

MAXIE'S ON-PREMISE DAYTIME MENU

catering@blackshoehospitality.com | 414-336-1005

Pricing does not include 20% gratuity and 8.4% sales tax. No room rental fees. All prices and menu items are subject to change without notice.



PRIVATE LUNCH BUFFETS

\$30 / person (+\$3 / person for family-style service)
\$800 minimum, includes non-alcoholic beverages

STARTER OR SALAD (choose 1)

+\$3 / person for both

Supper Club Salad	with field greens, raspberry vinaigrette, buttermilk blue cheese, pecans, & apples
Caesar Salad	with romaine hearts, traditional dressing, 2-year Wisconsin Parmesan, croutons
Garden Veggie Salad	with cucumbers, tomatoes, bell peppers, carrot, citrus vinaigrette
Fried Green Tomatoes	with remoulade

ENTREÉS (choose 2)

Eastern Carolina-Style Pulled Pork	with vinegar sauce
Memphis-Style BBQ Pulled Chicken	with Memphis sweet-style sauce
Jambalaya "Me-Oh-My-A"	of shrimp, andouille, blackened chicken, zesty Creole rice
Blackened Chicken & Grits	boneless chicken breast, rich & spicy tasso sauce
Chicken-Fried Chicken	with fried chicken breast and tasso gravy
Vegetarian Jambalaya	smoked tofu, pecan, spinach, red beans in zesty Creole rice

SIDES (choose 2)

Housemade Potato Chips	Yellow Grits with tasso sauce
BBQ Beans	Maple-Braised Collard Greens
Veggie Red Beans & Rice	Carolina Creamy Slaw
Mashed Potatoes	Maxie's White Cheddar Mac & Cheese (+\$2/person)

CORNBREAD WITH ORANGE HONEY BUTTER

COOKIES & CUPCAKES

GROUP HAPPY HOURS

\$32 / person, \$500 minimum, available 4-6pm, held in semi-private space up to 40 people.

HORS D'OEUVRES (choose 3)

Goat Cheese Canapés	New Orleans BBQ Shrimp	
Rice & Cheese Croquettes with Cajun mayo	Pork Confit Flatbread	Pimento Cheese Flatbread
Pulled Pork Sliders (+\$1/person)	Maxie's Mini Crab Cakes with Cajun mayo (+\$1/person)	

BEVERAGES (2 per person included)

Includes all non-alcoholic drinks, all tap & bottled beers, wines by the glass, and rail cocktails
Optional Specialty Cocktails or Wine & Whiskey Tasting Packages (\$40+ / person)

ALL-DAY MEETING PACKAGES

*\$100 / person, \$1500 minimum, available 8am-4pm for up to 40 people. Separate meeting, breakout, and dining areas.
AV available but not included.*

(1) CONTINENTAL BREAKFAST & COFFEE

Includes choice of one (1) Pastry, a Fresh Fruit Platter, & Blue's Sausage Rolls.

(2) PRIVATE LUNCH BUFFET (see above for options)

(3) 4PM GROUP HAPPY HOUR (see above for options)

MAXIE'S ON-PREMISE DINNER MENU

PRIVATE DINNER BUFFET PRICING

\$43 / person

\$37 / person

\$33 / person

Choose 2 first course selections, 3 entrées, 2 sides

Choose 2 first course selections, 2 entrées, 2 sides

Choose 1 Salad -OR- Fried Green Tomatoes, 2 entrées, 2 sides

+\$3 / person for Family-Style dining

FIRST COURSE

served with cornbread and orange honey butter

Fried Green Tomatoes	remoulade
Supper Club Salad	field greens, raspberry vinaigrette, buttermilk bleu cheese, pecans, & apples
Caesar Salad	romaine hearts, traditional dressing, 2-year Wisconsin parmesan, croutons
Garden Veggie Salad	with cucumbers, tomatoes, bell pepper, carrot, citrus vinaigrette

ENTRÉES

- Eastern Carolina-Style Pulled Pork with vinegar sauce
- East Texas-Style BBQ Beef Brisket with KC-style BBQ sauce, hickory-smoked (**+\$6.95 / person**)
- Memphis-Style BBQ Sliced Chicken with sweet Memphis-style sauce
- Jambalaya "Me-Oh-My-A" of shrimp, andouille, & blackened chicken in zesty Creole rice
- Shrimp & Grits with Gulf shrimp in rich & spicy tasso sauce
- Blackened Chicken & Grits with boneless chicken breast, rich & spicy tasso sauce
- Blackened Catfish Creole with farm-raised catfish, Cajun seasoning, zesty tomato Creole sauce
- Chicken-Fried Chicken with tasso sauce
- Vegetarian Jambalaya with smoked tofu, pecan, spinach, and red beans in zesty Creole rice
- Smoked & BBQ Organic Tofu with KC BBQ sauce, smoked extra-firm tofu, Creole sauce
- Pepper-Seared Beef Tenderloin Medallions with bourbon demi glace (**+12.95 / person**)

SIDES

Housemade Potato Chips	Hoppin' John with black-eyed peas, pork, rice
BBQ Beans	Vegetable of the Day
Veggie Red Beans & Rice	Memphis-Style Potato Salad
Carolina Creamy Slaw	Mashed Potatoes
Cajun Fries with Cajun mayo	Sweet Potato Fries with creme fraiche
Yellow Grits with Tasso Gravy	Maple-Braised Collard Greens
Maxie's White Cheddar Mac & Cheese (+\$2 / person)	



MAXIE'S
OYSTER BAR • BBQ • FRESH FISH

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HORS D'OEUVRES (servings per dozen)

Rice & Cheese Croquettes with Cajun Mayo	\$24
Goat Cheese Canapés	\$26
Pimento Cheese Flatbread	\$26
Pulled Pork Sliders	\$32
Pork Confit Flatbread	\$32
New Orleans BBQ Shrimp	\$34
Maxie's Mini Crab Cakes with Cajun mayo	\$40

Beverages not included in pricing. Pricing does not include 20% gratuity and 8.4% sales tax. All prices and menu items are subject to change without notice.