

BLACK SHOE CATERING

Off-Site Catered Brunch Buffet Menu

Designed for 100 guests or more. Full-service or self-service available.
Inspired by



Scrambled Eggs 3 large brown Wisconsin eggs per person, scrambled, seasoned, and held hot Add 1-year cheddar cheese +\$1.50 per person	4.50 per person
French Toast 4 triangles of French Toast for each person with whipped Wisconsin butter & Little Man syrup Add whipped cream and mixed berry compote +\$3.00 per person	6.00 per person
Vegetable Egg Strata Fresh bread baked with our egg custard, onions, broccoli, tomato, spinach, and 1-year cheddar — similar to quiche, but more substantial & filling	6.00 per person
Meat & Cheese Strata Fresh bread baked with our egg custard, sausage, ham, onions, spinach, and fontina cheese	7.00 per person
Blue's Egg Monkey Bread Blue's famous breakfast treat with sticky caramel glaze	3.50 per person
Black Shoe Sausage Roll Zesty sausage roll in puff pastry with mustard	3.50 per person

BLUE'S BROWNS

Blue's Browns The legendary hash browns, crispy brown & held hot 4.50 per person
Cheese Browns Your choice of 1-year Wisconsin cheddar, fontina, pepper jack, creamy goat cheese, or American 6.00 per person
Stuffed Browns Your choice of • <u>Chicken Chorizo Browns</u> with spinach, paprika aioli • <u>Pulled Ham Browns</u> with 1-year cheddar • <u>Aged Provolone Browns</u> with basil pesto, rich tomato sauce 7.50 per person

SIDES

Meat Sides Your choice of • Thick-Cut Cherrywood Bacon, 2 slices per person • Zesty Pork Breakfast Sausage, 2 links per person • House-made Chicken Chorizo Sausage, 1 3-oz patty per person • House-made Vegan Sausage, 1 4-oz patty per person 5.95 per person
Fresh Fruit A generous mix of honeydew, cantaloupe, pineapple, blackberries, bananas, and blueberries 5.95 per person
Yogurt Parfaits Individual cups of organic whole milk vanilla yogurt, fresh berries, house-made granola 4.00 per person

MINI PASTRIES

- Blueberry Buckle
- Assorted Muffins — flavors of Dutch Blueberry, Lemon Poppy Seed, Old Fashioned Carrot, Honey Grain, & Seasonal Flavors available
- Pecan Sticky Bun
- Seasonal Coffee Cake

30.00 per dozen

Self-Service Delivered

All cold items served in either individual portion cups or display platter. All hot items served in 3-inch deep disposable Half Hotel pans and come with Serving Utensils. Add disposable plates, knives, forks, spoons, and napkin for \$2 per person. Add disposable chafer and sterno for \$10 (holds two half hotel pans).

\$300 minimum required. Delivery Fee of \$2 per mile (\$30 minimum).

Optional set up fee of 5% of food cost.

Full Service

20% Service Charge. Chef fees and additional labor and rental fees will apply depending on the level of service selected. Off-Site staffed events require a Food and Beverage Minimum of \$2,500 Monday-Thursday and \$5,000 Friday-Saturday, plus tax and service charge.

