

PRIVATE PARTY DINNER MENU

05/2022

\$43 / person

Choose 2 first course selections, 3 entrees, 3 sides

\$36 / person

Choose 2 first course selections, 2 entrees, 2 sides

\$29 / person

Choose 1 first course selection, 2 entrées, 2 sides

+\$2 for family-style dining

FIRST COURSE

served with corn bread and orange honey butter

Maxie's Mighty-Mighty Gumbo

Crab & Corn Chowder

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 **+\$12.95 per person**

Memphis-Style BBQ Pulled Chicken

St. Louis-Style Spare Ribs with KC-style BBQ sauce, hickory smoked

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

Pepper-Seared 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

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

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

Vegetable of the Day

Memphis-Style Potato Salad

Mashed Potatoes

Sweet Potato Fries with crème fraîche

Maple-Braised Collard Greens



MAXIE'S
OYSTER BAR • BBQ • FRESH FISH

catering@blackshoehospitality.com • 414-336-1005

*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.*

HORS D'OEUVRES & DESSERTS

05/2022

HORS D'OEUVRES (per dozen)

Maxie's Mini Crabcakes with Cajun mayo	\$40
Pulled Pork Canapes with creamy slaw	\$26
Pimento Cheese Canapes	\$18
Goat Cheese Canapes	\$18
New Orleans BBQ Shrimp	\$34
Rice & Cheese Croquettes with Cajun mayo	\$15
Fried Green Tomatoes with remoulade	\$22
Hickory-Smoked Wings with Tabasco buttermilk bleu cheese	\$38

DESSERTS (per dozen)

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



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