# MAXIE'S PRIVATE PARTY DINNER MENU

06/2024

### PRIVATE DINNER BUFFET PRICING

\$43 / person \$37 / person \$33 / person Choose 2 first course selections, 3 entrées, 2 sides Choose 2 first course selections, 2 entrées, 2 sides

Choose 1 Salad -OR- Fried Green Tomatoes, 2 entrées, 2 sides

+\$3/person for Family-Style dining

#### **FIRST COURSE**

#### served with cornbread with orange honey butter

Fried Green Tomatoes with remoulade

**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

#### **ENTREES**

Eastern Carolina-Style Pulled Pork with vinegar sauce
East Texas-Style BBQ Beef Brisket with KC-style BBQ sauce, hickory smoked +\$6.95 per person
Memphis-Style BBQ Pulled Chicken

Jambalaya "Me-Oh-My-A" of shrimp, andouille & blackened chicken in zesty creole rice
Shrimp & Grits Gulf shrimp in rich & spicy tasso sauce
Blackened Chicken & Grits boneless chicken breast, rich & spicy tasso sauce

**Blackened Catfish Creole** 

Chicken-Fried Chicken with tasso

Vegetarian Jambalaya smoked tofu, pecan, spinach, and red beans in zesty creole rice Smoked & BBQ Organic Tofu KC BBQ sauce, smoked extra-firm tofu, creole sauce PepperSeared Beef Tenderloin Medallions with bourbon demi-glace +\$12.95 per person

#### **SIDES**

Housemade Potato Chips BBQ Beans Veggie Red Beans & Rice Carolina Creamy Slaw Cajun Fries with Cajun mayo Yellow Grits with Tasso Sauce

Vegetable of the Day
Memphis-Style Potato Salad
Mashed Potatoes
Sweet Potato Fries with crème fraiche
Maple-Braised Collard Greens

Hoppin' John with black-eyed peas, pork, rice

Maxie's White Cheddar Mac & Cheese (+\$2 per person)

# MAXIES OYSTER BAR • BBQ • FRESH FISH

## HORS D'OUEVRES (servings per dozen)

\$24
\$24
\$24
\$26
\$34
\$34
\$40

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