serving Utensils.
Add disposable plates, knives, forks, spoons, and napkin for \$2 per person.
Add disposable chafer and sterno for \$10 (holds two half hotel pans).
\$300 minimum required. Delivery Fee of \$2 per mile (\$30 minimum).
Optional set up fee of 5% of food cost.

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