

BLUE'S EGG

COCKTAIL PARTIES

BUFFET DINNERS

FAMILY-STYLE MEALS



317 N. 76th St. Milwaukee, WI

BLUE'S BUFFETS

— add \$4 per person for family-style —

STARTERS (served at the table or stationed during pre-dinner reception)

- Fried Hand-Breaded Mushrooms** with Creamy Hot Sauce Dip
- Roasted Red Pepper-Stuffed Cucumbers**
- Creamy Brie Crostini** with Tomato Concasse and Basil
- Twice-Baked Truffle Potatoes** with Aged Provolone, Bacon, Chives
- Tomato Basil Flatbread** with Fontina Cheese
- Vegetable Crudité Platter** with Creamy Dill Dip

FIRST COURSE (served with focaccia bread and whipped butter)

- Blue's Egg Salad** with Greens, Hard Egg, Sliced Tomatoes, Peas, Feta, Creamy Vinaigrette
- Caesar Salad** with Traditional Dressing, 2-year Parmesan
- Roasted Beet Salad** with Candied Walnuts, Goat Cheese, Balsamic Vinaigrette
- Shellfish Bisque Soup** — +3 per person

ENTRÉES

- Niman Ranch Beef Pot Roast** with Pan Sauce & Mirepoix
- Chicken Paillards** with Lemon Herb Sauce
- Cheese Ravioli** with Mushrooms & Spinach
- Beer Battered or Baked Atlantic Cod Fish Fry** with Tartar Sauce, Lemon
- Braised Lamb Meatballs** in Rosemary Pan Sauce
- Slow-Baked Pulled Ham** with Natural Pan Drippings
- Sliced Roasted Black Angus Beef Tenderloin** with Béarnaise Sauce + 6.95 per person
- Roasted Pork Tenderloin** with Rosemary, Mushroom Demi-Glace, Capers

SIDES

- Sautéed Fresh Vegetables**
- Honey-Glazed Carrots**
- Potato Pancakes**
with Housemade Apple Sauce
- Blue's Truffled Mac 'n' Cheese**
- Steamed Asparagus**
with Lemon Pepper Butter
- Mashed Yukon Potatoes**
- Creamy Polenta** with Parmesan

DESSERT PLATTERS

- Assorted Cookies**
- Assorted Mini Cupcakes**
- Trio of Mini Pie Squares** —
Key Lime, Mississippi Mud, Pecan

\$42 per person — 1 Starter, 1 First Course, 3 Entrées, 2 Sides, 1 Dessert

\$35 per person — 1 First Course, 2 Entrées, 2 Sides, 1 Dessert

\$28 per person — 1 First Course, 2 Entrées, 2 Sides

Pricing does not include beverages, tax or gratuity. Prices and menus are subject to change.

BLUE'S COCKTAIL PARTIES

— stationed or passed appetizers to enjoy prior to dinner —

HANDHELDS & CANAPÉS

Mini Crab Cakes with Citrus Mustard Sauce	\$40.00 / dozen
Chicken Breast Rumaki with Sticky Caramel Glaze	\$28.00 / dozen
Sausage-Stuffed Mushrooms with Seasoned Bread Crumbs, Béarnaise Sauce	\$28.00 / dozen
Fried Hand-Breaded Mushrooms with Creamy Hot Sauce Dip	\$24.00 / dozen
Twice-Baked Truffle Potatoes with Aged Provolone, Bacon Chives	\$28.00 / dozen
Bacon-Wrapped Water Chestnuts with Sticky Caramel Glaze	\$28.00 / dozen
'Moscow Minis' Corned Beef Canapés with Gruyère, Russian Dressing	\$24.00 / dozen
Shrimp Cocktail Crostini with Goat Cheese, Avocado, Zesty Cocktail Sauce	\$37.50 / dozen
Warm Chicken Chorizo and Provolone Canapés with Paprika Aioli	\$24.00 / dozen
Roasted Red Pepper Stuffed Cucumbers	\$19.00 / dozen
Creamy Brie Crostini with Tomato Concasse and Basil	\$23.00 / dozen
Smoked Chicken Wings with Bleu Cheese Dip, Celery, Buffalo or BBQ	\$27.00 / dozen
Niman Ranch Beef Burger Sliders with 1-year Carr Valley Cheddar, Tomato, Lettuce, Mayonnaise	\$36.00 / dozen

