

BLUE'S EGG ON-PREMISE EVENT MENU

catering@blackshoehospitality.com | 414-336-1005

Pricing does not include 8.4% sales tax or 20% gratuity. Pricing and menu items subject to change without notice.

CANAPÉS

Passed or Buffet, price per dozen.

Mini Crab Cakes with Citrus Mustard Sauce	\$46	Warm Chicken Chorizo & Provolone Canapé with Paprika Aioli	\$34
Chicken Breast Rumaki Bacon-wrapped, with Sticky Caramel Glaze	\$36	Roasted Red Pepper Stuffed Cucumbers	\$26
Bacon-Wrapped Water Chestnuts with Sticky Caramel Glaze	\$30	Creamy Brie Crostini with Tomato Concasse & Basil	\$26
Mushroom, Spinach, & Cheese Stuffed Tartlets with Garlic Aioli	\$34	Twice-Baked Truffle Potatoes with Aged Provolone, Bacon, Chives	\$34
Fried Panko-Breaded Mushrooms with Creamy Hot Sauce Dip	\$28		

HOT PLATTERS

Flatbreads			\$15
Roasted Mushroom	with Fonduta Sauce, Saxony Cheese, Arugula, Balsamic Glaze		
Chicken Chorizo	with House-made Garlic Herb Cream Cheese, Paprika Aioli		
Tomato Basil	with Aged Provolone, Basil Pesto		
Smoked Jumbo Chicken Wings (x12)	Buffalo or BBQ Sauce, with Blue Cheese Dip, Celery		\$33
Niman Ranch Beef Burger Sliders (x12)	with 1-yr Carr Valley Cheddar, Caramelized Onion, Garlic Mayo		\$42

COLD PLATTERS

Serves 20 (unless indicated)

Assorted Artisanal Cheese Platter	of Semi-Soft, Aged, and Soft Cheeses, Mixed Berries, Crackers	\$140
Assorted Dips	Crab Dip, Hummus, Olive Tapenade, w/ Crostini, Pita, Tortilla Chips	\$90
Vegetable Crudité Platter	with Creamy Dill Dip	\$60
Caprese Skewers (x12)	with Fresh Mozzarella, Fresh Basil Pesto, Balsamic Glaze	\$30
Fresh Fruit Platter	Pineapple, cantaloupe, honeydew, strawberries, blueberries, & blackberries	\$70



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BUFFET PRICING

\$48 / person: Choose 2 First Course, 3 Entrées, 2 Sides, & 1 Dessert

\$40 / person: Choose 2 First Course, 2 Entrées, 2 Sides, & 1 Dessert

\$33 / person: Choose 1 First Course, 2 Entrées, 2 Sides, & 1 Dessert

+\$3 / person for Family-Style

FIRST COURSE

Served with Focaccia Bread and Whipped Butter.

Blue's Egg Salad

with Greens, Hard-Boiled Egg, Sliced Tomato, Pea, Feta, Creamy Vinaigrette

Caesar Salad

with Romaine Hearts, Traditional Dressing, 2-yr Wisconsin Parmesan, Croutons

Mixed Greens Salad

with Goat Cheese, Apple, Candied Pecans, Creamy Dill Dressing

Roasted Beet Salad

with Candied Walnuts, Goat Cheese, Balsamic Vinaigrette

Tomato Florentine Soup

with Creamy Tomato Soup, Spinach, Basil, Parmesan

Shellfish Bisque Soup

+\$3 / person

ENTRÉES

Niman Ranch Beef Pot Roast

with Pan Sauce, Mirepoix

Chicken Paillards

with Lemon Herb Sauce

Cheese Ravioli

with Mushrooms, Spinach, Creamy Parmesan Sauce

Beer-Battered Atlantic Cod Fish Fry

with Tartar Sauce, Lemon

Slow-Baked Pulled Ham

with Natural Pan Drippings

Roasted Pork Tenderloin

with Rosemary, Mushroom Demi-Glace, Capers

SIDES

Sauteéd Fresh Vegetables

Steamed Asparagus with Lemon Pepper Butter

Honey-Glazed Carrots

Mashed Yukon Potatoes

Crispy Potato Pancakes with House-made Apple Sauce

Creamy Polenta with Parmesan

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

DESSERT PLATTERS

Assorted Cookies

Maple Bacon, Peanut Butter, Espresso,
& Bourbon Chocolate Chip

Assorted Mini Cupcakes

Red Velvet, Chocolate Symphony, Lemon,
& Carrot Cake

Trio of Mini Pie Squares

Key Lime, Mississippi Mud, & Pecan