

BUFFETS AT MAXIE'S

On-Premise

10/2021

STARTERS

Maxie's Mini Crabcakes	with Cajun mayo	\$40 / dozen
Pulled Pork Canapes	with creamy slaw	\$26 / dozen
Pimento Cheese Canapés		\$18 / dozen
Goat Cheese Canapés		\$18 / dozen
New Orleans BBQ Shrimp		\$34 / dozen
Rice & Cheese Croquettes	with Cajun mayo	\$15 / dozen
Fried Green Tomatoes	with remoulade	\$22 / dozen
Hickory-Smoked Wings		\$32 / dozen
	with Tabasco buttermilk bleu cheese	

SALAD

	Small / Medium / Large
Supper Club Salad	60 / 90 / 120
with field greens, raspberry vinaigrette, buttermilk bleu cheese, pecans & apples	
Caesar Salad	56 / 84 / 112
with romaine hearts, traditional dressing, croutons, 2-year Wisconsin parmesan	
Garden Veggie Salad	42 / 63 / 84
with cucumbers, tomatoes, bell peppers, carrots, ap vinaigrette	

ENTRÉE

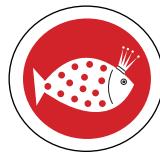
BBQ St. Louis-Style Spare Ribs	with KC-style BBQ sauce, hickory-smoked	124 (40 pc) / 186 (60 pc) / 248 (80 pc)
Eastern North Carolina-Style Pulled Pork	with vinegar sauce	132 / 198 / 264
Jambalaya "Me-Oh-My-A"	of shrimp, andouille & blackened chicken in zesty creole rice	140 / 210 / 280
Vegetarian Jambalaya	smoked tofu, pecan, spinach, and red beans in zesty creole rice	112 / 168 / 224
East Texas-Style BBQ Beef Brisket	with KC-style BBQ sauce, hickory-smoked	146 / 219 / 292
Shrimp & Grits	Gulf shrimp in rich & spicy tasso sauce	138 / 207 / 276
Blackened Chicken & Grits	boneless chicken breast, rich & spicy tasso sauce	108 / 162 / 216
Chicken-Fried Chicken	with tasso sauce	128 / 192 / 256
Blackened Catfish Creole		130 / 195 / 260

SIDES

	Small / Medium / Large
Hoppin' John	38 / 57 / 76
with black-eyed peas, pork, rice	
Sweet Potato Fries	38 / 57 / 76
with crème fraîche	
Cajun Fries	38 / 57 / 76
with Cajun mayo	
BBQ Beans	38 / 57 / 76
Maple-Braised Collard Greens	48 / 72 / 96
Creamy Slaw	30 / 45 / 60
Vegetarian Red Beans & Rice	34 / 51 / 68
Memphis-Style Potato Salad	38 / 57 / 76
Vegetable of the Day	38 / 57 / 76
Homemade Potato Chips	24 / 36 / 48
Maxie's White Cheddar Mac & Cheese	64 / 96 / 128

DESSERTS

Key Lime Pie Squares	graham cracker crust, raspberry sauce, chantilly	\$30 / dozen
Mississippi Mud Pie Squares	devil's food crust, chocolate mousse, pecans	\$35 / dozen
Mini Red Velvet Cupcakes	with cream cheese frosting	\$24 / dozen
Pecan Pie Squares		\$32 / dozen
Bourbon Pecan Chocolate Chip Cookies	with pecans	\$16 / dozen
Trio of Mini Desserts	(20 pcs) with Key Lime Pie Squares, Mississippi Mud Pie Squares, Pecan Pie Squares	\$52 / 20 pcs



MAXIE'S

catering@blackshoehospitality.com
414-336-1005

SMALL (15-25 guests) MEDIUM (25-35 guests) LARGE (35-45 guests)
Suggested Buffet Setup Is 2-3 Starters, 1 Salad, 2-3 Entrées, 2-3 Sides
All Buffets Include Cornbread with Orange Honey Butter

Prices and menu are subject to change.

FAMILY-STYLE DINNER MENU

10/2021

FIRST COURSE

served with Corn Bread and Orange Honey Butter

Fried Green Tomatoes with remoulade

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

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

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

ENTRÉES

Eastern Northern Carolina-Style Pulled Pork in vinegar sauce

Shrimp & Grits with gulf shrimp, rich & spicy tasso sauce, over stone-ground yellow grits

East Texas-Style BBQ Beef Brisket in KC-style BBQ Sauce, hickory-smoked

Jambalaya with shrimp, andouille & chicken in zesty creole rice

Vegetarian Jambalaya with smoked tofu, spinach, pecans & red beans in zesty creole rice

Pepper-Seared Beef Tenderloin Medallions with bourbon demi-glace **+\$8.95 per person**

Chicken-Fried Chicken with rich & spicy tasso sauce

FAMILY-STYLE SIDES

- BBQ Beans
- Maple-Braised Collard Greens
- Hoppin' John
- Yellow Grits with Tasso Sauce
- Vegetable of the Day
- Creamy Slaw
- **Maxie's White Cheddar Mac & Cheese** **+\$2 per person**

DESSERT PLATTER

- Mississippi Mud Pie Squares
- Mini Key Lime Pie Squares
- Pecan Pie Squares

\$42 per person

Choose 2 First Course Selections, 3 Entrées, 3 Sides, Dessert Platter

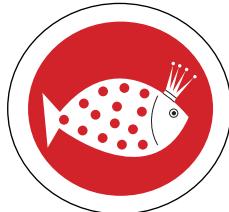
\$35 per person

Choose 2 First Course Selections, 2 Entrées, 2 Sides, Dessert Platter

\$28 per person

Choose 1 First Course Selection, 2 Entrées, 2 Sides

*Beverages not included in Family-Style pricing. Pricing does not include standard tax or gratuity.
Prices and menu subject to change.*



MAXIE'S

catering@blackshoehospitality.com • 414-336-1005

Enhance your Family-Style Dinner by adding starters from our Buffet Menu.

PLATED LUNCHES AT MAXIE'S

10/2021

SOUPS

Tomato Fennel Bisque • Maxie's Mighty-Mighty Gumbo

SALADS

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

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

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

ENTRÉES

Eastern Northern Carolina Pulled Pork with slaw & BBQ beans **19.95**

Lemon Caper Chicken over mashed potatoes with vegetables **18.95**

Seared Salmon with potato cake, vegetables, creole rose sauce **22.95**

Grilled Portobello Mushrooms in creole sauce **18.95**

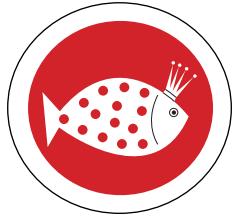
DESSERTS

Bourbon Pecan Chocolate Chip Cookies • Red Velvet Cupcakes

Lunches served with Cornbread & Orange Honey Butter.

Choose 1 Soup, 1 Salad & Up To 3 Entrée Choices For Your Guests. Guest Choices Due 48 Hours Prior To Event. Per Person Pricing Determined By Final Entrée Choices. Includes Assorted Mini Desserts.

*Beverages not included in Family-Style pricing. Pricing does not include standard tax or gratuity.
Prices and menus subject to change.*



MAXIE'S

catering@blackshoehospitality.com • 414-336-1005

Maxie's will open exclusively for
your group lunch as early as 11 a.m.
any day of the week!