

BLACK SHOE CATERING

Off-Site Catered Buffet Menu

Starters

Choose from either side throughout the menu.



BLUE'S EGG CLASSICS

- Chicken Breast Rumaki**
with Sticky Caramel Glaze
34.00 per dozen
- Sausage-Stuffed Mushrooms**
with Seasoned Bread Crumbs, Béarnaise Sauce
28.00 per dozen
- Spinach & Cheese-Stuffed Mushrooms**
with Seasoned Bread Crumbs
28.00 per dozen
- Twice-Baked Truffle Potatoes**
with Aged Provolone, Bacon, Chives
34.00 per dozen
- Bacon-Wrapped Water Chestnuts**
with Sticky Caramel Glaze
32.00 per dozen
- Moscow Minis Corned Beef Canapés**
with Gruyère, Russian Dressing
32.00 per dozen
- Crab Salad Crostini**
with Avocado, Zesty Cocktail Sauce
37.50 per dozen
- Warm Chicken Chorizo Canapés**
with Provolone, Paprika Aioli
32.00 per dozen
- Roasted Red Pepper**
stuffed Cucumbers
25.00 per dozen
- Creamy Brie Crostini**
with Tomato Concasse and Basil
26.00 per dozen

Stationed Appetizers Can Be Passed For \$1 Per Person



MAXIE'S CLASSICS

- Mini Crab Cakes**
Citrus Mustard Sauce or Cajun Mayo
40.00 per dozen
- Peel-n-Eat Shrimp**
Cocktail Sauce (30-35 per pound)
32.00 per pound
- New Orleans BBQ Shrimp**
Garlic, Rosemary, Worcestershire, Cream
30.00 per dozen
- Hickory-Smoked Chicken Wings**
Tabasco Buttermilk Bleu Cheese
32.00 per dozen

COLD PLATTERS

- Assorted Dips**
with Crab Dip, Hummus, Olive Tapenade with Crostini,
Pita and Tortilla Chips
 - Vegetable Crudité Platter**
with Creamy Dill Dip
 - Seasonal Fruit Platter**
with Honey Yogurt
 - Sausage & Cubed Cheese Platter**
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|---------------------------|--------------------|
| Small (Serves 40) | 175.00 each |
| Medium (Serves 80) | 325.00 each |
| Large (Serves 160) | 450.00 each |

BREAD

Cornbread with Orange Honey Butter

Focaccia Bread with Whipped Butter

Assorted Dinner Rolls with Whipped Butter +1.00 per person

SALAD

Supper Club Salad with Field Greens, Raspberry Vinaigrette, Buttermilk Bleu Cheese, Pecans & Apples

Caesar Salad with Romaine Hearts, Traditional Dressing, 2-year Wisconsin Parmesan, Croutons

Garden Veggie Salad with Cucumbers, Tomatoes, Bell Pepper, Carrot, Citrus Vinaigrette

Blue's Egg Salad with Greens, Hard Egg, Sliced Tomatoes, Cucumbers, Feta, Peas, Creamy Vinaigrette

Entrées

BLUE'S EGG CLASSICS

Chicken Paillards
with Lemon Herb Sauce

Bell & Evans Bone-In Herb-Baked Chicken

Niman Ranch Beef Pot Roast
with Red Wine Pan Sauce, Mirepoix Vegetables

Cheese Ravioli
with Mushrooms and Spinach

Blue's Truffled Mac & Cheese

Braised Lamb Meatballs
with Rosemary Pan Sauce

Slow-Baked Pulled Ham
in Natural Pan Drippings

Roasted Pork Tenderloin
with Rosemary, Mushroom Demi-Glace, Capers

Seared Beef Tenderloin Medallions
with Red Wine Demi-Glace
+6.95 per person

MAXIE'S CLASSICS

Eastern North Carolina-Style Pulled Pork

East Texas-Style BBQ Beef Brisket

Memphis-Style BBQ Pulled Chicken

BBQ St. Louis-Style Spare Ribs

Jambalaya
of Shrimp, Andouille, Blackened Chicken in Zesty Creole Rice

Shrimp & Grits
in Rich & Spicy Tasso Sauce

Blackened Chicken & Grits
with Boneless Chicken Breast, Rich & Spicy Tasso Sauce

Chicken-Fried Chicken
with Tasso

Blackened or Seared Salmon
with Creole Rose Sauce, Lemon Caper Sauce or
Tomato Basil Concasé

Vegetarian Jambalaya
with Smoked Tofu, Pecans, Spinach, Red Bean in Zesty Creole Rice

Grilled Portobello
with Horseradish Potato Cakes, Creole Sauce

Maxie's White Cheddar Mac & Cheese

Sides



BLUE'S EGG CLASSICS

Sautéed Fresh Vegetables

Honey-Glazed Carrots

Mashed Yukon Potatoes

Creamy Polenta
with Parmesan

Steamed Asparagus
with Lemon Pepper Butter



MAXIE'S CLASSICS

Housemade Potato Chips

Memphis-Style Potato Salad

BBQ Beans

Vegetarian Red Beans & Rice

Hoppin' John

Creamy Slaw

Mashed Potatoes

Yellow Grits
with Tasso Sauce

Maple-Braised Collard Greens

OFF-SITE CATERED BUFFET PRICING

39.95	1 bread, 2 salads, 3 entrées, 3 sides
34.95	1 bread, 1 salad, 3 entrées, 2 sides
29.95	1 bread, 1 salad, 2 entrées, 2 sides

Prices Do Not Include Tax Or Additional Service Fees.
Prices And Offerings Subject To Change.

