

# MAXIE'S PICK-UP OR DELIVERY À LA CARTE

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

10/2021

## STARTERS (each serves 10)

Peel-n-Eat Shrimp with cocktail sauce (1 lb)	\$25
New Orleans BBQ Shrimp (dozen)	\$34
Hickory-Smoked Wings with Tabasco buttermilk bleu cheese (dozen)	\$32

## FROM THE KETTLE (each serves 10)

Maxie's Mighty-Mighty Gumbo (1/2 gallon)	\$39
Crab & Corn Chowder (1/2 gallon)	\$39

## 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	\$18
Mashed Potatoes	\$22
Yellow Grits with Tasso Sauce	\$24
Maple-Braised Collard Greens	\$27
Cornbread with Orange Honey Butter	\$17
Maxie's White Cheddar Mac & Cheese	\$33

Chafing Dish full pan fits 1 entree or 2 sides, disposable with sterno heating can	\$10
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## FROM THE SMOKER (each serves 10)

Eastern North Carolina-Style Pulled Pork	\$66	5 lb
East Texas-Style BBQ Beef Brisket	\$74	
Memphis-Style BBQ Pulled Chicken	\$66	
St. Louis-Style Spare Ribs (20 single-bone pieces)	\$62	

Upgrade Pulled Pork or Pulled Chicken  
with Black Shoe Bakery mini buns \$1 each

## 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	\$65
Chicken-Fried Chicken with tasso	\$64

## PO'BOYS (20 sandwiches, house pickles)

Chicken Breast simply grilled, blackened, or BBQ, lettuce, tomato, Cajun mayo	\$65
Veggie spinach, bell pepper, tomato, cucumber, goat cheese	\$59

## VEGETARIAN SPECIALTIES (each serves 10)

Vegetarian Jambalaya smoked tofu, pecan, spinach, and red beans in zesty creole rice	\$57
Smoked & BBQ Organic Tofu KC BBQ sauce, smoked extra firm tofu, creole sauce	\$54

To inquire about pickup or delivery\* for parties of 10 to 100 from our À La Carte catering menu, please contact [catering@blackshoehospitality.com](mailto: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. Optional setup fee of 5% of food cost. Warming trays, plates & utensils available for additional fee. Prices and menu subject to change.



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