MAXIE'S PICKUP OR DELIVERED CATERING

atering@blackshoehospitality.com | 414-336-1005

Pricing does not include 8.4% sales tax or delivery service charges. A 3% Service Charge is applied to all credit card payments. Minimum two (2) days notice for delivery, delivery times begin at 11:00 am.

Lunch Buffets

Minimum 20 people at \$23/person, larger quantities available in increases of 10 servings (+\$230).

Choice of 2 entreés, 2 sides, and cornbread for everyone.

ENTRÉE

(choose 2)

Memphis-Style BBQ Pulled Chicken with Memphis sweet-style sauce

Eastern Carolina-Style Pulled Pork with vinegar sauce

Blackened Chicken & Grits boneless chicken breast, rich & spicy tasso sauce

Fried Chicken 15 pieces, serves 10

Chicken Po'boys choice of Blackened or Grilled, one per person

Vegetarian Jambalaya smoked tofu, pecan, spinach, red beans in zesty Creole rice

SIDES (choose 2)

Carolina Creamy Slaw Maple-Braised Collard Greens

BBQ Beans

Veggie Beans & Rice Mashed Potatoes & Gravy

Maxie's White Cheddar Mac & Cheese (+\$2/person)

Contact us to add pies and other sweet treats from Blue's Bakery

Pull-Apart Party Sandwiches

(12 sandwiches, approx 6 servings each)

Blue's Bakery Parker House rolls stacked with big, bold fillings — baked and cut into handheld portions.

Available as Take & Heat or Hot-To-Go

Veggie - Cajun seasoned portobello mushrooms, spinach, grilled zucchini & red onion, provolone, Creole tomato jam, chow chow, garlic butter **\$50**

Blackened Chicken - chicken breast, provolone, Creole tomato jam, chow chow, garlic butter \$50

Muffaletta - mortadella, salami, tasso ham, provolone, olive salad, garlic butter \$53

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Add more food to your buffet, or order a la carte. Menu Items priced per 10 servings unless specified.

Party Boxes		Salads	
(5 servings/box) Available as Take & Heat or Hot-To-Go		Garden Veggie Salad cucumbers, tomatoes, bell pepper, carrot, citrus vinaigrette	\$26
Choice of 1 Entree, 2 sides, and cornbread.		Caesar Salad romaine hearts, 2-year Wisconsin parmesan, croutons	\$32
Choose 1 Entree:Jambalaya or Vegetarian JambalayaNorth Carolina Pulled Pork	\$75 \$75	Supper Club Salad field greens, raspberry vinaigrette, buttermilk bleu cheese, pecans & apples	\$34
Kansas City BrisketMiller Amish Pressure-Fried Chicken	\$ 8 5 \$75	Sides	
Choose 2 Sides (from list on right)		Carolina Creamy Slaw Maple-Braised Collard Greens	\$20 \$32
From The Smoker	5 LB	Veggie Red Beans & Rice BBQ Beans	\$23 \$22
Memphis-Style BBQ Pulled Chicken Eastern North Carolina-Style Pulled Pork	\$76 \$75	Mashed Potatoes Yellow Grits with tasso sauce	\$22 \$24
East Texas-Style BBQ Beef Brisket Add-on Blue's Bakery mini buns \$12/dozen	\$135	Maxie's White Cheddar Mac 'n' Cheese Cornbread with orange honey butter	\$41 \$19
Soul-Stirrin' Specialties		Extras	
Jambalaya "Me-Oh-My-A" - shrimp, andouille, and blackened chicken in zesty Creole rice	\$74	Chafing Dish with sterno heating can, disposable Plates & Roll ups per person	\$10 \$2
Shrimp & Grits - Gulf shrimp in rich & spicy tasso sauce	\$72		
Blackened Catfish Creole	\$82		
Blackened Chicken & Grits - boneless chicken breast in rich & spicy tasso sauce	\$64		
Chicken-Fried Chicken with tasso	\$64		
Vegetarian Specialties			
Vegetarian Jambalaya - smoked tofu, pecan, spinach, and red beans in zesty Creole rice	\$72		
Smoked & BBQ Organic Tofu - KC BBQ sauce, smoked extra-firm tofu, Creole sauce	\$68		

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