



PRIVATE EVENT

CATERING MENU

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414-336-1005

—APPETIZERS—

all appetizers below serve approximately 10 guests per order

CRISPY CHICKEN

XO sauce, sesame seaweed salad
\$32/dozen

CHICKPEA FRIES

Harissa, salt, pepper
\$26/dozen

STEAK DIANE MEATBALLS

Cremini Brandy Sauce
\$38/dozen

MUSHROOM TARTARE

avocado mayo, pickles, rye crostini
\$28/dozen

FRIED CALAMARI

banana peppers, onions, lemon,
preserved lemon aioli
\$34/small platter (serves 4-6)
\$51/large platter (serves 8-10)

MINI CRAB CAKE

apple pistachio slaw, caper remoulade
\$40/dozen

FRESH TOMATO FLATBREAD

100 Acre Basil, fresh mozzarella,
arugula

\$18/dozen pieces

OYSTERS ROCKEFELLER

Pernod, spinach, bacon, hollandaise
\$48/dozen

SMOKED STEELHEAD PUFFS

gougères, fresh dill, tomato, capers,
pickled onion, cucumber
\$44/dozen

DEVILED EGGS

bacon, trout roe
\$36/dozen

ASPARAGUS HOLLANDAISE

crispy shallots
\$28/small platter (serves 4-6)
\$38/large platter (serves 8-10)

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

all menu items and pricing subject to change without notice

02/2023

—FAMILY STYLE DINING—

Choose two entrees & two sides
\$35 per person

house salad and bread service included

ENTREES

GRILLED SWORDFISH
black vinegar, green curry

PANKO DIJON CRUSTED STEELHEAD TROUT
lemon, apple beurre blanc

RAGOUE OF AMISH CHICKEN
mushrooms, peas, sherry, cream

BEER BATTER FRIED HADDOCK
tartar sauce, lemon

STEAK AU POIVRE FILET MEDALLIONS
(add \$12 per person)
peppercorn demi cream, onion rings

BONELESS PORK LOIN CHOP
sauce Dijon leek smothered

ANGUS BEEF SHORT RIBS
(add \$5 per person)
red wine braising sauce

SLOW BAKED PORK RIBS
wood grill finished, Midwest BBQ sauce

RICOTTA RAVIOLI
with mushroom Bolognese

ROASTED CAULIFLOWER
arugula, vegetable demi

SIDES

MAC N CHEESE

WHIPPED POTATOES

GREEN BEAN ALMONDINE

MUSHROOM RAGOUE

CREAMED SPINACH

ROASTED BRUSSELS SPROUTS

HERB POTATO CROQUETTES

HONEY GLAZED CARROTS

GRILLED ASPARAGUS

**INTERESTED IN MORE
THAN TWO OPTIONS?**

**\$8 PER GUEST PER ADDED ENTRÉE
\$3 PER GUEST PER ADDED SIDE**

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—BUFFET STYLE DINING—

Choose two entrees & two sides
\$38 per person

house salad and bread service included

ENTREES

GRILLED SWORDFISH
black vinegar, green curry

PANKO DIJON CRUSTED STEELHEAD TROUT
lemon, apple beurre blanc

RAGOUE OF AMISH CHICKEN
mushrooms, peas, sherry, cream

BEER BATTERED HADDOCK
tartar sauce, lemon

STEAK AU POIVRE FILET MEDALLIONS
(add \$12 per person)
peppercorn demi cream, onion rings

BONELESS PORK LOIN CHOP
sauce Dijon leek smothered

ANGUS BEEF SHORT RIBS
(add \$5 per person)
red wine braising sauce

SLOW BAKED PORK RIBS
wood grill finished, Midwest BBQ sauce

RICOTTA RAVIOLI
with mushroom Bolognese

ROASTED CAULIFLOWER
arugula, vegetable demi

SIDES

MAC N CHEESE

WHIPPED POTATOES

GREEN BEAN ALMONDINE

MUSHROOM RAGOUE

CREAMED SPINACH

ROASTED BRUSSELS SPROUTS

HERB POTATO CROQUETTES

HONEY GLAZED CARROTS

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—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—

GRILLED SWORDFISH

stir-fried butternut squash, apple and cabbage, sticky rice cake, black vinegar, green curry
\$38

GREAT LAKES WALLEYE

mustard panko crusted, Pernod creamed spinach, potato pancakes, lemon, apple, beurre blanc
\$32

ROASTED AMISH CHICKEN

chicken sausage pelmeni, green beans, baby spinach, marsala sauce
\$29

MUSHROOM BOLOGNESE

house pasta, mushroom ragu, braised Swiss chard, parmesan
\$25

BEER BATTERED HADDOCK

tartar sauce, lemon, potato pancake, house-made slaw
\$29

STEAK AU POIVRE

12oz prime strip steak, brandy peppercorn demi cream, potato puree, grilled broccolini, onion jam
\$47

GRILLED IOWA PORK CHOP

fennel hash, potato croquette, candied bacon, Calvados reduction
\$36

PASTA PRIMAVERA

house pasta, grilled zucchini, French beans, spinach 100 acre basil, truffled tomato, parmesan
\$25

SEARED DUCK BREAST

sweet potato wild rice hash, sauteed spinach, roasted apple mostarda, walnuts, port wine glaze
\$35

ANGUS BEEF SHORT RIBS

cola and port wine demi, celeriac risotto, 5 spice glazed carrots
\$32

—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

DESSERT BITES

served stationed at a dessert table

LEMON PIE SQUARES	\$32/dozen
CHOCOLATE TRUFFLE SQUARES	\$35/dozen
MINI ICE BOX CHEESECAKES	\$35/dozen
OLIVE OIL CUPCAKES	\$34/dozen
PETITE TOFFEE NUT TARTLETS	\$38/dozen
ASSORTED GOURMET COOKIES	\$30/dozen
CHOCOLATE CHIP COOKIES	\$28/dozen

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