

# BLACK SHOE HOSPITALITY

FULL - SERVICE CATERING



MAXIE'S



[catering@blackshoehospitality.com](mailto:catering@blackshoehospitality.com)

414-336-1005

# HORS D'OEUVRES

<b>Chicken Breast Rumaki</b> with sticky caramel glaze	<b>\$36 per dozen</b>	<b>Mini Crab Cakes</b> with cajun mayo	<b>\$44 per dozen</b>
<b>Sausage-Stuffed Mushrooms</b> with seasoned breadcrumbs, tarragon aioli	<b>\$28 per dozen</b>	<b>Shrimp Cocktail</b> with house-made cocktail sauce (30 – 35 per pound)	<b>\$36 per pound</b>
<b>Spinach &amp; Cheese Stuffed Mushrooms</b> with seasoned breadcrumbs	<b>\$28 per dozen</b>	<b>New Orleans BBQ Shrimp</b> garlic, rosemary, Worcestershire, cream	<b>\$40 per pound</b>
<b>Twice-Baked Truffle Potatoes</b> with aged provolone, bacon, chives	<b>\$34 per dozen</b>	<b>Hickory-Smoked Chicken Wings</b> tabasco buttermilk bleu cheese	<b>\$38 per dozen</b>
<b>Bacon-Wrapped Water Chestnuts</b> with sticky caramel glaze	<b>\$36 per dozen</b>	<b>Warm Chicken Chorizo Canapes</b> with provolone, paprika aioli	<b>\$32 per dozen</b>
<b>Pulled Pork Sliders</b> on Black Shoe Bakery buns	<b>\$50 per dozen</b>	<b>Roasted Red Pepper</b> stuffed cucumbers	<b>\$25 per dozen</b>
<b>Mac and Cheese Cups</b> with cracker topping	<b>\$36 per dozen</b>	<b>Creamy Brie Crostini</b> with tomato concasse and basil	<b>\$26 per dozen</b>

## COLD PLATTERS

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

**Vegetable Crudité Platter** with creamy dill dip

**Season Fruit Platter** with honey yogurt

**Sausage & Cubed Cheese Platter** with assorted crackers

<b>Small (serves 40)</b>	<b>\$175.00 each</b>
<b>Medium (serves 80)</b>	<b>\$325.00 each</b>
<b>Large (serves 180)</b>	<b>\$450.00 each</b>

## 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 sauce

### Grilled Portobello

with creole sauce

### Vegetarian Jambalaya

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

### Maxie's White Cheddar Mac & Cheese

# 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**

**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

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

## PLATTERS

<b>Hand Pies</b>	<i>choose one per platter of a dozen:</i>	
	<ul style="list-style-type: none"><li>• Pepperoni &amp; Cheese</li><li>• Roasted Mushroom, Swiss &amp; Onion</li><li>• Buffalo Chicken and Bleu Cheese</li><li>• Smoked Pork or Tofu with KC-Style BBQ Sauce</li></ul>	<b>\$38.00 per dozen</b>
<b>Meatballs</b>	<i>choose one per platter of a dozen:</i>	
	<ul style="list-style-type: none"><li>• Beef, Chicken, or Meatless</li><li>• KC-Style BBQ Sauce or Sweet Memphis BBQ Sauce</li></ul> <p>Served with French bread and pickles</p>	<b>\$26.00 per dozen</b>
<b>Mini Sandwiches</b>	<i>choose one per platter of a dozen:</i>	
	<ul style="list-style-type: none"><li>• Cucumber with Cream Cheese and Crab with Dill</li><li>• Ham and Swiss with Creole Mustard</li><li>• Peanut Butter with House-Made Pepper Jelly</li></ul>	<b>\$44.00 per dozen</b>

# 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.  
*\*\*Food and beverage minimums may be adjusted at the discretion of the Catering Sales Director.*
- 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 one month prior to the event.  
*\*\*Due dates may be adjusted at the discretion of the Catering Sales Director.*
- 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. *Gratuity 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.



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