

# BLUE'S EGG

05/2022

## PLATED MEALS

MENUS FOR PRIVATE DINNER PARTIES



[catering@blackshoehospitality.com](mailto:catering@blackshoehospitality.com) • 414-336-1005  
317 N. 76<sup>TH</sup> St. Milwaukee, WI

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

**\$56.95 / person**  
+tax and gratuity

## APPETIZER

*select one for all guests to enjoy during reception or seated at dinner*

- Crispy Fried Provolone** with marinara, fresh basil & tomato crostini
- Pan-Fried Blue Crab Cake** with cucumber salad, remoulade
- Poached Shrimp Cocktail Bruschetta** with asparagus & bell pepper salad, caper goat cheese, cocktail sauce
- Vegetable Crudit  Platter** with creamy dill dip
- Cheese Board** with assorted cheeses

## FIRST COURSE

*select two for your guests to pre-select one*

- Blue's Egg Salad** with greens, hard-boiled egg, sliced tomatoes, peas, feta, creamy vinaigrette
- Caesar Salad** with romaine hearts, traditional dressing, 2-year Wisconsin parmesan, croutons
- Mixed Greens Salad** with goat cheese, apple, candied pecans, cranberry jalapeno dressing
- Roasted Beet Salad** with candied walnuts, goat cheese, balsamic vinaigrette **+\$2/person**
- Seasonal Soup du Jour**
- Shellfish Bisque Soup**

## ENTREES

*select three for your guests to pre-select one*

- Braised Beef Short Rib** with mirepoix vegetables, roasted red potatoes, red wine pan sauce
- Pan Seared Amish Airline Chicken Breast** with fresh spinach, angel hair pasta, lemon, capers, parmesan
- Sauteed Atlantic Salmon Dijonaise** with petite herb salad, roasted red peppers, lemon cream sauce **+\$5 per person**
- Cheese Ravioli** with oven-dried tomatoes, fresh spinach, pesto cream sauce, parmesan
- House-Made Pappardelle** with roasted mushrooms, asparagus, tomato cream sauce, oregano, parmesan
- Pan-Seared Pork Tenderloin Medallions** with glazed roasted carrots, caramelized onion hash browns, apple-cognac cream
- Seared 8oz Black Angus Center-Cut Filet** with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$15 per person**
- Seared 14oz Black Angus Ribeye** with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$10 per person**

## DESSERT

*select two for your guests to pre-select one*

- Dark Chocolate Symphony Cake** with chocolate fudge and ganache, chocolate frosting
- Rustic Mixed Berry Apple Crostata** with crispy streusel, house-made vanilla ice cream
- Creamy Cheesecake** with graham cracker crust, house-made chocolate sauce
- Old Fashioned Carrot Cake** with cream cheese frosting, candied walnuts
- Flourless Chocolate Cake** with raspberry coulis
- Key Lime Pie** with graham cracker crust, chantilly

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**\$48.95 / person**  
+tax and gratuity