Add a Valentine Coffee serving station for \$3 per person

Late Night

snacks by **BLACK SHOE CATERING**

Black Shoe Bakery Pretzel Nuggets with Warm Pimento Dip or Wisconsin Beer Cheese dipping sauce
14.00 per dozen

Andouille Pigs In A Blanket with Cajun Ketchup
35.00 per dozen

Kentucky Chicken Nuggets with Comeback Sauce
18.00 per dozen

BBQ Pork Riblets with KC-Style BBQ Sauce or Sweet Memphis BBQ Sauce
24.00 per dozen

Smoke-Roasted Tofu Nuggets with KC-Style BBQ Sauce or Sweet Memphis BBQ Sauce
21.00 per dozen

Smoke-Roasted Jumbo Chicken Wings with Cajun Hot Sauce, Sweet Memphis BBQ, or Zesty Dry Rub
23.00 per dozen

PLATTERS

Assorted Hand Pies — choice of one per platter of a dozen

- Pepperoni & Cheese
- Roasted Mushroom, Swiss and Onion
- Buffalo Chicken and Blue Cheese
- Smoked Pork or Tofu with KC-Style BBQ Sauce

28.00 per dozen per selection

Meatballs — Beef, Chicken, or Meatless, served with French bread, choice of one per platter of a dozen

- Barbecued in KC-Style BBQ Sauce or Sweet Memphis BBQ Sauce with Pickles
- Roasted with Creamy Coconut Curry, Chiles and Cilantro
- Roasted in Creole Rose Sauce with Parmesan
- Sweet & Spicy with Benne Seeds

26.00 per dozen per selection

Mini Sandwiches — choice of one per platter of a dozen

- Muffuletta with Tasso Ham, Salami, Mortadella, Provolone, Spinach, Olive Salad & Giardiniera on Black Shoe Bakery buns
- Cucumber with Cream Cheese and Crab with Dill
- Ham and Swiss with Creole Mustard
- Peanut Butter with House-Made Pepper Jelly

44.00 per dozen per selection

Warm Spinach Crab Dip — with Crostini
44.00 small / 86.00 medium / 130.00 large

Crab & Cocktail Goat Cheese Spread — with Crackers
44.00 small / 86.00 medium / 130.00 large

Sausage & Cubed Cheese Platter —
95.00 Small (Serves 20) • 175.00 Medium (Serves 40) • 325.00 Large (Serves 80)



Agreements and Policies

- 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.
- Black Shoe Catering requires a credit card on file to reserve any event detailed on the contract. The card will not be charged until the final guest count is received, unless cancellation occurs less than six (6) months prior to the event.
- Cancellation Charges:
 - o 6 months – 3 months prior, 50% of Estimated Food and Beverage
 - o 3 months – 2 weeks prior, 75 % of Estimated Food and Beverage
 - o 2 weeks prior or less – 100% of Estimated Food and Beverage
 - o 2021 COVID Cancellation Policy: If your event cancels due to COVID, we are happy to re-book you at a later date, or a reduced cancellation fee of 20% of Estimated Food and Beverage
- Final Menu selections are due one month prior to the event.
- Final Guest Count is due two weeks prior to the event.

Additional Service Fees

- A 20% Service Charge is applied to all Food, Beverage, and Rentals. Service charges are applied to cover labor, equipment handling and maintenance, etc. Gratuity is left to the discretion of the client.
- Standard 5.6% Sales tax is applied to all food, beverage, and service charges.
- A \$2 per mile round-trip Delivery Fee is applied to each event. Distance is calculated from Maxie's restaurant.
- Depending on the nature of your event, guest count, capabilities of your venue, as well as the level of service desired, additional fees may apply.
 - o Linen Set Up \$1 per person
 - o Linen Tear Down \$1 per person
 - o Table and Chair Set Up \$1.50 per person
 - o Table and Chair Tear Down \$1.50 per person
 - o Cake Cutting/Dessert Station (outside bakery) \$2 per person
 - o Venue Fee: Venues often charge a fee to off-site caterers, and this will be passed on to the client.
 - o Family Style Fee \$3 per person
 - o Chef Fee \$30 per hour, per Chef – 2-hour minimum
 - o Passed Hors d'oeuvres \$1 per person
 - o Oyster Shucker \$30 per hour – 2-hour minimum
 - o Buffet Attendant/Carver: \$30 per hour – 2-hour minimum