



**BLACK SHOE
HOSPITALITY**

Full-Service Catering Menu

With selections from some of Milwaukee's
favorite restaurants:



MAXIE'S



catering@blackshoehospitality.com

414-336-1005

HORS D'OEUVRES

Stationed or Passed
(passed +\$2 per person)

Chicken Breast Rumaki with sticky caramel glaze	\$36 per dozen	Mini Crab Cakes with Cajun mayo	\$44 per dozen
Sausage-Stuffed Mushroom Tartlets with seasoned breadcrumbs, tarragon aioli	\$36 per dozen	Shrimp Cocktail with house-made cocktail sauce (30 – 35 per pound)	\$36 per pound
Twice-Baked Truffle Potatoes with aged provolone, bacon, chives	\$36 per dozen	Warm Chicken Chorizo Canapes with provolone, paprika aioli	\$34 per dozen
Bacon-Wrapped Water Chestnuts with sticky caramel glaze	\$36 per dozen	Shrimp Cocktail with house-made cocktail sauce (30 – 35 per pound)	\$36 per pound
Pulled Pork Sliders • on Black Shoe Bakery buns	\$36 per dozen	Creamy Brie Crostini* with tomato concasse and basil	\$26 per dozen
Mac and Cheese Cups* • with cracker topping	\$36 per dozen	Pimento Cheese Crostini* with sweet red pepper	\$26 per dozen
Spinach & Cheese Stuffed* Mushrooms Tartlets with seasoned breadcrumbs	\$34 per dozen	Hummus Crostini* with tomato concasse and basil	\$26 per dozen
Roasted Red Pepper** Stuffed Cucumbers	\$26 per dozen		
Caprese Skewers* with buffalo mozzarella, balsamic glaze	\$30 per dozen		

• *Stationed Only*

* *Vegetarian*

** *Vegan or can be prepared vegan*

COLD PLATTERS

(serves 20)

Vegetable Crudit� Platter with creamy dill dip •	\$50
Assorted Dips with crab dip, hummus, olive tapenade with crostini, pita, and tortilla chips •	\$70
Seasonal Fruit Platter with honey yogurt •	\$80
Sausage & Cubed Cheese Platter with assorted crackers •	\$100

Pricing does not include 20% gratuity and sales tax. All prices and menu items are subject to change without notice. 06/2024

OFF-SITE CATERED BUFFET PRICING

\$42.95/person	1 bread, 1 salad, 3 entrées, 2 sides
\$38.95/person	1 bread, 1 salad, 2 entrées, 2 sides
\$32.95/person	1 bread, 1 salad, 1 entrée, 1 side

additional side +\$4 per person
additional entree +5 per person

family-style service +\$4 per person plus additional chef fee of \$60
vegetarian / vegan entrées can be accommodated upon request

Prices do not include tax or additional service fees. Prices and offerings subject to change.

BREAD

Cornbread with orange honey butter
Focaccia Bread with whipped butter
Parker House Rolls with whipped butter **+\$1 per person**

SALAD

Caesar Salad

with romaine hearts, traditional dressing, 2-year Wisconsin parmesan, croutons

Garden Veggie Salad

with cucumbers, tomatoes, bell pepper, carrot, citrus vinaigrette

Supper Club Salad

+2 per person

with field greens, raspberry vinaigrette, buttermilk bleu cheese, pecans & apples

Blue's Egg Salad

+2 per person

with greens, hard-boiled egg, sliced tomatoes, cucumbers, feta, peas, creamy vinaigrette



add a Valentine Coffee serving station
+3 per person

ENTRÉES

Chicken Paillards
with lemon herb sauce

Bell & Evans Bone-in Herb Chicken

Niman Ranch Beef Pot Roast +3.95 per person
with red wine pan sauce, mirepoix vegetables

Cheese Ravioli*
with mushrooms and spinach

Blue's Truffled Mac & Cheese

Braised Lamb Meatballs +5.95 per person
with rosemary pan sauce

Slow-Baked Pulled Ham
in natural pan drippings

Blackened or Seared Salmon
with creole rose sauce, lemon caper sauce, or
tomato basil concasse

