

BLACK SHOE HOSPITALITY

FULL-SERVICE BRUNCH
DESIGNED FOR 10 - 100 GUESTS



catering@blackshoehospitality.com
414-336-1005

ENTRÉES

Scrambled Eggs

3 large, brown Wisconsin eggs per person, scrambled, seasoned, held hot

*Add 1-year cheddar cheese **+\$1.50 per person***

French Toast

4 triangles of French Toast for each person with whipped Wisconsin butter & Little Man syrup

*Add whipped cream and mixed berry compote **+\$3.00 per person***

Vegetable Egg Strata

fresh bread baked with our egg custard, onions, broccoli, tomato, spinach, and 1-year cheddar

Meat & Cheese Strata

fresh bread baked with our egg custard, sausage, ham, onions, spinach, and fontina cheese

BLUE'S BROWNS

Blue's Browns

the legendary hashbrowns, crispy brown & held hot

Cheese Browns

your choice of 1-year Wisconsin cheddar, fontina, pepper jack, cream goat cheese, or American

Chicken Chorizo Stuffed Browns

with spinach, paprika aioli

Pulled Ham Stuffed Browns

with 1-year cheddar

Aged Provolone Stuffed Browns

With basil pesto, rich tomato sauce

SIDES

Thick-Cut Cherrywood Bacon

2 slices per person

Zesty Pork Breakfast Sausage

2 links per person

House-made Chorizo Chicken Sausage

1-3oz patty per person

House-made Vegan Sausage

1-4oz patty per person

Fresh Fruit

a generous mix of honeydew, cantaloupe, pineapple, blackberries, bananas, and blueberries

Yogurt Parfaits

individual cups of organic whole milk vanilla yogurt, fresh berries, house-made granola

\$17.95 PER PERSON

1 entrée, 1 brown, 1 side

additional entrée +\$6.00 per person

additional side + \$4.95 per person

additional brown +\$6.00 per person

Pricing does not include 20% gratuity and sales tax. All prices and menu items are subject to change without notice.

05/2022

BLACK SHOE PASTRIES

Blue's Monkey Bread

Blue's famous breakfast treat with sticky caramel glaze
\$42.00 per dozen

Black Shoe Sausage Roll

zesty sausage roll in puff pastry with mustard
\$45.00 per dozen

Blueberry Buckle

\$30.00 per dozen

Pecan Sticky Bun

\$30.00 per dozen

Assorted Muffins

Choice of: Dutch Blueberry, Lemon Poppy Seed, Old
Fashioned Carrot, Honey Grain & Seasonal Flavor
\$30.00 per dozen

Seasonal Coffee Cake

\$30.00 per dozen

OMELETTE STATION

For parties of 20 or more -- \$15 per person + \$30 per hour chef fee, minimum of 2 hours.
Groups over 30 people require two chefs.

assorted Wisconsin cheeses 1-year cheddar, creamy goat cheese, fontina, pepper jack	
cherrywood-smoked bacon	sauteed onions
zesty pork breakfast sausage	cherry tomatoes
pulled Iowa ham	diced bell peppers
house-made chicken chorizo	baby spinach
herb-roasted mushrooms	basil pesto

WAFFLE STATION

For parties of 20 or more -- \$15 per person + \$30 per hour chef fee, minimum of 2 hours.
Groups over 30 people require two chefs.

whipped cream	berry compote
chocolate chips	maple syrup
chopped bacon	bananas
caramel pecans	add Kentucky nuggets +\$4.00 per person

Self-Service Delivered

All cold items served in either individual portion cups or display platter.
All hot items served in 3-inch deep disposable Half Hotel pans and come with Serving Utensils.
Add disposable plates, knives, forks, spoons, and napkin for \$2 per person.
Add disposable chafer and sterno for \$10 (holds two half hotel pans).
\$300 minimum required. Delivery Fee of \$2 per mile (\$30 minimum).
Optional set up fee of 5% of food cost.

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BLACK SHOE HOSPITALITY

FULL-SERVICE AGREEMENTS AND POLICIES

- Off-Site staffed events require a Food and Beverage Minimum of \$2,500 Monday-Thursday and \$5,000 Friday-Saturday, plus tax and service charge.
- Black Shoe Catering requires a credit card on file to reserve any event detailed on the contract. The card will not be charged until the day of the event, unless cancellation occurs less than six (6) months prior to the event.
- Cancellation Charges:
 - 6 months – 3 months prior, 50% of Estimated Food and Beverage
 - 3 months – 2 weeks prior, 75 % of Estimated Food and Beverage
 - 2 weeks prior or less – 100% of Estimated Food and Beverage
 - COVID Cancellation Policy: If your event cancels due to COVID, we are happy to re-book you at a later date, or a reduced cancellation fee of 20% of Estimated Food and Beverage
- Final Menu selections are due one month prior to the event.
- Final Guest Count is due two weeks prior to the event.
- Final menu prices are not guaranteed until 4 weeks prior to an event.

Additional Service Fees

- A 20% Service Charge is applied to all Food, Beverage, and Rentals. Service charges are applied to cover labor, equipment handling and maintenance, etc. *Gratuuity is left to the discretion of the client.*
- Standard 5.6% Sales tax is applied to all food, beverage, and service charges.
- A \$2 per mile round-trip Delivery Fee is applied to each event. Distance is calculated from Maxie's restaurant.
- Depending on the nature of your event, guest count, capabilities of your venue, as well as the level of service desired, additional fees may apply:
 - Linen Set Up \$1 per person
 - Linen Tear Down \$1 per person
 - Table and Chair Set Up \$1.50 per person
 - Table and Chair Tear Down \$1.50 per person
 - Cake Cutting/Dessert Station (outside bakery) \$2 per person
 - Venue Fee: Venues often charge a fee to off-site caterers, and this will be passed on to the client.
 - Family Style Fee \$3 per person
 - Chef Fee \$30 per hour, per Chef – 2-hour minimum
 - Passed Hors d'oeuvres \$1 per person
 - Oyster Shucker \$30 per hour – 2-hour minimum
 - Buffet Attendant/Carver: \$30 per hour – 2-hour minimum



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