FLATBREADS

Roasted Mushroom Flatbread with Fonduta Sauce, Arugula, Balsamic Reduction	\$12.00 / each
Chicken Chorizo Flatbread with House-Made Boursin Cheese	\$12.00 / each
Tomato Basil Flatbread with Fontina Cheese	\$10.00 / each

COLD PLATTERS

Assorted Artisanal Cheese Platter of Semi-Soft, Aged and Soft Cheese, Mixed Berries, Crackers	\$5.75 / person
Vegetable Crudité Platter with Creamy Dill Dip	\$3.25 / person
Seasonal Fruit Platter with Honey Yogurt	\$4.50 / person
Sausage and Cubed Cheese Platter with Crackers	\$4.75 / person

Prices and menus are subject to change.

BLUE'S EVENT BEVERAGE MENU

BUBBLES

	Glass	Bottle
Prosecco , Val d'Oca, Italy	\$8	\$32

WHITE WINE

Chardonnay , Rickshaw, North Coast, CA 2016	\$7.50	\$30
Pinot Grigio , Carletto, Italy 2018	\$7	\$28
Sauvignon Blanc , Shadow Bay, Marlborough, New Zealand 2019	\$7.50	\$30
Rosé , Vino, Washington State 2019	\$7.50	\$30
Riesling , J.J. Mueller, Germany 2019	\$7	\$28

RED WINE

Pinot Noir , Calista, Monterey/Santa Barbara, CA 2017	\$8	\$32
Merlot , EOS, California 2018	\$7.50	\$30
Cabernet , Piedra Negra, Mendoza, Argentina 2018	\$8	\$32

BLUE'S SPIRITS (Cocktails range from \$6.50 for rail highball to \$10 for premium highball)

<u>Whiskey</u>	<u>Vodka</u>	<u>Gin</u>	<u>Bourbon</u>	<u>Tequila</u>
Canadian Club	Wheatly	Prairie Organic	Ezra Brooks	Exotico Blanco
Kinnickinnic Whiskey	Rehorst	Rehorst	Maker's Mark	Tres Agaves Reposado
Jack Daniels	Kettle One	Beefeater	Glenlivet 12	Tres Agaves Anejo
Old Overholdt Rye	Grey Goose	Tanqueray	<u>Scotch</u>	<u>Rum</u>
Paddy's Irish			Bank Note	Castillo
Crown Royal			Johnnie Walker Red	Bacardi
Jameson Irish	Other – Korbel Brandy		Glenlivet 12	Captain Morgan

BLUE'S BEERS — Proudly pouring 100% Wisconsin beers

Pints on Tap – \$6	Third Space Happy Place IPA	New Glarus Spotted Cow	
Bottles – \$4-6	Lakefront Riverwest Stein	Lakefront New Grist (gf)	Good City Pils
	Whole Hog Espresso Stout	3 Sheeps Fresh Coast IPA	Central Waters Rift IPA
	Door County Polka King Porter	City Lights Mexican Lager	Ciderboys First Press Cider
	Tyrannena Rocky's Revenge	Miller High Life	Miller Lite
	Pabst Blue Ribbon	Leinenkugel's	Cloudless Hard Seltzer

Prices, vintages, and beverage menu offering are subject to change.

RESERVING BLUE'S EGG

Blue's Egg will open specifically for your group any day of the week with food and beverage minimums starting at \$1500.

There are no rental fees to use the space and we do not require deposits ahead of time. We do, however, request a contract to hold the space with a credit card on file.

We will open doors as early as 5:00 p.m. for the group and host a last call at 9:30 p.m. These hours are flexible depending on time of day and may increase food and beverage minimums if requested to stay open after 10:00 p.m.

The space itself is transformed into an intimate dining experience where the tables are dressed in ivory linen and candles illuminate the space. You are free to decorate the space and enhance the décor as you please as long as there is no damage to the restaurant furniture or building.

Menu prices do not include standard tax, gratuity, or beverages.

Blue's Egg offers a full-functioning bar during evening events where we feature tap beer, bottled beer, wine by the glass or bottle and cocktails.

Standard state sales tax is applied to each party along with an 20% gratuity.

Menu and bar selections are due two weeks prior to the event and the final count is due three days prior to event.

Contact us directly at 414-336-1005 or catering@blackshoehospitality.com to schedule your next event at Blue's Egg.

Prices and menus are subject to change.
Please contact us directly to get the latest details from our team.