

# 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 Crudité 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

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**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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# 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**

**\$39 / person**

**\$32 / person**

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

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

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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