



BRUNCH CATERING MENU

catering@blackshoehospitality.com
414-336-1005

—CUSTOM SMALL MENU—

Choice of two starters, three entrees & two plated desserts

Groups of 25 or less may customize a menu for guests to order from the evening of the event. Groups over 25, we ask for counts for each course 10 days prior to arrival *and to provide place cards indicating guest selections.

STARTERS

HOUSE SALAD

100 acre greens, bacon, cucumber, tomato, avocado dressing, croutons
\$6

SLOW BEETS

goat feta, watercress, walnuts, rosewater vinaigrette
\$8.50

ROASTED BRUSSELS CAESAR

sumac roasted, sunflower seeds, dried cranberry, bacon, grana Padano
\$8.50

FRENCH ONION SOUP

rich chicken broth, la clare evalon
\$9

CELERY ROOT AND BRIE SOUP

crispy mushrooms and leeks
\$7

—ENTREES—

AVOCADO TOAST

toasted sourdough, pickled chiles,
watercress, pumpkin seeds,
red wine syrup
\$14

GRAND TOAST

whole grain bread, tomato jam, feta,
chopped bacon, arugula, crispy
shallots, rosemary salt,
white balsamic syrup
\$14

LYONNAISE SALAD

Hundred Acre greens, house smoked
bacon, toast points, sherry vinaigrette
\$14

THE BUTTERMINT CLASSIC

two eggs, choice of bacon or
sausage, crispy roti, toast
\$12

TOFU SCRAMBLE

curry sweet potatoes, braised lentils,
cherry tomato, spinach toast,
pseudo sauce
\$16

MOSAIC BENEDICT

house crumpet, crispy hickory-smoked
pork belly, poached eggs,
hollandaise, petite salad
\$18

CHICKEN A LA KING

creamy chicken stew, house crumpet,
poached eggs, truffle hollandaise,
petite salad
\$19

STEAK DIANE

eye of striploin, fried eggs, cognac
mushroom cream, watercress,
marble potato toast
\$23

BUTTERMILK WAFFLE

fresh berries, crème anglaise,
whipped cream, Little Man syrup
— OR —

Caramel, crumbled bacon, toasted
pecans, Little Man syrup
\$14

—DESSERTS—

INDIVIDUALLY PLATED

BUTTERSCOTCH MISO TART

miso caramel, five spice ice cream, chocolate tuille
\$12

ICE BOX CHEESECAKE

Grand Marnier berries, chocolate meringues, graham crust
\$11

CARROT CAKE SUNDAE

carrot cake, roasted pineapple, caramel,
cinnamon cream cheese ice cream, coconut streusel
\$11

MESSY ROMANOFF

strawberry cremeaux, orange-fennel cake croutons, crumbled vanilla meringue,
orange chantilly, strawberry conserve, fennel pollen
\$10

AFFOGATO

espresso, vanilla ice cream, amaretti cookies
\$10

—FOR THE TABLE—

served family-style upon arrival

DEVEILED EGGS

\$40/dozen

chopped bacon, tobiko

SEASONAL COFFEE CAKE

\$30/dozen

WARM SOUR CREAM DONUTS

\$12/dozen

powdered sugar, chocolate sauce, brandy crème anglaise

(DF) Dairy Free (GF) Gluten Free (VG) Vegetarian (V) Vegan

all menu items and pricing subject to change without notice

02/2023