

BLACK SHOE HOSPITALITY

FULL - SERVICE CATERING



catering@blackshoehospitality.com

414-336-1005

HORS D'OEUVRES

Chicken Breast Rumaki
with sticky caramel glaze

\$36 per dozen

Sausage-Stuffed Mushrooms
with seasoned breadcrumbs, bearnaise
sauce

\$28 per dozen

Spinach & Cheese Stuffed Mushrooms
with seasoned breadcrumbs

\$28 per dozen

Twice-Baked Truffle Potatoes
with aged provolone, bacon, chives

\$34 per dozen

Bacon-Wrapped Water Chestnuts
with sticky caramel glaze

\$36 per dozen

Moscow Minis Corned Beef Canapes
with gruyere, Russian dressing

\$32 per dozen

Crab Salad Crostini
with avocado, zesty cocktail sauce

\$37.50 per dozen

Mini Crab Cakes
citrus mustard sauce or cajun mayo
\$44 per dozen

Peel-n-Eat Shrimp
cocktail sauce (30 – 35 per pound)
\$32 per pound

New Orleans BBQ Shrimp
garlic, rosemary, Worcestershire, cream
\$40 per pound

Hickory-Smoked Chicken Wings
tabasco buttermilk bleu cheese
\$38 per dozen

Warm Chicken Chorizo Canapes
with provolone, paprika aioli
\$32 per dozen

Roasted Red Pepper
stuffed cucumbers
\$25 per dozen

Creamy Brie Crostini
with tomato concasse and basil
\$26 per dozen

COLD PLATTERS

Assorted Dips with crab dip, hummus, olive tapenade with crostini, pita, and tortilla chips

Vegetable Crudit  Platter with creamy dill dip

Season Fruit Platter with honey yogurt

Sausage & Cubed Cheese Platter

Small (serves 40) \$175.00 each

Medium (serves 80) \$325.00 each

Large (serves 180) \$450.00 each

BREAD

Cornbread with orange honey butter

Focaccia Bread with whipped butter

Assorted Dinner Rolls with whipped butter **+\$1 per person**

SALAD

Supper Club Salad with field greens, raspberry vinaigrette, buttermilk bleu cheese, pecans & apples

Caesar Salad with romaine hearts, traditional dressing, 2-year Wisconsin parmesan, croutons

Garden Veggie Salad with cucumbers, tomatoes, bell pepper, carrot citrus vinaigrette

Blue's Egg Salad with greens, hard-boiled egg, sliced tomatoes, cucumbers, feta, peas, creamy vinaigrette

ENTRÉES

Chicken Paillards

with lemon herb sauce

Bell & Evans Bone-in Herb Chicken

Niman Ranch Beef Pot Roast

with red wine pan sauce, mirepoix vegetables

+3.95 per person

Cheese Ravioli

with mushrooms and spinach

Blue's Truffled Mac & Cheese

Braised Lamb Meatballs

with rosemary pan sauce

+5.95 per person

Slow-Baked Pulled Ham

in natural pan drippings

Blackened or Seared Salmon

with creole rose sauce, lemon caper sauce, or tomato basil concasse

Roasted Pork Tenderloin

with rosemary, mushroom demi-glace, capers

Seared Beef Tenderloin Medallions

with red wine demi-glace

+12.95 per person

Eastern North Carolina-Style Pulled Pork

East Texas-Style BBQ Beef Brisket

+8.95 per person

Memphis-Style BBQ Pulled Chicken

BBQ St. Louis-Style Spare Ribs

+6.95 per person

Jambalaya

of shrimp, andouille, blackened chicken in zesty creole rice

Shrimp & Grits

in rich & spicy tasso sauce

+3.95 per person

Blackened Chicken & Grits

with boneless chicken breast, rich & spicy tasso sauce

Chicken-Fried Chicken

with tasso

Vegetarian Jambalaya

with smoked tofu, pecans, spinach, red beans in zesty creole sauce

Grilled Portobello

with horseradish potato cakes, creole sauce

Maxie's White Cheddar Mac & Cheese

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

10/2022

SIDES

Sauteed Fresh Vegetables

Honey-Glazed Carrots

Creamy Polenta
with parmesan

Steamed Asparagus
with lemon pepper butter

Yellow Grits
with tasso sauce

Mashed Potatoes

Blue's Truffled Mac & Cheese
+3.00 per person

House-made Potato Chips

Memphis-Style Potato Salad

BBQ Beans

Vegetarian Red Beans & Rice

Hoppin' John

Creamy Slaw

Maple-Braised Collard Greens

Maxie's White Cheddar Mac & Cheese
+3.00 per person

OFF-SITE CATERED BUFFET PRICING

\$43.95	1 bread, 2 salads, 3 entrées, 3 sides
\$38.95	1 bread, 1 salad, 3 entrées, 2 sides
\$34.95	1 bread, 1 salad, 2 entrées, 2 sides
\$29.95	1 bread, 1 salad, 1 entrée, 1 side

additional side +\$4 per person

ala carte vegetarian / vegan entrée +\$15 per guest

Prices do not include tax or additional service fees.