## FIRST COURSE

select two for guests to pre-select one

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

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

**Mixed Greens Salad** with goat cheese, apple, candied pecans, cranberry jalapeno dressing

**Seasonal Soup du Jour**

## ENTREES

select three for your guests to pre-select one

**Braised Beef Short Rib** with mirepoix vegetables, roasted red potatoes, red wine pan sauce

**Pan Seared Amish Airline Chicken Breast** with fresh spinach, angel hair pasta, lemon, capers, parmesan

**Sauteed Atlantic Salmon Dijonaise** with petite herb salad, roasted red peppers, lemon cream sauce

**+\$5 per person**

**Cheese Ravioli** with oven-dried tomatoes, fresh spinach, pesto cream sauce, parmesan

**House-Made Pappardelle** with roasted mushrooms, asparagus, tomato cream sauce, oregano, parmesan

**Pan-Seared Pork Tenderloin Medallions** with glazed roasted carrots, caramelized onion hash browns, apple-cognac cream

**Seared 8oz Black Angus Center-Cut Filet** with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$15 per person**

**Seared 14oz Black Angus Ribeye** with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$10 per person**

## DESSERT

host to select one for all guests to enjoy

**Dark Chocolate Symphony Cake** with chocolate fudge and ganache, chocolate frosting

**Rustic Mixed Berry Apple Crostata** with crispy streusel, house-made vanilla ice cream

**Creamy Cheesecake** with graham cracker crust, house-made chocolate sauce

**Old Fashioned Carrot Cake** with cream cheese frosting, candied walnuts

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**\$39.95 / person**  
+tax and gratuity

## FIRST COURSE

select one for all guests to enjoy

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

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

## ENTREES

select two for your guests to pre-select one

**Braised Beef Short Rib** with mirepoix vegetables, roasted red potatoes, red wine pan sauce

**Pan Seared Amish Airline Chicken Breast** with fresh spinach, angel hair pasta, lemon, capers, parmesan

**Sauteed Atlantic Salmon Dijonaise** with petite herb salad, roasted red peppers, lemon cream sauce

**+\$5 per person**

**Cheese Ravioli** with oven-dried tomatoes, fresh spinach, pesto cream sauce, parmesan

**House-Made Pappardelle** with roasted mushrooms, asparagus, tomato cream sauce, oregano, parmesan

**Pan-Seared Pork Tenderloin Medallions** with glazed roasted carrots, caramelized onion hash browns, apple-cognac cream

**Seared 8oz Black Angus Center-Cut Filet** with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$15 per person**

**Seared 14oz Black Angus Ribeye** with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$10 per person**

## DESSERT

**Assorted Gourmet Cookies**

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# RESERVING BLUE'S EGG

Blue's Egg will open specifically for your group any night of the week with food and beverage minimums starting at \$1500 Monday through Thursday and \$2500 Friday through Sunday.

There are no rental fees to use the space and we do not require deposits ahead of time. We do, however, request a contract to hold the space with a credit card on file.

We will open doors as early as 5:00 p.m. for the group and host a last call at 9:30 p.m. These hours are flexible depending on time of day and may increase food and beverage minimums if requested to stay open after 10:00 p.m.

The space itself is transformed into an intimate dining experience where the tables are dressed in ivory linen and candles illuminate the space. You are free to decorate the space and enhance the décor as you please as long as there is no damage to the restaurant furniture or building.

Menu prices do not include standard tax, gratuity, or beverages.

Blue's Egg offers a full-functioning bar during evening events where we feature tap beer, bottled beer, wine by the glass or bottle and cocktails.

Standard state sales tax is applied to each party along with an 20% gratuity charge.

Menu and bar selections are due two weeks prior to the event and the final count is due three days prior to event.

Contact us directly at 414-336-1005 or [catering@blackshoehospitality.com](mailto:catering@blackshoehospitality.com) to schedule your next event at Blue's Egg.

Prices and menus are subject to change.

Please contact us directly to get the latest details from our team.

