

BLACK SHOE CATERING

Off-Site Catered Brunch Buffet Menu

Designed for 10-100 guests or more.
Full-service or self-service available. Inspired by



- Scrambled Eggs** 4.50 per person
3 large brown Wisconsin eggs per person, scrambled, seasoned, and held hot
Add 1-year cheddar cheese **+\$1.50 per person**
- French Toast** 6.00 per person
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**
- Vegetable Egg Strata** 6.00 per person
Fresh bread baked with our egg custard, onions, broccoli, tomato, spinach, and 1-year cheddar —
similar to quiche, but more substantial & filling
- Meat & Cheese Strata** 7.00 per person
Fresh bread baked with our egg custard, sausage, ham, onions, spinach, and fontina cheese
- Pretzel Bun Breakfast Sandwiches** 8.00 per person
Our house-made pretzel buns, filled with your choice of
• House-made Chicken Chorizo Patty, Fried Egg, 1-year Cheddar
• Fried Egg, Sliced Tomato, Baby Spinach, 1-year Cheddar
• Bacon, Fried Egg, 1-year Cheddar

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
• Chicken Chorizo Browns
with spinach, paprika aioli
• Pulled Ham Browns with 1-year cheddar
• Aged Provolone Browns
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

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

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

OMELETTE STATION

for parties of 20 or more — \$15 per person + \$30 per hour chef fee, minimum of 2 hours. Groups over 30 people require two chefs, \$30 per hour chef fee, minimum of 2 hours. Includes these ingredients or customize your own:

- Assorted Wisconsin Cheeses (1-year Cheddar, Creamy Goat Cheese, Fontina, Pepper Jack)
- Cherrywood-Smoked Bacon
- Zesty Pork Breakfast Sausage
- Pulled Iowa Ham
- Housemade Chicken Chorizo
- Herb-Roasted Mushrooms
- Sautéed Onions
- Cherry Tomatoes
- Diced Bell Peppers
- Baby Spinach
- Basil Pesto

WAFFLE STATION

for parties of 20 or more — \$13 per person + \$30 per hour chef fee, minimum of 2 hours. Groups over 30 people require two chefs, \$30 per hour chef fee, minimum of 2 hours. Includes these ingredients or customize your own:

- Whipped Cream
- Chocolate Chips
- Chopped Bacon
- Caramel Pecans
- Berry Compote
- Maple Syrup
- Bananas
- Add Kentucky Nuggets +\$4 per person

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. \$1000 Food & Beverage minimum required.

