



# PRIVATE EVENT CATERING MENU

[catering@blackshoehospitality.com](mailto:catering@blackshoehospitality.com)  
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

## DEVEILED EGGS

bacon, trout roe  
\$36/dozen

## ASPARAGUS HOLLANDAISE

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

# —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

RAGOUT 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 RAGOUT

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

# —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

RAGOUT 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 RAGOUT

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

# —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