Prices and offerings subject to change.



add a Valentine Coffee serving station
\$3 per person

LATE NIGHT SNACKS

Black Shoe Bakery Pretzel Nuggets with warm pimento dip or Wisconsin beer cheese dipping sauce	\$14.00 per dozen
Andouille Pigs in a Blanket with cajun ketchup	\$35.00 per dozen
Kentucky Chicken Nuggets with comeback sauce	\$22.00 per pound
BBQ Pork Riblets with KC-Style BBQ Sauce or Sweet Memphis BBQ Sauce	\$42.00 per dozen
Smoke-Roasted Tofu Nuggets with KC BBQ Sauce or Sweet Memphis BBQ Sauce	\$21.00 per dozen
Jumbo Chicken Wings with cajun hot sauce, sweet Memphis BBQ, or zesty dry rub	\$38 per dozen

PLATTERS

Hand Pies *choose one per platter of a dozen:*

- Pepperoni & Cheese
- Roasted Mushroom, Swiss & Onion
- Buffalo Chicken and Bleu Cheese
- Smoked Pork or Tofu with KC-Style BBQ Sauce

\$28.00 per dozen

Meatballs *choose one per platter of a dozen:*

- Beef, Chicken, or Meatless
- KC-Style BBQ Sauce or Sweet Memphis BBQ Sauce

Served with French bread and pickles

\$26.00 per dozen

Mini Sandwiches *choose one per platter of a dozen:*

- Cucumber with Cream Cheese and Crab with Dill
- Ham and Swiss with Creole Mustard
- Peanut Butter with House-Made Pepper Jelly

\$44.00 per dozen

Warm Spinach Crab Dip with crostini
\$44.00 (small) / \$86.00 (medium) / \$130.00 (large)

Crab & Cocktail Goat Cheese Spread with crackers
\$44.00 (small) / \$86.00 (medium) / \$130.00 (large)

Sausage & Cubed Cheese Platter
\$95.00 small (serves 20) / \$175.00 medium (serves 40) / \$325 large (serves 80)

BLACK SHOE HOSPITALITY

AGREEMENTS AND POLICIES

- Off-Site staffed events require a Food and Beverage Minimum of \$2,500 Monday-Thursday and \$6,000 Friday-Saturday, plus tax and service charge.
- Black Shoe Catering requires a credit card on file to reserve any event detailed on the contract. The card will not be charged until the day of the event, unless cancellation occurs less than six (6) months prior to the event.
- Cancellation Charges:
 - 6 months – 3 months prior, 50% of Estimated Food and Beverage
 - 3 months – 2 weeks prior, 75 % of Estimated Food and Beverage
 - 2 weeks prior or less – 100% of Estimated Food and Beverage
 - COVID Cancellation Policy: If your event cancels due to COVID, we are happy to re-book you at a later date, or a reduced cancellation fee of 20% of Estimated Food and Beverage
- Final Menu selections are due one month prior to the event.
- Final Guest Count is due two weeks prior to the event.
- Final menu prices are not guaranteed until 4 weeks prior to an event.

Additional Service Fees

- A 20% Service Charge is applied to all Food, Beverage, and Rentals. Service charges are applied to cover labor, equipment handling and maintenance, etc. *Gratuuity is left to the discretion of the client.*
- Standard 5.6% Sales tax is applied to all food, beverage, and service charges.
- A \$2 per mile round-trip Delivery Fee is applied to each event. Distance is calculated from Maxie's restaurant.
- Depending on the nature of your event, guest count, capabilities of your venue, as well as the level of service desired, additional fees may apply:
 - Linen Set Up \$1 per person
 - Linen Tear Down \$1 per person
 - Table and Chair Set Up \$1.50 per person
 - Table and Chair Tear Down \$1.50 per person
 - Cake Cutting/Dessert Station (outside bakery) \$2 per person
 - Venue Fee: Venues often charge a fee to off-site caterers, and this will be passed on to the client.
 - Family Style Fee \$3 per person
 - Chef Fee \$30 per hour, per Chef – 2-hour minimum
 - Passed Hors d'oeuvres \$1 per person
 - Oyster Shucker \$30 per hour – 2-hour minimum
 - Buffet Attendant/Carver: \$30 per hour – 2-hour minimum



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