



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' OEUUVRES

CLASSIC AMERICAN MENU

\$26

Stuffed Cucumbers (V)
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)
Roasted Mushroom (V)
Chicken Chorizo

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
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** 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.



MAXIE'S

DINNER BUFFET MENU

\$35/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

Caesar dressing, 2 yr 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)

Corn Grits choice of tasso or Creole sauce

Maxie's White Cheddar Mac 'n' Cheese (V) +\$2

BBQ Beans (contains pork)

PICK 2

CLASSIC ENTREES

Cheese Ravioli (V)

mushrooms, spinach, creamy Parmesan sauce

Blackened or Seared Salmon

Creole rose sauce

Bone-In Herb Chicken Breast

Chicken Paillard

lemon herb sauce

Roasted Pork Tenderloin

rosemary, mushroom demi-glace, capers

Beef Short Ribs +\$8.95

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



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>



LUNCH BUFFET MENU

\$28/person

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SALADS

Garden Veggie (V)

cucumbers, tomatoes, bell peppers, citrus vinaigrette

Supper Club (V)

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

Caesar

Caesar dressing, 2 yr Parmesan

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

BBQ Beans (contains pork)

STARTERS +\$4/person

Fried Green Tomatoes (V), remoulade

Creole Chicken Meatballs, sliced grilled bread

PICK TWO

SANDWICHES

2 slider-sized sandwiches per person. Must be ordered by the dozen.

Add a tray of sandwiches +\$50/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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