

# BLUE'S EGG ON-PREMISE EVENT MENU

catering@blackshoehospitality.com | 414-336-1005

Pricing does not include 8.4% sales tax or 20% gratuity. Pricing and menu items subject to change without notice.

## CANAPÉS

*Passed or Buffet, price per dozen.*

<b>Mini Crab Cakes</b> with Citrus Mustard Sauce	<b>\$46</b>	<b>Warm Chicken Chorizo &amp; Provolone Canapé</b> with Paprika Aioli	<b>\$34</b>
<b>Chicken Breast Rumaki</b> Bacon-wrapped, with Sticky Caramel Glaze	<b>\$36</b>	<b>Roasted Red Pepper Stuffed Cucumbers</b>	<b>\$26</b>
<b>Bacon-Wrapped Water Chestnuts</b> with Sticky Caramel Glaze	<b>\$30</b>	<b>Creamy Brie Crostini</b> with Tomato Concasse & Basil	<b>\$26</b>
<b>Mushroom, Spinach, &amp; Cheese Stuffed Tartlets</b> with Garlic Aioli	<b>\$34</b>	<b>Twice-Baked Truffle Potatoes</b> with Aged Provolone, Bacon, Chives	<b>\$34</b>
<b>Fried Panko-Breaded Mushrooms</b> with Creamy Hot Sauce Dip	<b>\$28</b>		

## HOT PLATTERS

<b>Flatbreads</b>			<b>\$15</b>
<b>Roasted Mushroom</b>	with Fonduta Sauce, Saxony Cheese, Arugula, Balsamic Glaze		
<b>Chicken Chorizo</b>	with House-made Garlic Herb Cream Cheese, Paprika Aioli		
<b>Tomato Basil</b>	with Aged Provolone, Basil Pesto		
<b>Smoked Jumbo Chicken Wings (x12)</b>	Buffalo or BBQ Sauce, with Blue Cheese Dip, Celery		<b>\$33</b>
<b>Niman Ranch Beef Burger Sliders (x12)</b>	with 1-yr Carr Valley Cheddar, Caramelized Onion, Garlic Mayo		<b>\$42</b>

## COLD PLATTERS

*Serves 20 (unless indicated)*

<b>Assorted Artisanal Cheese Platter</b>	of Semi-Soft, Aged, and Soft Cheeses, Mixed Berries, Crackers	<b>\$140</b>
<b>Assorted Dips</b>	Crab Dip, Hummus, Olive Tapenade, w/ Crostini, Pita, Tortilla Chips	<b>\$90</b>
<b>Vegetable Crudité Platter</b>	with Creamy Dill Dip	<b>\$60</b>
<b>Caprese Skewers (x12)</b>	with Fresh Mozzarella, Fresh Basil Pesto, Balsamic Glaze	<b>\$30</b>
<b>Fresh Fruit Platter</b>	Pineapple, cantaloupe, honeydew, strawberries, blueberries, & blackberries	<b>\$70</b>



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## BUFFET PRICING

**\$48 / person:** Choose 2 First Course, 3 Entrées, 2 Sides, & 1 Dessert

**\$40 / person:** Choose 2 First Course, 2 Entrées, 2 Sides, & 1 Dessert

**\$33 / person:** Choose 1 First Course, 2 Entrées, 2 Sides, & 1 Dessert

**+\$3 / person for Family-Style**

## FIRST COURSE

*Served with Focaccia Bread and Whipped Butter.*

**Blue's Egg Salad**

with Greens, Hard-Boiled Egg, Sliced Tomato, Pea, Feta, Creamy Vinaigrette

**Caesar Salad**

with Romaine Hearts, Traditional Dressing, 2-yr Wisconsin Parmesan, Croutons

**Mixed Greens Salad**

with Goat Cheese, Apple, Candied Pecans, Creamy Dill Dressing

**Roasted Beet Salad**

with Candied Walnuts, Goat Cheese, Balsamic Vinaigrette

**Tomato Florentine Soup**

with Creamy Tomato Soup, Spinach, Basil, Parmesan

**Shellfish Bisque Soup**

**+\$3 / person**

## ENTRÉES

**Niman Ranch Beef Pot Roast**

with Pan Sauce, Mirepoix

**Chicken Paillards**

with Lemon Herb Sauce

**Cheese Ravioli**

with Mushrooms, Spinach, Creamy Parmesan Sauce

**Beer-Battered Atlantic Cod Fish Fry**

with Tartar Sauce, Lemon

**Slow-Baked Pulled Ham**

with Natural Pan Drippings

**Roasted Pork Tenderloin**

with Rosemary, Mushroom Demi-Glace, Capers

## SIDES

**Sauteéd Fresh Vegetables**

**Steamed Asparagus** with Lemon Pepper Butter

**Honey-Glazed Carrots**

**Mashed Yukon Potatoes**

**Crispy Potato Pancakes** with House-made Apple Sauce

**Creamy Polenta with Parmesan**

**Blue's Truffled Mac & Cheese** **+\$2 / person**

## DESSERT PLATTERS

**Assorted Cookies**

Maple Bacon, Peanut Butter, Espresso,  
& Bourbon Chocolate Chip

**Assorted Mini Cupcakes**

Red Velvet, Chocolate Symphony, Lemon,  
& Carrot Cake

**Trio of Mini Pie Squares**

Key Lime, Mississippi Mud, & Pecan