MAXIE'S

PARTY MENU

All items priced per dozen and must be ordered by the dozen.
Pricing does not include gratuity, sales tax, or applicable service fees.
All prices and menu items are subject to change without notice.

HORS D' OEUVRES

CLASSIC AMERICAN MENU

$26

Stuffed Cucumbers (V), roasted red peppers
Goat Cheese Crostini (V)

$34

Mushroom Spinach & Cheese Tartlets (V)
Bacon-Wrapped Water Chestnuts, Bourbon caramel glaze
Chicken Breast Rumaki, Bourbon caramel glaze
Chicken Chorizo & Provolone Canapes
Mushroom & Sausage Tartlet

FLATBREADS

10 portions each $18

Tomato Basil (V), aged provolone, basil pesto
Roasted Mushroom (V), fonduta sauce, Saxony cheese, arugula, balsamic glaze
Chicken Chorizo, garlic herb cream cheese, paprika aioli

PLATTERS

30 servings each $50

Fresh Fruit (V)
Vegetable Crudite (V)
Assorted Artisanal Cheese (V) +$70

MAXIE'S STARTERS

$28

Fried Green Tomatoes (V), with remoulade
Rice & Cheese Croquettes (V), Cajun mayo
Creole Chicken Meatballs, sliced grilled bread
Cheese Puppies (V), poblano-basil cream sauce

$38

Oeufs au Crabe, deviled eggs stuffed with crab salad
Mini Crab Cakes, Cajun mayo

SANDWICHES

Slider-sized Sandwiches on Blue's Bakery rolls $50

Sliders:

- **Pulled Pork** creamy slaw
- **Cheeseburger** cheddar, caramelized onion, garlic mayo

Pull-Apart Sandwiches:

- **Veggie (V)** Cajun seasoned vegetables, provolone, Creole tomato jam, chow chow, garlic butter
- **Blackened Chicken** provolone, Creole tomato jam, chow chow, garlic butter
- **Muffuletta** +$4 mortadella, salami, tasso ham, provolone, olive salad, garlic butter

Let us create a package for you!

ALL-DAY MEETINGS

$1500 minimum, available 8 am-4 pm for up to 40 people. Breakfast offerings from Blue's Egg + Bakery available. Separate meeting, breakout, and dining areas. AV available but not included.

HAPPIEST HAPPY HOUR

$500 minimum, available 4-6pm, held in semi-private space up to 60 people

ADD a 3-course whiskey tasting experience $24/person

MAXIE'S

DINNER BUFFET MENU

$36/person

Family Style **+$3/person**

Includes: 1 salad, 2 entrees, 2 sides and choice of Cornbread or Blue's Bakery Rolls

• additional entree **+$7** •additional side **+$4**

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PICK 1

SALAD

Garden Veggie (V)
cucumbers, tomatoes, bell peppers, citrus vinaigrette

Supper Club (V)
field greens, pecans, apples, buttermilk bleu cheese, raspberry vinaigrette

Caesar
romaine hearts, Caesar dressing, 2 yr WI Parmesan

PICK 2

SIDES

Carolina Creamy Slaw (V)
Honey-Glazed Carrots (V)
Maple-Braised Collard Greens (V)
Steamed Asparagus (V)
lemon pepper butter
Vegetable of the Day (V)
roasted broccoli, cauliflower, and carrots
Mashed Potatoes (V)
Yellow Grits choice of tasso or Creole sauce
White Cheddar Mac 'n' Cheese (V) +$2

PICK 2

CLASSIC ENTREES

Cheese Ravioli (V)
mushrooms, spinach, creamy Parmesan sauce
Blackened or Seared Salmon
Creole rose sauce
Chicken Paillard
lemon herb sauce
Roasted Pork Tenderloin
rosemary, mushroom demi-glace, capers
Beef Short Ribs +$12.95

MAXIE'S ENTREES

Vegetarian Jambalaya (V)
smoked tofu, pecan, spinach, red beans, Creole rice
Blackened Catfish Creole
Cajun seasoned catfish, Creole sauce
Shrimp & Grits
Gulf shrimp, tasso sauce
Jambalaya "Me-Oh-My-A"
shrimp, andouille, & blackened chicken, Creole rice
Memphis BBQ Chicken
sweet Memphis-style sauce
Blackened Chicken & Grits
boneless chicken breast, tasso sauce
Chicken-Fried Chicken
tasso sauce
Eastern Carolina Pulled Pork
vinegar sauce
Slow-Smoked Angus Beef Brisket +9.95

MAXIE'S

DESSERT

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MINI CUPCAKES

$24

Red Velvet
Chocolate Symphony
Carrot Cake

BARS

$32

Key Lime Pie
Mississippi Mud
Caramel Brownies
Pecan Bars

GLUTEN FREE*

$28

Lemon Bars
Chocolate Brownies

COOKIES

$24

Bourbon Chocolate Chip

$32

Maple Bacon
Peanut Butter Chocolate
Espresso

*Blue's Bakery products may contain: Peanuts, Tree Nuts, Soy, Dairy, Eggs and Wheat.
While steps to minimize the risk of cross contamination are taken,
we cannot guarantee that any of our products are 100% safe to consume for people with
peanut, tree nut, soy, milk, egg, or wheat allergies.

MORE BAKERY AND BREAKFAST CATERING OPTIONS AVAILABLE:

BLUE'S BAKERY

https://www.bluesegg.com/catering

MAXIE'S

LUNCH BUFFET MENU

$28/person

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PICK ONE
SALADS

Garden Veggie (V)
cucumbers, tomatoes, bell peppers, citrus vinaigrette

Supper Club (V)
field greens, pecans, apples, buttermilk bleu cheese, raspberry vinaigrette

Caesar
romain hearts, Caesar dressing, 2 yr WI Parmesan

PICK TWO
SIDES

Carolina Creamy Slaw (V)
Maple-Braised Collard Greens (V)
Vegetable of the Day (V)
roasted broccoli, cauliflower, and carrots
Homemade Praline Potato Chips (V)
Mashed Potatoes (V)
Corn Grits tasso or Creole sauce
Maxie's White Cheddar Mac 'n' Cheese (V) +$2

STARTERS +$4/person

Fried Green Tomatoes (V), remoulade
Creole Chicken Meatballs, sliced grilled bread

PICK TWO
SANDWICHES

2 slider-sized sandwiches per person. Additional sandwihes available by the dozen.

Sliders:

- **Pulled Pork** creamy slaw
- **Cheeseburger** cheddar, caramelized onion, garlic mayo

Pull-Apart Sandwiches:

- **Veggie (V)** Cajun seasoned vegetables, provolone, Creole tomato jam, chow chow, garlic butter
- **Blackened Chicken** provolone, Creole tomato jam, chow chow, garlic butter
- **Muffuletta** mortadella, salami, tasso ham, provolone, olive salad, garlic butter

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