



BLACK SHOE HOSPITALITY

Full-Service Off-Site Catering Menu

Inspired by the signature dishes of
Milwaukee's favorite restaurants:



catering@blackshoehospitality.com

414-336-1005

HORS D'OEUVRES

Stationed or Passed

(passed +\$2/person)

| | | | |
|--|-------------------|---|-------------------|
| Roasted Red Pepper Stuffed Cucumbers** | \$28/dozen | Twice-Baked Truffle Potatoes | \$36/dozen |
| | | aged provolone, bacon, chives | |
| Caprese Skewers* | \$36/dozen | Mini Crab Cakes | \$48/dozen |
| with buffalo mozzarella, balsamic glaze | | with Cajun mayo | |
| Spinach & Cheese Stuffed Mushroom Tartlets* | \$35/dozen | Chicken Chorizo Canapes | \$36/dozen |
| with seasoned breadcrumbs | | with provolone, paprika aioli | |
| Creamy Brie Crostini* | \$30/dozen | Sausage-Stuffed Mushroom Tartlets | \$36/dozen |
| with tomato concasee and basil | | with seasoned breadcrumbs, tarragon aioli | |
| Pimento Cheese Crostini* | \$30/dozen | Bacon-Wrapped Chestnuts | \$39/dozen |
| with sweet red pepper | | with sticky caramel glaze | |
| Hummus Crostini* | \$28/dozen | Chicken Breast Rumaki | \$39/dozen |
| with tomato concasse and basil | | with sticky caramel glaze | |
| | | Pulled Pork Sliders | \$42/dozen |
| | | on Blue's Bakery buns (stationed only) | |

* Vegetarian

**Vegan or can be prepared vegan

COLD PLATTERS

Stationed Only

(serves 20)

| | |
|---|--------------|
| Seasonal Fruit Platter with honey yogurt | \$80 |
| Crudit  Platter with creamy dill dip | \$80 |
| Sausage & Cubed Cheese Platter with assorted crackers | \$120 |
| Assorted Dips crab dip, hummus, olive tapenade with crostini, pita, and tortilla chips | \$60 |

Pricing does not include 20% gratuity and sales tax. All prices and menu items are subject to change without notice. 07/2025

BUFFET

| | |
|--------------------|--------------------------------------|
| \$45/person | 1 bread, 1 salad, 3 entrées, 2 sides |
| \$40/person | 1 bread, 1 salad, 2 entrées, 2 sides |
| \$35/person | 1 bread, 1 salad, 1 entrée, 1 side |

Family-style service +\$4 per person plus additional chef fee \$60
Vegetarian/Vegan entrées can be accommodated upon request

Prices do not include tax or additional service fees. Prices and offerings subject to change.

BREAD

Cornbread with orange honey butter

Focaccia Bread with whipped butter

Hand-Rolled Parker House Rolls with whipped butter **+\$1/person**

SALAD

Garden Veggie Salad

cucumbers, tomatoes, bell pepper, carrot, citrus vinaigrette

Caesar Salad

romaine hearts, traditional dressing, 2-year Wisconsin parmesan, croutons

Supper Club Salad

+\$2/person

field greens, raspberry vinaigrette, buttermilk bleu cheese, pecans & apples

Blue's Egg Salad

+\$2/person

greens, chopped egg, sliced tomatoes, cucumbers, feta, peas, creamy vinaigrette



Valentine Coffee serving station +\$3/person

ENTRÉES

Cheese Ravioli*

with mushrooms and spinach

Blue's Truffled Mac & Cheese*

Blackened or Seared Salmon

creole sauce, lemon caper sauce or tomato basil concasse

Chicken Paillards

with lemon herb sauce

Bell & Evans Bone-in Herb Chicken

Slow-Baked Pulled Ham

in natural pan drippings

Roasted Pork Tenderloin

with rosemary, mushroom demi-glace, capers

Braised Lamb Meatballs **+\$8.95/person**
with rosemary pan sauce

Niman Ranch Pot Roast **+\$5.95/person**
with red wine pan sauce, mirepoix vegetables

Seared Beef Tenderloin Medallions **+\$12.95/person**
with red wine demi-glace

Eastern North Carolina-Style Pulled Pork

East Texas-Style BBQ Beef Brisket **+\$9.95/person**

Memphis-Style BBQ Pulled Chicken

Jambalaya "Me-Oh-My-Ah"

shrimp, andouille, blackened chicken in zesty creole rice

Shrimp & Grits

+\$5.95/person

in rich & spicy tasso sauce

Blackened Chicken & Grits

boneless chicken breast in rich & spicy tasso sauce

Chicken-Fried Chicken

with tasso sauce

Grilled Portobello**

with creole sauce

Vegetarian Jambalaya**

smoked tofu, pecans, spinach & red beans zesty creole rice

Maxie's White Cheddar Mac 'N' Cheese*

SIDES

Sauteed Fresh Vegetables**

Honey-Glazed Carrots**

Steamed Asparagus**

with lemon pepper butter

Maple-Braised Collard Greens**

Creamy Polenta*

with parmesan

Yellow Grits

with tasso sauce

Mashed Potatoes*

Blue's Truffled Mac & Cheese* +\$3.00/person

Maxie's White Cheddar Mac 'N' Cheese*
+\$3.00/person

Creamy Slaw*

Vegetarian Red Beans & Rice**

BBQ Beans

Memphis-Style Potato Salad

House-made Potato Chips*

***Vegetarian**

****Vegan or can be prepared vegan**