

# BLACK SHOE HOSPITALITY

FULL-SERVICE BRUNCH  
DESIGNED FOR 10 - 100 GUESTS



[catering@blackshoehospitality.com](mailto: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**  
**zesty pork breakfast sausage**  
**pulled Iowa ham**  
**house-made chicken chorizo**  
**herb-roasted mushrooms**

**sauteed onions**  
**cherry tomatoes**  
**diced bell peppers**  
**baby spinach**  
**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**  
**chocolate chips**  
**chopped bacon**  
**caramel pecans**

**berry compote**  
**maple syrup**  
**bananas**

**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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