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# BLUE'S EGG

COCKTAIL PARTIES  
BUFFET DINNERS  
FAMILY-STYLE MEALS



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# HORS D'OEUVRES

stationed or passed

## HANDHELDS & CANAPES per dozen

<b>Mini Crab Cakes</b> with citrus mustard sauce	<b>\$40</b>
<b>Chicken Breast Rumaki</b> with sticky caramel glaze	<b>\$28</b>
<b>Sausage-Stuffed Mushrooms</b> with seasoned bread crumbs, bearnaise sauce	<b>\$28</b>
<b>Fried Hand-Breaded Mushrooms</b> with creamy hot sauce dip	<b>\$24</b>
<b>Twice-Baked Truffle Potatoes</b> with aged provolone, bacon, chives	<b>\$28</b>
<b>Bacon-Wrapped Water Chestnuts</b> with sticky caramel glaze	<b>\$28</b>
<b>"Moscow Minis" Corned Beef Canapes</b> with gruyere, Russian dressing	<b>\$26</b>
<b>Shrimp Cocktail Crostini</b> with goat cheese, avocado, zesty cocktail sauce	<b>\$38</b>
<b>Warm Chicken Chorizo and Provolone Canapes</b> with paprika aioli	<b>\$24</b>
<b>Roasted Red Pepper Stuffed Cucumbers</b>	<b>\$19</b>
<b>Creamy Brie Crostini</b> with tomato concasse and basil	<b>\$23</b>
<b>Smoked Chicken Wings</b> with bleu cheese dip, celery, buffalo or bbq	<b>\$32</b>
<b>Niman Ranch Beef Burger Sliders</b> with 1-year Carr Valley cheddar, tomato, lettuce, mayonnaise	<b>\$42</b>

## FLATBREADS

<b>Roasted Mushroom Flatbread</b> with fonduta sauce, arugula, balsamic reduction	<b>\$15</b>
<b>Chicken Chorizo Flatbread</b> with house-made boursin cheese	<b>\$15</b>
<b>Tomato Basil Flatbread</b> with fontina cheese	<b>\$15</b>

## COLD PLATTERS

<b>Small (serves 20) \$115</b>	<b>Medium (serves 40) \$175</b>	<b>Large (serves 80) \$325</b>
<b>Assorted Artisanal Cheese Platter</b> of semi-soft, aged, and soft cheese, mixed berries, crackers		
<b>Vegetable Crudit� Platter</b> with creamy dill dip		
<b>Seasonal Fruit Platter</b> with honey yogurt		
<b>Sausage and Cubed Cheese Platter</b> with crackers		

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# PRIVATE PARTY DINNER MENU

**\$46 / person**

Choose 1 starter, 1 first course, 3 entrees, 2 sides, 1 dessert

**\$39 / person**

Choose 1 first course, 2 entrees, 2 sides, 1 dessert

**\$32 / person**

Choose 1 first course selection, 2 entrées, 2 sides

**+\$4 / person for family-style dining**

## STARTERS

*served at the table or stationed during pre-dinner reception*

**Fried Hand-Breaded Mushrooms** with creamy hot sauce dip

**Roasted Red Pepper Stuffed Cucumbers**

**Creamy Brie Crostini** with tomato concasse and basil

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

**Tomato Basil Flatbread** with fontina cheese

**Vegetable Crudité Platter** with creamy dill dip

## FIRST COURSE

*served with focaccia bread and whipped butter*

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

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

**Mixed Greens Salad** with goat cheese, apple, candied pecans, cranberry jalapeno dressing

**Roasted Beet Salad** with candied walnuts, goat cheese, balsamic vinaigrette **+\$2/person**

**Shellfish Bisque Soup** **+\$3/person**

## ENTREES

**Niman Ranch Beef Pot Roast** with pan sauce and mirepoix

**Chicken Paillards** with lemon herb sauce

**Cheese Ravioli** with mushrooms and spinach

**Beer Battered or baked Atlantic Cod Fish Fry** with tartar sauce, lemon

**Braised Lamb Meatballs** in rosemary pan sauce **+\$4/person**

**Slow-Baked Pulled Ham** with natural pan drippings

**Sliced Roasted Black Angus Beef Tenderloin** with bearnaise sauce **\$11/person**

**Roasted Pork Tenderloin** with rosemary, mushroom demi-glace, capers

## SIDES

**Sauteed Fresh Vegetables**

**Honey-Glazed Carrots**

**Potato Pancakes** with house-made apple sauce

**Blue's Truffled Mac n' Cheese** **+\$2/person**

**Steamed Asparagus** with lemon pepper butter

**Mashed Yukon Potatoes**

**Creamy Polenta** with parmesan

## DESSERT PLATTERS

**Assorted Cookies**

**Assorted Mini Cupcakes**

**Trio of Mini Pie Squares**

Key Lime, Mississippi Mud, Pecan

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