

# BLACK SHOE CATERING

## Off-Site Catered Buffet Menu

### Starters

Choose from either side throughout the menu.

<b>Chicken Breast Rumaki</b> with Sticky Caramel Glaze	<b>36.00 per dozen</b>	<b>Mini Crab Cakes</b> Citrus Mustard Sauce or Cajun Mayo	<b>44.00 per dozen</b>
<b>Sausage-Stuffed Mushrooms</b> with Seasoned Bread Crumbs, Béarnaise Sauce	<b>28.00 per dozen</b>	<b>Peel-n-Eat Shrimp</b> Cocktail Sauce (30-35 per pound)	<b>32.00 per pound</b>
<b>Spinach &amp; Cheese-Stuffed Mushrooms</b> with Seasoned Bread Crumbs	<b>28.00 per dozen</b>	<b>New Orleans BBQ Shrimp</b> Garlic, Rosemary, Worcestershire, Cream	<b>40.00 per pound</b>
<b>Twice-Baked Truffle Potatoes</b> with Aged Provolone, Bacon, Chives	<b>34.00 per dozen</b>	<b>Hickory-Smoked Chicken Wings</b> Tabasco Buttermilk Bleu Cheese	<b>38.00 per dozen</b>
<b>Bacon-Wrapped Water Chestnuts</b> with Sticky Caramel Glaze	<b>36.00 per dozen</b>	<b>Warm Chicken Chorizo Canapés</b> with Provolone, Paprika Aioli	<b>32.00 per dozen</b>
<b>Moscow Minis Corned Beef Canapés</b> with Gruyère, Russian Dressing	<b>32.00 per dozen</b>	<b>Roasted Red Pepper</b> stuffed Cucumbers	<b>25.00 per dozen</b>
<b>Crab Salad Crostini</b> with Avocado, Zesty Cocktail Sauce	<b>37.50 per dozen</b>	<b>Creamy Brie Crostini</b> with Tomato Concasse and Basil	<b>26.00 per dozen</b>

### 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**

<b>Small (Serves 40)</b>	<b>175.00 each</b>
<b>Medium (Serves 80)</b>	<b>325.00 each</b>
<b>Large (Serves 160)</b>	<b>450.00 each</b>

Stationed Appetizers Can Be Passed Appetizers For \$1 Per Person

## 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

### 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

+3.95 per person

### Cheese Ravioli

with Mushrooms and Spinach

### Blue's Truffled Mac & Cheese

### Braised Lamb Meatballs

with Rosemary Pan Sauce

+3.95 per person

### Slow-Baked Pulled Ham

in Natural Pan Drippings

### Blackened or Seared Salmon

with Creole Rose Sauce, Lemon Caper Sauce or  
Tomato Basil Concasse

### Roasted Pork Tenderloin

with Rosemary, Mushroom Demi-Glace, Capers

### Seared Beef Tenderloin Medallions

with Red Wine Demi-Glace

+9.95 per person

### Eastern North Carolina-Style Pulled Pork

### East Texas-Style BBQ Beef Brisket

+4.95 per person

### Memphis-Style BBQ Pulled Chicken

### BBQ St. Louis-Style Spare Ribs

+3.95 per person

### 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

### 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

**Sautéed Fresh Vegetables**

**Honey-Glazed Carrots**

**Creamy Polenta**  
with Parmesan

**Steamed Asparagus**  
with Lemon Pepper Butter

**Yellow Grits**  
with Tasso Sauce

**Mashed Potatoes**

**Blue's Truffled Mac & Cheese**  
+2.00 per person

**Housemade Potato Chips**

**Memphis-Style Potato Salad**

**BBQ Beans**

**Vegetarian Red Beans & Rice**

**Hoppin' John**

**Creamy Slaw**

**Maple-Braised Collard Greens**

**Maxie's White Cheddar Mac & Cheese**  
+2.00 per person



## OFF-SITE CATERED BUFFET PRICING

<b>39.95</b>	1 bread, 2 salads, 3 entrées, 3 sides
<b>34.95</b>	1 bread, 1 salad, 3 entrées, 2 sides
<b>29.95</b>	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  
**22.00 per pound**

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

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

**Jumbo Chicken Wings** with Cajun Hot Sauce, Sweet Memphis BBQ, or Zesty Dry Rub  
**38.00 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

**26.00 per dozen per selection**

Mini Sandwiches — choice of one per platter of a dozen

- 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