Roasted Pork Tenderloin
with rosemary, mushroom demi-glace, capers

Seared Beef Tenderloin Medallions
with red wine demi-glace +12.95 per person

* *Vegetarian*

** *Vegan or can be prepared vegan*

Eastern North Carolina-Style Pulled Pork

East Texas-Style BBQ Beef Brisket
+6.95 per person

Memphis-Style BBQ Pulled Chicken

BBQ St. Louis-Style Spare Ribs +6.95 per person

Jambalaya
of shrimp, andouille, blackened chicken in zesty
creole rice

Shrimp & Grits +3.95 per person
in rich & spicy tasso sauce

Blackened Chicken & Grits
with boneless chicken breast, rich & spicy tasso
sauce

Chicken-Fried Chicken
with tasso sauce

Grilled Portobello**
with creole sauce

Vegetarian Jambalaya**
with smoked tofu, pecans, spinach, red beans in
zesty creole sauce

Maxie's White Cheddar Mac & Cheese

SIDES

Sauteed Fresh Vegetables**

Honey-Glazed Carrots**

Creamy Polenta*
with parmesan

Steamed Asparagus**
with lemon pepper butter

Yellow Grits
with tasso sauce

Mashed Potatoes*

Blue's Truffled Mac & Cheese*
+3.00 per person

House-made Potato Chips*

Memphis-Style Potato Salad

BBQ Beans

Vegetarian Red Beans & Rice**

Creamy Slaw*

Maple-Braised Collard Greens**

Maxie's White Cheddar Mac & Cheese
+3.00 per person

* *Vegetarian*

** *Vegan or can be prepared vegan*

MAXIE'S À LA CARTE MENU

Available for pickup or delivery* for parties of 10 to 100

STARTERS (each serves 10)

Peel-n-Eat Shrimp with cocktail sauce (1 lb)	\$25
New Orleans BBQ Shrimp (1 dozen)	\$34
Hickory-Smoked Wings with Tabasco buttermilk bleu cheese (dozen)	\$38

FROM THE KETTLE (each serves 10)

Maxie's Mighty-Mighty Gumbo ½ gallon	\$55
Crab & Corn Chowder ½ gallon	\$60

SALADS (each serves 10)

Supper Club Salad with field greens, raspberry vinaigrette, buttermilk bleu cheese, pecans & apples	\$32
Caesar Salad with romaine hearts, traditional dressing, 2-year Wisconsin parmesan, croutons	\$29
Garden Veggie Salad with cucumbers, tomatoes, bell pepper, carrot, citrus vinaigrette	\$22

SIDES (each serves 10)

Housemade Potato Chips	\$12
BBQ Beans	\$22
Veggie Red Beans & Rice	\$21
Carolina Creamy Slaw	\$20
Mashed Potatoes	\$22
Yellow Grits with Tasso Sauce	\$24
Maple-Braised Collard Greens	\$32
Cornbread with Orange Honey Butter	\$19
Maxie's White Cheddar Mac & Cheese	\$39

FROM THE SMOKER (each serves 10)

Eastern Carolina-Style Pulled Pork	\$75
East Texas-Style BBQ Beef Brisket	\$135
Memphis-Style BBQ Pulled Chicken	\$76
St. Louis-Style Spare Ribs 20 single-bone pieces	\$79
<i>Upgrade pulled pork or pulled chicken with Black Shoe Bakery mini buns \$1 each</i>	

SOUL-STIRRIN' SPECIALTIES (each serves 10)

Jambalaya "Me-Oh-My-A" of shrimp, andouille & blackened chicken in zesty creole rice	\$70
Shrimp & Grits Gulf shrimp in rich & spicy tasso sauce	\$69
Blackened Chicken & Grits boneless chicken breast, rich & spicy tasso sauce	\$54
Blackened Catfish Creole	\$78
Chicken-Fried Chicken with tasso	\$64

VEGETARIAN SPECIALTIES (each serves 10)

Vegetarian Jambalaya smoked tofu, pecan, spinach, and red beans in zesty creole rice	\$64
Smoked & BBQ Organic Tofu KC BBQ sauce, smoked extra-firm tofu, creole sauce	\$58
Chafing Dish full pan fits 1 entrée or 1 side, disposable with sterno heating can	\$10
Plates & Serving Utensils per person	\$1.50
Individually Boxed Meals per person	\$2



MAXIE'S
OYSTER BAR • BBQ • FRESH FISH

To inquire about pickup or delivery* for parties of 10 to 100 from our a la carte catering menu, please contact catering@blackshoehospitality.com or call 414-336-1005.

\$300 minimum order for delivery. Delivery fee of \$2 per mile to and from Maxie's (\$30 minimum). Pricing does not include sales tax. 10% gratuity added to all delivery order requiring set up, plus 5% set up fee. All prices and menu items are subject to change without notice.